

# muse

· food offerings ·

bread with olive oil \$3

chips \$4

olives \$5

almonds \$5

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· cheese plate ·

\$6 ea

choice of three \$16

(see board for options)

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· salami plate ·

\$7 ea

choice of three \$18

(see board for options)

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· meat / cheese combo ·

2 meats / 2 cheeses \$22

chocolate plate \$8

## sparkling

Mas Candí, 2016, Brut Nature, Xarel.lo/Macabeo/Parellada, DO Cava, Spain	\$12 glass
Luis Pato, Maria Gomes Bruto, Bairrada, Portugal	\$11 glass
Luis Pato, Vinho Espumante Bruto Rosé, Baga, Bairrada, Portugal	\$11 glass
Patrice Colin, “ Perles Grises ”, Pineau d’Aunis, Loire Valley, France	\$12 glass
Naveran, 2016, Brut Rosé, Pinot Noir/Parellada, D.O. Cava, Spain	\$10 glass
Bénédict et Stéphane Tissot, Pinot Noir/Trouseau/Poulsard A.O.C. Crémant du Jura Rosé, France	\$15 glass

sparkling (cont.)

Raventós i Blanc, 2016, de Nit, Macabeo/Xarel.lo/Parellada/Monestrell, DO Conca del Riu Anoia, Spain	\$44
Domaine Allimant-Laugner, Brut Rosé, Pinot Noir, A.O.C. Crémant d'Alsace, France	\$42
Filipa Pato, 3B Beiras Brut Rosé, Baga, Portugal	\$35
Dosnon, Brut Rosé, Pinot Noir & Meunier, AOC Champagne, France	\$95
Mestres, 2015, Cupage Rosé Reserva Brut, Trepat/Monastrell/Pinot Noir, DO Cava, Spain	\$46
Domaine Allemand, Brut Rosé Mollard, IGP Haut-Alps, France	\$42
Cave Poulet et Fils, A.O.C. Crémant de Die, Clairette/Aligoté, France	\$28
Pahto Wine Cellars, 2017, Pyroclastic, Gewurztraminer, Columbia Gorge, WA, USA	\$60
Bénédicte et Stéhane Indigène, Chardonnay/Pinot Noir/Poulsard/Trousseau A.O.C. Crémant du Jura, France	\$62
Louis de Grenelle, Vin Biologique, Chenin Blanc/Chardonnay/Cabernet Franc, Crémant de Loire, France	\$42
Quinta do Montalto, 2015, Vinha da Malhada Reserva, Fernão Pires/Arinto, Vinho Regional Lisboa, Portugal	\$33
Avinyó, 2010, La Ticota, Xarel.lo/Macabeo D.O. Cava Gran Reserva Brut Nature, Spain	\$60
Mestres, 2006, Clos Nostre Senyor Gran Reserva Brut Nature, Macabeu/Xarel.lo/Parellada, D.O. Cava, Spain	\$70
Bonnet-Ponson, Non Dosé Brut, Pinot Noir & Meunier/ Chardonnay A.O.C. Champagne 1 <sup>er</sup> Cru, France	\$85

white

Quinta de Porrais, 2017, D.O.P. Douro, Rabigato/Códega do Larinho, Portugal	\$8 glass
Pojere e Sandri, 2017, Nosiola, I.G.T. Bianco Vigneti Delle Dolomiti, Italy	\$12 glass
Succés Vinicola, 2017, Experiència Parellada, Parellada,D.O. Conca de Barerà, Spain	\$12 glass
Anselmo Mendes, 2017, Alvarinho Contacto, D.O.C. Monção e Melgaco, Portugal	\$12 glass
Quinta dos Roques, 2015, Encruzado, D.O.C. Dão, Portugal	\$10 glass
Cristom, 2017, Pinot Gris, Eola-Amity Hills, Willamette Valley, OR, USA	\$13 glass
Norman Hardie, 2015, Chardonnay VQA Niagara Peninsula, Canada	\$14 glass
Trisaetum, 2017, Wichmann Dundee Dry Riesling A.V.A. Dundee Hills, Oregon, U.S.A.	\$12 glass

white (cont.)

Celler de Les Aus, 2017, Tallarol, Pansa Blanc, D.O. Alta Alella, Spain	\$50
Raúl Pérez, 2017, Atalier, Albariño, D.O. Rias Baixas, Spain	\$45
Bodegas Albamar Sesenta e Nove, 2016, Arrobas, Albariño, D.O. Rias Baixas, Spain	\$65*
Clos St. Magdeleine, 2015, A.O.C. Cassis, Marsanne/Ugni Blanc/Clairette/Bourboulenc, France	\$48
Sclavus, 2017, Alchymiste, Roditis, Greece	\$32
Domaine Doulouffakis, 2017, Dafnios, Vidiano, Crete, Greece	\$40
Sono Montenedoli, 2009, “Il Templare”, Trebiano/Malvasia, IGT Toscano, Italy	\$45*
Etienne Boileau, 2013, A.O.C. Chablis, Chardonnay, France	\$36*
Rijckaert, 2011, Chardonnay, A.O.C. Arbois, France	\$50*
Viño de Encostas, 2013, Heaven & Hell, Treixadura/Albariño/Godello, Galicia, Spain	\$75*
Benanti, 2016, D.O.C. Etna Bianco, Carricante, Sicily, Italy	\$40

\* in order to serve these selections at the appropriate temperatures, please allow for a short delay (up to 4 minutes)

white (cont.)

Roger & Didier Raibault, 2017, A.O.C. Sancerre, Sauvignon Blanc, France	\$42
Los Bermejos, 2016, Diego Ecologico, D.O. Lanzarote, Canary Islands, Spain	\$47
Luis A. Rodriguez Vázquez, 2014, Blanco Treixadura/Albariño/Lado/Torrontés, D.O. Ribeiro, Spain	\$58
Luis Pato, 2012, Vinha Formal, Bical, D.O.C. Bairrada, Portugal	\$45
Casa Beade, 2014, Ribeiras Armea, Branco Lexitimo, D.O. Betanzos, Spain	\$58*
Craft Wine Company, 2016, Origin, Chenin Blanc, Ribbon Ridge, Oregon, U.S.A.	\$75*
Gutiérrez de la Vega, 2015, Costa Diva, Moscatel Seco, Alicante, Spain	\$40
Mas Candi, 2017, Desig Blanc Xarel.lo, Pendès, Spain	\$35*
Camin Larredya, 2012, “La Part Davant”, Gros & Petit Manseng/Petit Courbu, AOC Jurançon Sec, France	\$42*

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white (cont.)

La Ferme des Sept Lunes, 2011, St. Joseph, Marsanne/ Roussanne, AOC St Joseph, France	\$58
Costers de Priorat, 2016, Blanc de Closes, Garnatxa Blanca, D.O. Priorat, Spain	\$60
Acústic Cellar, 2015, Acústic Blanc, Garnatxa Blanca & Rosado/Macabeo/Pansal, D.O. Montsant, Spain	\$35*
Graf Von Meran, 2014, Kerner, D.O.C. Sudtirol-Alto Adige, Italy	\$44*
Bodegas R. Lopez de Heredia, 2008, Viña Gravonia, Viura, D.O. Rioja, Spain	\$50*
Bodegas R. Lopez de Heredia, 2003, Tondonia Reserva Blanco, Viura/Malvasia, Rioja, Spain	\$80*
Mount Eden Vineyards, 2015, Chardonnay, Edna Valley, CA, USA	\$40
Casal Figueira, 2013, António, Vital, Vinho Regional Lisboa, Portugal	\$63*
Enric Soler, 2016, Espenyalluches, Xarel.lo, D.O. Penedès, Spain	\$70*

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rosé

La Bastide des Oliviers, 2017, Cinsault/Grenache A.O.P. Coteaux Varois en Provence, France	\$11 glass
Nortico, 2017, Vinho Regional Minho, Alvarelhao/Pedral/Vinhao, Portugal	\$8 glass
Trisaetum, 2017, Rosé of Pinot Noir Willamette Valley, OR, USA	\$13 glass



rosé (cont.)

Talai Berri, 2016, Finca Jakue Rosé, Hondarabbi Zuri & Beltza, D.O. Getariako Txakolina, Spain	\$35
Clos Griotte, 2017, Pinot Noir Rose, Willamette Valley, OR, USA	\$50
Jackalope-Random Wine, 2017, Trosé, Trousseau, Willamette Valley, OR, USA	\$35
Château Musar, 2016, Musar Jeune Rosé, Cinsault/Mourvedre, Beqaa Valley, Lebanon	\$35
The Eyrie Vineyards, 2016, Rosé of Pinot Noir, Willamette Valley, OR, USA	\$40
Clos Saint Magdeleine, 2017, A.O.C. Cassis Rosé, Grenache/Cinsault/Mourvèdre, France	\$45
Domaine Tempier, 2015, Mourvèdre/Grenache/Cinsault, A.O.C. Bandol Rosé, France *1500 ml also available	\$73/\$150*
Los Bermejos, 2017, Black Listan Rosado, D.O. Lanzarote, Canary Islands, Spain	\$47

rosé (cont.)

Domaine André Dezat & Fils, 2017, A.O.C. Sancerre, Pinot Noir, France	\$40
Château la Canorgue, 2017, A.O.C. Luberon, Syrah/Grenache/Mourvedre, France	\$40
Domaine Bart, 2017, A.O.C. Marsannay Rosé, Pinot Noir, France	\$35
Cara Nord, 2016, Trepas Rosat, D.O. Conca de Barbera, Spain	\$22
Château Laurou, 2017, A.O.C. Fronton Rosé, Negrette/Cabernet Franc, France	\$42
Proprietà Sperino, 2017, Rosa del Rosa, Nebbiolo/Vespolina, D.O.C. Piemonte, Italy	\$35
L'Atouéyo di Saraillon Fernanda, 2017, D.O.C. Valleé d'Aoste, Gamay Noir, Italy	\$35
Castel Noarna, 2016, Ghenè, Lagrein, I.G.T. Vallagarina, Italy	\$45
Dolores Cabrera Fernández, 2017, La Araucaria, Black Listan, D.O. Valle de la Orotava, Canary Islands, Spain	\$35
Alfredo Maestro, 2016, Amanda, Garnacha Tintorera, DO Castilla y Leon, Spain	\$42

orange wine

Biggio Hamina, 2016, Andreas Vineyard Gewürztraminer,	\$12 glass
Daterra Viticultores, 2016, Gavela da Vila, Palomino, V.d.T. Val do Bibei, Spain	\$58*
Costador, 2016, Sumoll Blanc, D.O. Catalunya, Spain	\$56*
Savage Grace, 2017, Gewurztraminer, Columbia Gorge, WA, USA	\$40
Domaine Tatsis, 2014, Roditis, Goumenissa, Greece	\$70*
Francesconi Paolo, 2017, Antiqua, Albana, Romagna, Italy	\$55*
Day Wines, 2016, Tears of Vulcan, Viognier/Pinot Gris/Muscat, Chehalem Mountains, OR, USA	\$55*
Grillo, 2016, Sancho Panza, Fiano, IGT Campania, Italy	\$55*
Nacho González, 2013, La Perida Godello, Galacia, Spain	\$70*
Shalauri, 2016, Kisi/Khikvi, Kakheti, Georgia	\$52*
Domaine Glinavos, 2016, Paleokerisio, P.G.I. Ioannina, Greece (500ml & Sparkling)	\$25

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red

Christophe Pacalet, 2017, A.O.C. Chénas, Gamay Noir, France	\$11 glass
Walnut City Wineworks, 2014, Carlton Hill Vineyard, Pinot Noir, A.V.A. Yamhill-Carlton, Oregon, U.S.A.	\$15 glass
Cantina Sociale Coopertiva, 2009, D.O.C. Copertino Riserva, Nergoamaro/Malvasia Nera, Italy	\$10 glass
Sono Montenedoli, 2014, Toscana Rosso Sangeovese, Italy	\$12 glass
Quinta dos Roques, 2015, D.O.C. Dão Tinto, Touriga Nacional/Jaen/Alfrocheiro/Tinta Roriz, Portugal	\$10 glass
Abadia de Gomariz, 2012, D.O. Ribeiro Tinto Sousón/Brancellao/Ferrol/Mencia, Spain	\$13 glass
Acústic Celler, 2015, Tinto, Carinyena/Garnatxa, D.O. Montsant, Spain	\$12 glass
Ca' del Baio, 2017, Paolina, D.O.C. Barbera d'Alba, Italy	\$9 glass
Château Eugénie, 2014, Pierre le Grand, Malbec/Merlot, A.O.C. Cahors, France	\$12 glass
Viña Olabarri, 2012, Tempranillo/Graciano, D.O. Rioja Reserva, Spain	\$12 glass

red (cont.)

Frontón de Oro, 2015, Malpaís, Black Listan/Tintilla, D.O. Gran Canaria, Canary Islands, Spain	\$44
La Miraja, 2016, Ruché di Castagnole, Monferrato D.O.C.G., Italy	\$48
Domaine Jeannin-Naltet, 2014, Clos de Grands Voyens, Pinot Noir, A.O.C. Mercury 1 <sup>er</sup> Cru, Burgundy, France	\$75
Cristom, 2015, Mt Jefferson Cuvée, Pinot Noir, Willamette Valley, Oregon, USA	\$52
J. Christopher, 2014, Villages, Pinot Noir, Chehalem Mountains A.V.A. Oregon USA	\$38
J. Christopher, Medici Vineyard, 2015, Pinot Noir, Chehalem Mountains A.V.A. Oregon, USA	\$75
Nicolas Chemarin, 2016, La Haute Ronze, Gamay Noir, A.O.C. Régnié, France	\$42
Pascal & Jean Philippe Granger, 2014, Les Chassignoles, Gamay Noir, Moulin-à-Vent! France	\$45
Viña Mein, 2016, Tinto Clásico, Caiño Longo/Brancellao/Tintilla, D.O. Ribeiro, Spain	\$55
I Custodi, 2015, Pistos, Nerello Mascalese & Capuccio, DOC Etna Rosso, Sicily, Italy	\$35

red (cont.)

Azienda Boffalora, 2015, Pietrisco, Nebbiolo, D.O.C.G. Valtellina Superiore, Italy	\$60
Viberti, 2012, Boun Padre, Nebbiolo, D.O.C.G. Barolo, Italy	\$90
Adega Boo- Rivero, 2016, Fraga do Corvo Mencia, D.O. Monterrei, Spain	\$30
Cavallotto, 2016, Vigna Scot, D.O.C Dolcetto d'Alba, Italy	\$34
Nanfro, 2016, Frappato, D.O.P. Vittoria, Sicily, Italy	\$38
Fèlsina, 2013, Sangiovese, D.O.C.G. Chianti Classico Riserva, Italy	\$60
Celler Cal Pla, 2015, Black Slate Porrera, Garnatxa/Cariñena/Cabernet Sauvignon, D.O. Priorat, Spain	\$44
Domaine d'Aupilhac, 2015, Lou Maset, Grenache/Cinsault/Mourvèdre/Carignan A.O.P. Languedoc, France	\$30
Domaine Richaud, 2014, l'Ebrescade, Grenache/Mourvèdre/Syrah/Carignan, AOC Cairanne, France	\$65

red (cont.)

Domaine la Madura, 2014, Grand Vin, Grenache/Mourvèdre/Syrah/Carignan A.O.C. St-Chinian, France	\$55
R. Lopez Heredia, 2009, Viña Cubillo, Tempranillo/Garnacho/Graciano/Mazuelo, D.O. Rioja, Spain	\$45
Casa da Passarella, 2011, o Oenólogo, Touriga Nacional/Tinta Roriz/Alfrocheiro/Jaen D.O.C. Dão, Portugal	\$45
Domaine Philippe Alliet, 2013, A.O.C. Chinon, Cabernet Franc, France	\$60
Melaric, 2015, “Clos de la Cerisaie” Cabernet Franc, AOC Saumur Puy-Notre-Dame, France	\$52
Fitapreta, 2015, Tinto, Aragonez/Alicante Bouschet/Trincadeira, I.G. Alentejano, Portugal	\$36
Laderas de Sedella, 2013, Mediterranean Mountain Wine, Garnacha/Romó/Jaén, D.O. Sierras de Málaga, Spain	\$38
Curii, 2012, Giró, DO Alicante, Spain	\$70
Emilio Moro, 2015, Tempranillo, D.O. Ribera del Duero, Spain	\$44

red (cont.)

Bodegas R. Lopez de Heredia, 2004, Tempranillo/Garnacha/Mazuela/Graciano, Vina Tondonia Reserva, DO Rioja, Spain	\$72
La Solana La Mancha, 2014, Tempranillo, DO Pago Florentino, La Mancha, Spain	\$42
Le Château du Grand Bos, 2008, A.O.C. Graves Rouge \$62 Cabernat Sauvignon/Petit-Verdot/Malbec/Merlot, France	
Domaine Eden, 2014, Cabernet Sauvignon, Santa Cruz Mountains, California, USA	\$76
Thomas Santamaria, 2013, Tranoi, Grenache/Nielluccu, A.O.C. A.O.C. Patrimonio, Corsica, France	\$44
Château Musar, 2014, Musar Jeune, Cinsault/Syrah/Cabernet Sauvignon, Beqaa Valley, Lebanon	\$38



odds and ends – unique and special

Viñátigo, 2014, Ensamblaje Blanco, Gual/Marmajuelo/Vijariego/Vijariego/Malvasia Aromático, D.O. Canary Islands, Spain	\$85*
Vega de Ribes, 2012, Sasserra Malvasia de Stiges, D.O. Penedés, Spain	\$58*
Oriol Artigas, 2014, La Prats Rosat, Pansa Blanca/Pansa Rosat/Garnacha, Barcelona, Spain	\$53*
Bodegas y Viñedos Raúl Pérez, 2014, Ultreia La Claudina, Godello, D.O. Bierzo, Spain	\$90*
Oriol Artigas, 2013, Peça d'en Blanch Blanc, Pansa Blanca, Barcelona, Spain	\$55*
Adega Regional de Colares, 2014, Malvasia, DOC Colares, Portugal (500ml)	\$70
Fitapreta, 2014, Branco de Talha, Roupeiro/Antão Vaz, I.G. Alentejano, Portugal	\$44*
4 Monos, 2015, Cencientos, Garnacha Tinto & Blanca/ Cariñena, D.O. Vinos de Madrid, Spain	\$57
Envinate, 2016, Lousas, Mencia, D.O. Ribeira Sacra, Spain	\$75

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odds and ends (cont.)

Daterra Viticultores, 2016, Portela do Vento, Mencia/Garnacha Tintorera, Val do Bibei, Spain	\$52
Quinta das Maias, 2013, Jaen, D.O.C. Dão, Portugal	\$55
Zarate, 2017, Espadeiro, D.O. Rias Baixas Tinto, Spain	\$60
Azores Wine Company, 2015, Isabella a Proibida, Isabella, D.O. Pico-Azores, Portugal	\$65
T.C. Collector, 2016, Passetoutgrain, Pinot Noir/Gamay Noir, Willamette Valley, OR, USA	\$42
Castell d'Encus, 2014, Acusp, Pinot Noir, Catal Pyrenees, Spain	\$80
Adega Regional de Colares, 2008, Ramisco, AOC Colares, Portugal (500ml)	\$70
Oriol Artigas, 2013, Peça d'en Blanch Negre, Garnacha/Pansa Blanca, D.O. Alella, Spain	\$85
Nanclares y Prieto, 2015, Miñto da Raña, 60% Mencia/30% Garnacha Tintoreia y 10% de otras, Vino de Mesa (Ribeira Sacra), Spain	\$100
Williams Humbert Jalifa, 30 yr. Amontillado Solera Especial, Jerez Sherry, Spain	\$90*

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cider

2 Towns Ciderhouse, Bright Cider, 500ml	\$7
Tieton Ciderworks, Apricot, 500ml	\$9
Gurutzeta, Sidra Natural, 750ml	\$13
Christian Drouin, Poire, 750ml	\$25

beer

· three rotating taps · 20oz · \$6

Estrella Damm, Spanish Lager, 12oz	\$4
Pinkus, Ur-Pilsner, Lager, 500ml	\$7
Reach Break, Wine barrel aged Brett Saison, 750ml	\$20
Ayinger, Bräu Weisse, 500ml	\$7
Piraat, Belgian Ale, 330ml	\$6
Bayerischer Bahnhof, Leipziger Gose, 330ml	\$8
Ecliptic Brewing, Carina Peach Sour, 500ml	\$7
De Garde, Muscat Première, 750ml	\$30
Hanssens, Oude Gueuze, 375ml	\$11
Trinity Brewing, 7 Day Golden Sour, 375ml	\$8
Double Mountain, Devil's Kriek, 12.7oz	\$14
Russian River Brewing, Supplication wild ale, 12.7oz	\$15
pFriem Brewing, IPA, 500ml	\$6
Crux, Cast Out IPA, 500ml	\$7
Trappistes Rochefort, 8, 330ml	\$8
NCB, Old Rasputin Imperial Stout, 12oz	\$6
Breakside, Apple-Brandy barrel aged winter ale, 12oz	\$10
Founders Brewing, Kentucky Breakfast Stout, 12oz	\$10

wine flights

3 half pours	\$21
5 half pours	\$34
(does not include off-list special flights)	

uncorked bottles to go receive 35% discount

other libations

Priorat Natur, Vermut	\$10
Espelt, Airam Dulce Solera NV	\$11
The Rare Wine Co. New York Malmsey Madeira	\$12
Williams Humbert, Don Zoilo Manzanilla Sherry	\$10
Bodegas César Florido Oloroso Sherry	\$10
D'Oliveiras, Sercial, 1989 Madeira	\$24
Quinta do Infantado, Reserva, Porto	\$8
Toro Albala Don PX Gran Reserva 1986	\$14
Château Loupiac, 2012, Loupiac	\$8
Andrew Rich, 2014, Gewürztraminer Ice	\$11
Le Père Jules Pommeau de Normandie	\$10