

sparkling

Art Laità di Alta Alella
2021 Cava Reserva S.O.
\$16 glass

Caves Jean Bourdy
Crémant du Jura Blanc A.O.C.
\$18 glass



Naveran
2022 Cava Rosado D.O.
\$15 glass

Bénédicte et Stéphane Tissot
Crémant du Jura Rosé A.O.C.
\$18 glass

white

Pala
2023 Sardegna Nuragus di Cagliari D.O.C.
\$14 glass

I Clivi di Mario Zanusso
2024 Friuli Colli Orientali S.O.P.
\$18 glass

Rière Cadène
2020 Grenache Gris
\$16 glass

Fitapreta
2019 Alentejano Branco de Talha
\$15 glass

Frédéric Lornet
2021 Côtes du Jura Chardonnay A.O.C.
\$16 glass

amber

Domaine de l'Amour
2024 Vaucluse Viognier I.G.P.
\$15 glass

Calogero Caruana
2022 Vino Bianco
\$18 glass

rosé

L'Escarelle
Mediterranee Rosé I.G.P.
\$12 glass

Château Grand Boise
2024 Côtes de Provence Sainte Victoire A.O.C.
\$18 glass

Gebbia
2024 Rosé di Frappato
\$14 glass

Clos Griotte
2018 Willamette Valley Pinot Noir Rosé
\$14 glass

red

Cantina Andriano
2021 Alto Adige Pinot Nero D.O.C.
\$16 glass

Cantina Sociale Cooperativa
2016 Copertino Riserva D.O.C.
\$12 glass

Frédéric Zornet
2022 Arbois Trousseau A.O.C.
\$16 glass

Domaine Capmartin
2023 Côtes de Gascogne
\$15 glass

Cardedu
2020 Cannonau di Sardegna D.O.C.
\$15 glass

Continued...

red continued

Domaine de Couron
2021 Marselan
\$11 glass

Cuevas de Arom
2020 Calatayud Garnacha D.O.
\$16 glass

Juanvi
2022 Rubielos de Mora
\$12 glass

Vallana
2016 Nebbiolo
\$18 glass

sherry

Manuel Aragón
Amontillado
\$10 glass

Manuel Aragón
Oloroso
\$10 glass

rancio

Matifec
Rancio Sec
\$11 glass

Château de Saü
2001 Rivesaltes Rancio A.O.C.
\$15 glass

madeira

Henriques + Henriques:
10-year Sercial ~ \$12 glass
10-year Verdelho ~ \$12 glass
10-year Malvasia ~ \$12 glass
2007 Verdelho ~ \$16 glass

porto

Quinta do Infantado
2018 LBV
\$15 glass

Quinta do Infantado
2015 Colheita
\$15 glass

other wine

Villa Oeiras
15-Year Carcavelos D.O.C.
\$15 glass

Casa Mandel Baullosa
Quinta dos Pesos
1997 Carcavelos S.O.C.
\$15 glass

small bites

Bread + Olive Oil
\$6~

Castelvetrano Olives
\$8~

Mixed Nuts
candied hazelnuts + pecans,
dry roasted almonds + walnuts,
pimentón, olive oil, sea salt
\$9~ *contains egg whites

Pimentón Potato Chips
\$5~

Torta de Acieta de Sevilla
crisp flatbread with anise, sugar, olive oil
\$5~

Single Cheese
served with bread, crackers, + jam
\$9~

Single Ibérico Salami
served with bread, crackers, olive oil
\$10~

small bites

3-Cheese Plate

served with bread, crackers, + jam
\$27-

Ibérico Salami + Cheese Plate

2 salamis + 2 cheeses
served with bread, crackers, + jam
\$36~

Snack Plate*

Tunisian black olive + artichoke spreads,
Italian eggplant + sundried tomato,
all served on garlic crostinis,
plus 1 salami + 1 cheese
\$35~

*serves two, add \$6~
per additional guest

Petit Sardines in Olive Oil

served in tin with bread + French butter
\$21~

Fried Sardines in Tomato-Pepper Sauce
served in tin with bread
\$21~