

muse

· food offerings ·

bread with olive oil \$3

chips \$3

olives \$5

almonds \$5

· cheese plate ·

choice of three \$14

or \$5 ea

(see board for options)

· salami plate ·

choice of three \$15

or \$6 ea

(see board for options)

chocolate plate \$6

le petite écolier \$4

sparkling

Bodegas Pinord, Cava Brut, “+&+” Xarel.lo/Macabeo/Parellada, DO Cava, Spain	\$8 glass
Château de Brézé, Brut Rosé, Cabernet Franc, AOC Crèment de Loire, France	\$13 glass
Tissot, Brut Rosé, Poulsard/Trousseau/P. Noir AOC Crèment du Jura, France	\$14 glass
Mélaric, “Globules Roses” Méthode Ancestrale, Cabernet Franc, VMQ Saumur, France	\$42
PrévotEAU-Perrier-Damery, Brut Rosé, Chardonnay/P.Noir/P.Meunier, Champagne, France	\$79
Avinyó, Cava Reserva, Xarel.lo/Macabeo/Parellada, DO Cava, Spain	\$34
Jean-Louis Denois, Tradition Brut Réserve, Pinot Noir/Chardonnay, VMQ Limoux, France	\$36
Suriol, 2011, Brut Nature, Macabeo/Xarel.lo/Parellada, D.O. Cava, Spain	\$40
José Michel et Fils, Champagne Pinot Meunier, Côtes d’Epernay, France	\$80

white

Domaine Léon Boesch, Edelzwiker, Alsatian Field Blend, AOC Alsace, France	\$7 glass
Domaine de L'Idylle, 2013, Jaquère AOC Savoie-Cruet, France	\$9 glass
Château de Fontenille, 2014, Bordeaux Blanc, Sauvignon Blanc & Gris/Semillon/Muscadelle, AOC Entre-Deux-Mers, France	\$9 glass
Cellar Pargas, 2013, "Rupestris", Xarel.lo, Malvasia de Sitges, Macabeo and Xarel.lo red, DO Penedès Blanc, Spain	\$10 glass
Jean Sipp, 2011, Pinot Gris Reserve, AOC Alsace, France	\$13 glass
Cristom Vineyards, 2014, Pinot Gris, Willamette Valley, Oregon, USA	\$13 glass
Domaine Les Malandes, 2014, Chablis, Chardonnay, AOC Chablis, France	\$14 glass
Westry, 2013, Chardonnay Willamette Valley, Oregon, USA	\$14 glass
Arregi, 2013, Txakoli, Ondarrabi Zuri, DO Txakoli de Getaria, Spain	\$30
Nortico, 2014, Alvarinho Minho, Portugal	\$25
Vinos Sanz, 2013, Verdejo, DO Roeda, Spain	\$28
Vietti, 2013, Arneis Roero, Arneis, Arneis Roero DOCG, Italy	\$42

white (cont.)

Léon Boesch, 2014, "Les Pierre Rouges", Sylvaner, AOC Alsace, France	\$28
J. Christopher Wines, 2014, Sauvignon Blanc, Willamette Valley, Oregon, USA	\$36
Jonathan Didier Pabiot, 2013, Pouilly-Fumé, Sauvignon Blanc, AOC Pouilly-Fumé, France	\$44
Domaine Les Malandes, 2013, Côte de Léchet, Chardonnay, AOC Chablis 1er Cru, France	\$48
Alvaro Castro, 2013, Dão Branca, Bical/Sercial/Encruzado, DO Dão, Portugal	\$34
Camin Larredya, 2012 "La Part Davant" Gros & Petit Manseng/Petit Courbu, AOC Jurançon Sec, France	\$42
La Ferme des Sept Lunes, 2011, St. Joseph, Marsanne/ Roussanne, AOC St Joseph, France	\$58
Domaine le Galantin, 2013, Bandol Blanc, Clairette/Ugni Blanc, AOC Bandol, France	\$42
Clos St. Magdeleine, 2013, Cassis Blanc, Marsanne/Clairette/Ugni Blanc/Bourboulenc, AOC Cassis, France	\$52
Domaine des Forges, 2011, "Le Clos du Papillon", Chenin Blanc, AOC Savennières, France	\$42
Bodegas R. Lopez de Heredia, 2000, Tondonia Reserva Blanco, Viura/Malvasia, Rioja, Spain	\$80
Poço do Lobo, 1995, Arinto, Bairrada, Portugal	\$75

rosé

Bodegas Hiriart, 2014, Rosado, Tempernillo/Garnacha/Verdejo, DO Cigales, Spain	\$7 glass
Domaine Eugene Carrel, 2014, Savoie Rose, Gamay/Monduese,AOC Savoie ,France	\$8 glass
La Bastide des Oliviers, 2014, “Cuvee Classique”, Cinsault, AOC Coteaux Varrois, France	\$11 glass
L’Atouyéyo, 2013 Gamay Rosato, Gamay Noir, Vallée d’Aosta,Italy	\$40
Château Trinquevedel, 2014, Taval Rosé, Grenache/Cinsault/Clairette, AOC Taval,France	\$40
Château la Roque, 2014, Pic St. Loup Rosé, Mouvedre/Cinsault/Grenache, AOC Pic St. Loup, France	\$40
Clos Cibonne, 2013, Cuvee Rosé Tradition, Tibouren/Grenache, Côtes de Provence, France	\$50
Los Bermejos, 2013, Listan Rosado, Lanzarote, Canary Islands, Spain	\$48
Jean-Maurice Raffault, 2014, Chinon Rosé, Cabernet Franc, AOC Chinon, France	\$28
Alois Lageder, 2014, Lagrein Rosé, Lagrein,Alto Adige, Italy	\$40
Torre dei Beati, 2013, “Rosa-ae”, Montepulciano, Cerasuolo d’Abruzzo DOC,Italy	\$34
J. Christopher, 2014, Cristo Irresisto Pink Wine, Pinot Noir, Oregon, USA	\$28

red

J. Christopher, 2013, JJ Pinot Noir, Oregon, USA	\$11 glass
Podere Ruggeri Corsini, 2012, Dolcetto, DOC Monforte d’Alba, Italy	\$10 glass
Adega Crueiro, 2012, Cruceiro Mencia/Merenzaio/Albarello, DO Ribiera Sacra, Spain	\$9 glass
Bodegas Saenz de Santamaria, 2010, Rondan Crianza, Tempernillo, DO Rioja, Spain	\$9 glass
Domaine de Beurenard,2014,AOC Côtes-du-Rhône Grenache/Syrah/Mouvedre/Cinsault, France,	\$9 glass
Labranche Laffont, 2011, “Tradition”, Tannat/C. Franc/C.Sauvignon, AOC Madiran, France	\$11 glass
Colombe de Peyrou, 2010, AOC Côtes de Castillon, Merlot/Cabernet Franc, Bordeaux, France	\$12 glass
Domaine Petit Août, 2013, La Mèmoire Neuve, Mollard, IGP Hautes-Alpes, France	\$34
Clotilde Davenne, 2012, Irancy Pinot Noir, AOC Irancy, France	\$42
J. Christopher, 2012, Dundee Hills Pinot Noir, Oregon, USA	\$54
Fourgeray de Beauclair, 2012, Cotes de Nuits Villages, Pinot Noir, Burgundy, France	\$60
Richard Rottiers, 2013, AOC Moulin à Vent, Gamay Noir, Beaujalais, France	\$46
Marchesi di Gresy, 2013, Martinega Nebbiolo, Langhe, Italy	\$44
AR.PE.PE., 2012, Rosso di Valtellina D.O.C. Nebbiolo, Italy	\$60

red (cont.)

Cantine di Indie, 2014, “Rosso di Popolo” Nebbiolo/Barbara/Dolcetto, DOC Langhe, Italy	\$34
La Valentina, 2012, Montepulciano d’Abruzzo, Abruzzo, Italy	\$32
Suriol, 2013, Vi Negre, Ull de Llebre/Garnacha, Penedès, Spain	\$28
Melanic, 2011, “Clos de la Cerisaie” Cabernet Franc, AOC Saumur Puy-Notre-Dame, France	\$52
Olga Raffault, 2010, Les Picasses, Cabernet Franc, AOC Chinon, France	\$45
La Solana La Mancha, 2009, “Pago Florentino” Tempranillo, La Mancha, Spain	\$42
Bodegas R. Lopez de Heredia, 2006, Tempranillo/Garnacha/Mazuelo/Graciano, Vina Cubillo Crianza, DO Rioja, Spain	\$46
Bodegas R. Lopez de Heredia, 2002, Tempranillo/Garnacha/Mazuela/Graciano, Vina Tondonia Reserva, DO Rioja, Spain	\$72
Château de la Croix, 2009, Medoc, Cabernet Sauvignon/Merlot/Cabernet Franc, Bordeaux, France	\$44
Woodward Canyon, 2013, “Nelms Road”, Cabernet Sauvignon, Washington, USA	\$48
Fausse Piste, 2011, “Le Boucher”, Cabernet Sauvignon, Columbia Valley, WA, USA	\$46
Celler Pardas, 2009, Negre Franc, DO Pendès Cabernet Franc & Sauvignon/Sumoll, Spain	\$40
Acustic Celler, 2012, “Braó”, Garnatxa/Samso, D.O. Montsant, Spain	\$56

cider

2 Towns Ciderhouse, Bright Cider, 500ml	\$7
Clos de Duacs, French Apple Hard Cider, 750ml	\$10
Tieton Ciderworks, Apricot, 500ml	\$9
Sarasola, Sagardoa, 750ml	\$12
Christian Drouin, Poire, 750ml	\$20

beer

· three rotating taps ·	
Ecliptic Brewing, Aurora Crimson Saison, 22oz	\$7
Logsdon Organic Farmhouse Ales, Seizon, 750ml	\$12
pFriem Brewing, IPA, 500ml	\$6
Alvinne Undressed, 330ml	\$7
Trinity Brewing, 7 Day Golden Sour, 375ml	\$8
Lindemans, Framboise Lambic, 12oz	\$6
Hanssens Oude Gueuze, 375ml	\$11
Upright Brewing, Six-Dark Rye, 750ml	\$14
North Coast Brewing, Old Rasputin Imperial Stout, 12oz	\$6
Franziskaner Hefe-weissebier, 500ml	\$6
Firestone Walker Pivo Pils, 12oz	\$3.50
Caldera Pale Ale, 12oz	\$3.50

