

'the bar' @ perrone's

a place for social intercourse

craft cocktails and tapas

**"i love scotch. scotchy, scotch, scotch.
here it goes down, down into my belly. mm.mm.mm"
- *ron burgundy***

happy hour

5:00 - 7:00 tuesday - saturday

\$4.00 house liquor with mixers

\$2.00 off all bottled beer

\$2.00 off all wine by the glass

\$2.00 off all menu craft cocktails

**check the board
for our featured cocktail**

• liquor list •

• house pours

- **bombay** • london dry gin • *england*
- **tito's** • vodka • *corn • austin, texas* • (gf)
- **bacardi** • superior rum • *puerto rico* • (gf)
- **lunazul** • 100% blue agave tequila • *mexico* • (gf)
- **seagrams 7** • canadian blended whisky • *canada*
- **j&b** • blended scotch whisky • *scotland*
- **jim beam** • straight bourbon whisky • *kentucky*

• vodka

- **absolute** • *wheat • sweden*
- **belvedere** • *rye • poland*
- **ketel one** • *wheat • holland*
- **ciroc** • *grapes • france* • (gf)
- **grey goose** • *wheat • france*
- **high wire** • *corn • charleston, s.c.* • (gf)
- **covington** • *sweet potato • n. carolina* • (gf)
- **chopin** • *potato • poland* • (gf)
- **stolichnaya** • *wheat, rye • russia*
- **van gogh blue** • *wheat • holland*
- **crystal head** • *corn • canada* (gf)
- **cathead** • *corn • mississippi* (gf)
- **double cross** • *wheat • slovakian republic*
- **russian standard gold** • *wheat • russia*
- **russian standard platinum** • *wheat • russia*

• rum • (gf)

- **flora de caña** • *nicaragua*
- **bacardi maestro de ron** • *puerto rico*
- **bacardi gold** • *puerto rico*
- **mt gay** • *barbados, bvi*
- **pusser's** • *barbados, bvi*
- **brugal especial extra dry** • *dominican republic*
- **brugal anejo** • *dominican republic*
- **captain morgan spiced rum** • *st. croix, usvi*
- **myers original dark rum** • *jamaica*
- **smith and cross navy strength** • *jamaica*
- **cruzan single barrel** • *st. croix, usvi*
- **barbancourt '8' year old rhum** • *haiti*
- **gosling's black seal** • *bermuda*
- **high wire distilling co.** • *charleston, s.c.*

• infused and flavored vodka

- **effen cucumber** • *wheat • holland*
- **van gogh espresso** • *wheat • holland*
- **van gogh dark chocolate** • *wheat • holland*
- **ketel one citroen** • *wheat • holland*
- **stoli 'o' orange** • *wheat, rye • russia*
- **ciroc peach** • *grapes • france* • (gf)
- **ciroc pineapple** • *grapes • france* • (gf)
- **grey goose le citron** • *wheat • france*
- **grey goose le melon** • *wheat • france*

• gin

- **bulldog** • london dry • *england*
- **tanqueray** • london dry • *england*
- **bluecoat** • new american dry • *pennsylvania*
- **beefeater** • london dry • *england*
- **hendrick's** • international style • *scotland* • (gf)
- **bombay 'sapphire'** • london dry • *england*
- **aviation** • new american • *oregon* • (gf)
- **death's door** • new american dry • *wisconsin*
- **hayman's** • old tom • *england*
- **plymouth** • plymouth • *england*
- **hat trick** • new american • *charleston, s.c.*

• cachaca • (gf)

- **leblon cachaca** • *brazil*

• canadian whiskey • canada

- **canadian club**
- **seagram's vo**
- **crown royal**

• blended scotch • scotland

- **dewars**
- **famous grouse**
- **johnny walker red**
- **johnny walker black**
- **chivas regal**

we also have an extensive list of the following:

- **single malt scotch** • **bourbon** • **japanese scotch style whiskey**
- **tennessee whiskey** • **american scotch style whiskey** • **american rye whiskey**
- **aged rum** • **tequila** • **brandy** • **spanish sherry** • **port** • **amaro** • **liqueurs**

please ask your server for the "happy ending" menu

• **bloody mary** •

- **house mary** • *house made infusion of tito's american vodka, pickle brine, dill, garlic, fresh grated horseradish, hot sauce and seasonings mixed with tomato juice. served with a celery heart, caper berry, pepperoncini and castelvetrano sicilian olive garnish* • 8

• **aperitivo (italian), aperitif (french)** •

meant to whet the appetite and help create a convivial atmosphere for conversational engagement (e.g., social intercourse)

a great pre cocktail before a cocktail!

- **aperol** • 11% abv • italy • bittersweet herbal liqueur • 6
on the rocks, splash soda, orange slice
- **campari** • 24% abv • italy • bittersweet herbal liqueur • 6
on the rocks, splash soda, orange slice
- **lillet** • 17% abv • france • bordeaux wine and orange peel liqueur • 4
on the rocks
- **negroni** • 10
plymouth gin, campari, quady's vya sweet vermouth, orange slice
- **negroni bianco** • 12
cocchi americano, bluecoat american dry gin, luxardo maraschino liqueur, bitterman's hopped grapefruit bitters, orange oil flambé, ice block, orange peel
- **aperol spritz** • 10
aperol, prosecco, club soda, orange slice
- **campari martini** • 12
campari, van gogh blue vodka, angostura bitters, lemon peel, chilled, straight up
- **robys fizz** • 8 • (gf)
lillet rose, solerno blood orange liqueur, grapefruit juice, club soda, lemon peel

"alcohol, because no really good story ever started with a salad."

— anonymous

• martinis •

crafted from the best of ingredients!

• vesper martini • 11

beefeater london dry gin, stolichnaya vodka, cocchi americano, lemon peel

• cucumber ginger martini • 12 •

hendrick's gin, fresh ginger infused syrup, cucumber slices

• lavender lemon drop martini • 11

ketel one citroen vodka, pierre ferrand dry curaçao, fresh lemon juice, lavender infused simple syrup, lemon peel

• citrus martini • 12

ketel one vodka, aperol, fresh lemon juice, simple syrup, lemon peel

• violet martini • 12

bluecoat american dry gin, van gogh blue triple wheat vodka, st. germain elderflower liqueur, scrappy's lavender bitters, rothman & winter crème de violette liqueur, domaine de canton ginger liqueur

• the yayo (aka 'the scarface' martini) • 12 •

ciroc pineapple vodka, pierre ferrand dry curacao, domaine canton ginger and cognac liqueur, lime juice, simple syrup, pineapple foam, ciroc pineapple vodka infused fresh pineapple garnish

• aviation martini • 12

bulldog lavender infused london dry gin, luxardo maraschino liqueur, lemon, rothman & winter crème de violette, chilled, straight up, maraschino cherry

• corpse reviver #2 martini • 12

tanqueray gin, pierre ferrand dry curaçao, cocchi americano, kübler absinthe mist, fresh lemon juice, chilled, straight up, luxardo maraschino cherry, orange peel

• the martinez • 12

carpano antica formula vermouth, hayman's old tom gin, luxardo maraschino liqueur, angostura bitters, chilled, straight up

• the 'filthy' martini • 11

bombay sapphire london dry gin, unfiltered, first pressed spanish olive juice three castelvetrano sicilian olives. young, fresh and filthy. way dirtier than dirty!

• the 'old, dirty, filthy' martini • 13

smooth ambler oak barrel aged gin, unfiltered, first pressed spanish olive juice, three castelvetrano sicilian olives. smooth, mellow but still old and filthy!

**i drink too much. last time i gave
a urine sample it had an olive in it**

- rodney dangerfield

• tiki cocktails •

these are not cheesy 70's and 80's fruit juicy, overly sweet cocktails. these are the real McCoy's! with the addition of a few modern tweaks and twists, these are the original, no longer secret recipes from the 1930's thru the 1960's direct from Don the Beachcomber's and Trader Vic's restaurant drink menus. the exotic tastes of over a dozen rums from around the world, the perfect balance of sweet and citrusy sour along with the complex, underlying flavors of vanilla, ginger, honey, almond, cinnamon, clove and allspice makes one understand why this was truly one of the most remarkable eras in cocktail history

• beach bum • 9

flor de cana 4 year old rum, Mt. Gay Eclipse rum, pineapple juice, lime juice, house made orgeat, Rothman and Winter apricot brandy, fruit and tiki umbrella

• jet pilot • 10

Appleton Estate V/X rum, Bacardi Gold, Demerara 151 rum, absinthe mist, lime juice, grapefruit juice, cinnamon syrup, Falernum, Elemakule Tiki Bitters, brandied cherry

• mai tai • 10

Zaya 12 year old dark rum, house made orgeat syrup, fresh lime juice, Pierre Ferrand dry curaçao, crushed ice, mint sprig

• makahiki mule • 10 ("please do not put tongue on copper mug". thanks, the management)

Appleton Estate V/X rum, St. Elizabeth's Allspice Dram, pineapple syrup, ginger beer

• navy grog • 11

Bacardi Silver rum, Meyer's dark rum, Demerara rum, Demerara 151 rum floater, honey, lime juice, grapefruit juice, ice cone straw, mint sprig, brandied cherry, lime

• nui nui • 9

Cruzan single barrel rum, St. Elizabeth's Allspice Dram, fresh lime juice, orange juice, cinnamon syrup, vanilla syrup, Elemakule Tiki Bitters, orange peel

• pain killer • 9

Pusser's Navy Strength rum, fresh muddled orange, pineapple juice, coconut cream, rum infused pineapple wedge, fresh grated nutmeg

• planters punch • 9.5

Appleton Estate V/X rum, Myer's rum, Cruzan single barrel, fresh lime juice, simple syrup, Falernum, Jack Rudy Real Grenadine, Elemakule Tiki Bitters, fresh mint

• ancient mariner • 11

Lemon Hart Original Demerara rum, St. Elizabeth's Pimento Allspice Dram, Meyer's dark Jamaican rum, simple syrup, lime juice, grapefruit juice, lime wedge, fresh mint

• zombie • 13

Appleton Estate V/X rum, Bacardi Gold, Demerara 151, lime juice, grapefruit, cinnamon syrup, Jack Rudy Real Grenadine, Falernum, Elemakule Tiki Bitters (limit one per person!)

• rye and bourbon cocktails •

- **'r' squared perfect manhattan • 10** (*uber-dry cocktail inspired by an international man of mystery*)
rittenhouse 100 proof rye whisky, cocchi americano, punt e mes vermouth, house made charred cedar bitters, ice block, luxardo infused cherry, lemon peel
- **sazerac • 12**
knob creek 100 proof small batch rye, kübler absinthe mist, sugar cube, peychaud's bitters, chilled, straight up, lemon peel
- **sicilian manhattan • 12**
templeton small batch rye whisky, amaro averna, solerno blood orange liquor, chilled, straight up, orange peel
- **smoke gets in your 'rye' • 12**
rittenhouse 100 proof rye whisky, sombra mezcal, amaro averna, aperol, st germaine elderflower liqueur, chilled, straight up, orange oil flambé, orange peel
- **the 'hop head' manhattan • 11**
bulleit 95 frontier rye whisky, luxardo maraschino liqueur, dolan vermouth, bitterman's hopped grapefruit bitters, chilled, straight up, grapefruit peel
- **swedish rye • 10**
rittenhouse 100 proof rye whisky, linie aquavit, demerara, angostura bitters, ice block, lemon peel
- **the 'big easy' old fashioned • 10**
bulleit 95 frontier small batch rye whisky, fennel, gentian root, ice block, lemon peel
- **red hook • 10**
rittenhouse 100 proof rye whisky, punt e mes vermouth, luxardo maraschino liqueur, chilled, straight up, luxardo infused cherry
- **the boulevardier • 11**
makers mark bourbon, campari, noilly prat sweet vermouth, chilled, straight up, orange peel
- **smoked honey bourbon sour • 10**
knob creek 100 proof small batch bourbon, bitter orange, lemon and honey smoked with bourbon barrel staves, lemon peel
- **smokey chokey • 10**
our apple wood smoked four roses small batch bourbon, amaro cynar, peychaud's bitters, ice block, orange peel
- **black walnut old fashioned • 10**
bulleit 90 proof bourbon whisky, nux alpina black walnut liqueur mist, demerara simple syrup, scrappy's orange bitters, ice block, lemon peel
- **barrel aged old fashioned • 10**
bulleit kentucky straight 90 proof bourbon whisky, cinchona bark, burnt sugar, spices and orange peel aged in willett bourbon barrels, ice block, orange peel

"trust me, you can dance" - vodka

• winter inspired cocktails •

*best enjoyed nude on a bear skin rug
next to a crackling fire or at 'the bar' at perrone's*

• spruce tree tea • 10

*templeton small batch rye whisky, fresh pressed apple cider,
house made spruce and honey syrup, darjeeling tea, ice block, lemon peel*

• north side sour • 7

rittenhouse 100 proof rye, lemon juice, orange juice, simple syrup, red wine floater

• vieux carré (voo-ka-ray) • 11

*pierre ferrand 1840 cognac, templeton small batch rye whisky, benedictine,
niolly prat vermouth rouge, peychaud's bitters, ice block, luxardo cherry garnish*

• flannel nightie cocktail • 8

*hennessy vs cognac, st. elizabeth's pimento allspice dram,
fresh pressed apple cider syrup, orange juice, ice block, orange peel*

• flannel pajamas (with footies) cocktail • 12

*highland park 12 yr. single malt scotch, averno amaro, fresh pressed apple cider,
st. elizabeth's pimento allspice dram, lemon juice, demerara, angostura bitters*

• charred cedar manhattan • 9

*bulliet bourbon, carpano antica sweet vermouth, cedar smoked glass,
house made charred cedar bitters, luxardo cherry, ice block*

• bacon and bourbon old fashioned • 8

*buffalo trace bourbon infused with berkshire apple wood smoked bacon,
vermont maple syrup, angostura bitters, ice block, orange peel*

• ginger old fashioned • 10

*cruzan single barrel aged rum, local sorghum molasses,
fresh ginger, gingerbread spice, cinchona bark, ice block, orange peel*

• jamaican old fashioned • 10

*appleton 12 year old rum aged in used jack daniels barrels,
roasted pineapple syrup, bittercube jamaican bitters, ice block, grapefruit peel*

• smoky baked pear • 9

*rothman & winter orchard pear, del maguey vida mezcal, el jimador silver tequila,
st elizabeth allspice dram, lemon, falernum, orange bitters, ice block, baby pear garnish*

**"i feel sorry for people who don't drink. when they wake up
in the morning, that's as good as they're going to feel all day."**

— frank sinatra

• adventurous cocktails •

for the discerning barfly

• day-glo gimlet • 7.5

*turmeric root infused bombay gin, simple syrup,
fresh lime juice, scrappy's orange bitters, straight up*

• prohibition bubblebath • 10

*templeton small batch rye whisky, amaro cynar,
lemon juice, agave syrup, lavender infused water, straight up*

• bywater cocktail • 9

*cruzan single barrel, amaro averna, green chartreuse, falernum,
peychaud's bitters, orange bitters, orange oil mist, straight up, luxardo cherry*

• the 'oaxacan' • 10

*del maguey 'vida' single village mezcal, lemon peel, cocoa nib
and dried chili pepper infused simple syrup, ice block, lime peel*

• refreshing, fun cocktails •

because fun has no season!

• pain killer • 9

*pusser's navy strength rum, fresh muddled orange, pineapple juice,
coconut cream, rum infused pineapple wedge, fresh grated nutmeg*

• mai tai • 10

*zaya 12 year old dark rum, house made orgeat syrup,
fresh lime juice, pierre ferrand dry curaçao, crushed ice, mint sprig*

• charleston collins • 10

*hat trick gin, elderberry, elderflower and centennial hops
infused syrup, splash of soda water, fresh cucumber garnish*

• vodka and charred grapefruit • 8 • (gf)

*tito's american corn vodka, tonic infused with charred grapefruit peel, lime,
lemon and local bulls bay salt works sea salt, club soda, red grapefruit garnish*

• 'mahk' and stormy • 8 • (gf)

*gosling's rum, gosling's ginger beer, fresh ginger coins, lime. **wicked delicious!***

• mississippi mule • 8 • (gf)

*cathead american vodka, gosling's ginger beer, muddled limes, icy cold copper mug
(please do not put tongue on mug. thank you, the management)*

• caipirinha • 8 • (gf)

*leblon cachaça, demerara sugar, muddled fresh lime.
it'll make you feel fresher than a brazilian wax!*

• mojito • 8 • (gf)

flor de cana silver rum, fresh lime juice, fresh mint, demerara syrup

• tequila cocktails •

• chaparrito • ('shorty') • 8 • (gf)

el jimador silver tequila, solerno blood orange liquor, house sour mix, orange

• paloma • 9 • (gf)

*el jimador reposado tequila, organic agave nectar, fresh lime juice
red grapefruit juice, topped with club soda, salted rim, grapefruit slice garnish*

• mercadito • 12 • (gf)

*casamigos blanco tequila, organic agave nectar,
fresh lime, cucumber, fresh cilantro, & jalapeno*

• casa fresco • 10 • (gf)

*el jimador reposado tequila, organic agave nectar,
ruby red grapefruit juice, muddled fresh mint, cucumbers and lime*

• la nube (the cloud) • 12 • (gf)

*patron silver tequila, pomegranate juice, st. germain foam,
fee brothers rhubarb bitters, green chartreuse flambé, chilled, straight up*

• mejorita • 14 (the ultimate margarita!) • (gf)

*don julio silver tequila, pierre ferrand dry curacao,
fresh lemon juice, fresh lime juice, organic agave nectar,
served straight up, topped with a 'grand ma' and sea salt foam*

• tequila flights • (gf)

a great way to taste and compare. 3/4 oz. on each pour

• i'm drawing a 'blanco' • 15 • forget your troubles!

el jimador 'blanco' • patron 'blanco' • don julio 'blanco'

• suave, rico suave • 18 • super smooth!

casa noble 'crystal' • casamigos 'blanco' • maestro dobel 'diamond'

• una mezcla • 22 • a great mix of styles

*don julio 'blanco' • maestro dobel 'diamond' •
milagro select barrel reserve 'reposado' patron 'anejo'*

• the 'three' amigos • 18 • super star george cloony's tequila!

casamigos 'blanco' • casamigos 'reposado' • casamigos 'anejo'

(who wouldn't love a little 'cloony' in their mouth?)

• abraxas • 30 • carlos's favorite set!

*casa noble 'crystal' • casa noble 'reposado'
casa noble 'anejo' • casa noble 'extra anejo'*

• muy, muy, muy bueno • 50 • i think that says it all.

expresiones del corazon anejo 'sazerac rye'

expresiones del corazon anejo 'old rip van winkle'

don julio '1942' 30 month anejo • casa noble 'single barrel 5 yr. old extra anejo'

• by the glass •

we pour a healthy 6 oz of wine from our nitrogen wine preservation system into a 20 oz. crystal glass

bubbles

	glass	bottle
bellini cocktail • tiamo `prosecco' & cipriani peach puree	10	
mimosa • tiamo `prosecco' & orange juice	9.5	
<i>glera</i> • tiamo `prosecco' • all organic • veneto, italy (187ml.)	8.5	
<i>chardonnay</i> • pol clemont brut `blanc de blancs' • france (187ml.)	9	

rose

423 • <i>grenache, syrah</i> • chateau de campuget • languedoc-roussillon, france (dry rosé, aromas and flavors of blueberries, blackberries and a crisp finish.)	9	36
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white

230 • <i>pinot grigio</i> • velio • delle venezie, italy	7	26
216 • <i>sauvignon blanc</i> • 3 brooms • new zealand (lime, juicy gooseberries are balanced by intense ripe passion fruit flavors.)	9	34
252 • <i>riesling</i> • selbach `piesporter michelsberg' • germany (medium dry, nettle aromas, smooth mid-palate, bright lime fruity finish)	8	30
242 • <i>pinot bianco</i> • colterenzio `thurner' doc • alto-adige, italy (fresh bouquet of apple and pear, round crisp and zesty on the palate)	8	30
292 • <i>chardonnay</i> • la reine • russian river, california (complex, creamy, vanilla, oak, ripe pear, honeydew, fig and almond)	10	36
293 • <i>chardonnay</i> • domaine de bernier • loire, france (crisp, elegant, steely, citrusy. full-on minerality with a touch of lemon curd)	8	30

red

434 • <i>pinot noir</i> • lucas and lewellen • santa barbara, california (bright red fruit, savory herbs, wet earth minerality and creaminess)	11	42
556 • <i>merlot</i> • skyfall vineyard • washington state (plum, vanilla, leather nose. cherry candy, hints of cocoa, polished tannins)	9.5	36
541 • <i>cabernet</i> • eberle • paso robles, california (flavors of plum and blackberry, hints of sage, cedar accented by soft tannins)	13	50
562 • <i>cabernet sauvignon</i> • spellbound • california (cedar and tobacco nose, dark fruit, hints of oak and spice on the mouth)	10	38
723 • <i>zinfandel, syrah</i> • project paso • paso robles, ca. (plum, dark cherry, cracked white pepper, violet nose. bold, rich lush softness)	8	30

reserve 'by the glass' list

all reserve wines are kept in a temperature and humidity controlled unit and dispensed with the coravin system

a thin, non-coring, medical grade needle passes through the cork to access and pour the wine, leaving the cork intact. as the wine is dispensed through the **coravin**, it is replaced with inert argon gas. oxygen never enters the bottle, so no oxidation or deterioration of the wine ever occurs. when the needle is removed, the cork reseals and continues to protect the wine indefinitely, assuring the same level of quality again and again.

the **coravin system** will allow our guests to sample and enjoy **highly allocated, rare, and aged wines** that were previously too cost prohibitive to open and serve by the glass

• **12' stags leap artemis cabernet • napa valley • 3 oz. • 15**

varietal: 89% cabernet, 9% merlot, 2% malbec

aging: 18 months new and used french and american oak.

aromas of black cherry and plum with hints of vanilla. on the palate, the wine has a soft entry with ripe mixed berry and plum flavors. the wine has a medium-bodied mouth feel with round, satin-like tannins.

• **10' silver oak napa cabernet • napa valley • 3 oz. • 20**

varietal: 84% cabernet, 13% merlot, 2% petit verdot, 1% cab franc

aging: aged in 100% american oak barrel 24 months, 20 months in bottle

complex nose of boysenberries, blueberries, sage, licorice and roasted chicory. it has a luscious mouth feel with notes of fresh fruit and carnation flowers on the palate. it has fine-grained tannins and a velvety texture that leads to a long, fruit-filled finish

• **11' domaine serene 'evanstead' pinot noir • willamette valley, oregon • 3 oz. • 20**

varietal: 100% pinot noir

aging: 13 months in 55% new french oak

complex wine that delivers an array of red fruits, caramel, baking spice, vanilla, dried flowers, and potpourri. on the palate, this elegant wine shows a harmonious balance of structure, richness and acidity with soft tannins and a clean, lingering finish

• **12' sea smoke 'southing' pinot noir • sta. rita hills, california • 3 oz. • 20**

varietal: 100% pinot noir

aging: 16 months in 55% new french oak barrels

bright fruits, sassafras, fresh iris and damp earth. the fine tannins and minerality are enhanced by sea smoke's characteristic cool climate acidity.

"wine to a women is like duct tape to a man. it fixes everything!"

reserve 'by the glass' list

• **12' shafer 'one point five' • napa valley, california • 3 oz. • 23**

varietal: cabernet, malbec, petit verdot

aging: n/a

opaque bluish/purple color, almost indigo, and is full-bodied with dense chocolaty crème de cassis notes, licorice and a touch of minerality. the wine has well-integrated wood, full-bodied balanced. 94pts. robert parker-wine advocate

• **05' ben glaetzer 'amon-ra' shiraz • barossa valley, australia • 3 oz. • 24**

varietal: 100% shiraz from dry-grown 100-110 year-old shiraz vines

aging: 14 months 100% new oak, 20% american, 80% french (70% hogsheads & 30% barriques)

the nose displays notes of blackberry, cherry, nutmeg and intense spice. the wine is voluptuous and yet seamlessly elegant. supple tannins complement richness and viscosity. 99 pts. robert parker

• **00' robert mondavi 'reserve' • napa valley, california • 3 oz. • 25**

varietal: 80% cabernet sauvignon, 14% cabernet franc, merlot, malbec

aging: 18 months. 100% new french oak

deep purple color as well as an elegant, sweet perfume of black currants intertwined with licorice, loamy soil, and hints of mints as well as new oak. it is ripe, long, and structured, with medium to full body, outstanding purity and concentration, and a persistent finish. this elegant cabernet will be at its finest between 2006-2020. 92 pts. robert parker's wine advocate

• **02' elderton 'command' shiraz • barossa valley, australia • 3 oz. • 27**

varietal: 100% shiraz (108 year old vines)

aging: about 3 years. starting off in new american & new french oak puncheons and then transferred into older oak after about one year and 12 months bottle age prior to release

inky/blue/purple color, sweet perfume of camphor, blueberries, blackberries, acacia flowers, and smoky, toasty oak. Full-bodied, opulent, and viscous, with huge, but sweet tannin, decent acidity, and a muscular, long, 40+ second finish, this is a classic, potentially long-lived, barossa blockbuster. It's accessible now, but ideally needs another 2-4 years of bottle age, and should keep for two decades."

• **95 pts. robert parker**

**"age is just a number. it's totally irrelevant unless,
of course, you happen to be a bottle of wine"**

— joan collins

reserve 'by the glass' list

• **09' 'dominus' meritage • napa valley, california • 3 oz. • 36**

varietal: 86% cabernet sauvignon, 10% cabernet franc, and 4% petit verdot.

aging: 40% new french oak for 18 months

"the 2009 dominus flows from the glass with layers of highly expressive fruit. the wine possesses stunning richness, power and depth. dark red fruit, tobacco, flowers and spices are woven into a seamless, beautifully articulated finish. elegance and intensity are in perfect harmony here. this is a thrilling wine from dominus. 97+pts. robert parker

• **11' mondavi 'opus one' meritage • napa valley, california • 3 oz. • 36**

varietal: 71% cabernet sauvignon, 11% merlot, 9% petit verdot, 8% cabernet franc, 1% malbec

aging: 18 months in new french oak

fresh aromas of bright red fruits and fresh bay leaf give way to subtler notes of black tea and white pepper. the wine's round tannins and creamy texture envelop the familiar flavors of fresh cherries with a touch of dark chocolate. this polished and age-worthy wine simultaneously offers a satiny finish and a slight grip of tannin at the close.

• **04' two hands 'ares' shiraz • barossa valley, australia • 3 oz. • 40**

varietal: 100% shiraz

aging: 22 months maturation with the final 12 months in 100% new french oak hogsheads

inky/blue/purple with notes of graphite, blueberries, blackberries, black currants, licorice, and smoke, this is a full-bodied, super-rich, intense, fabulously pure, rich shiraz with a multidimensional mid-palate as well as a 45+ second finish. it will benefit from 2-4 years of bottle age, and should keep for 2-3 decades. 96 pts. robert parker-wine advocate

• **02' vérité 'la joie' blend • sonoma • 3 oz. • 45**

varietal: 64% cabernet, 28% merlot, 7% cabernet franc and 1% malbec,

aging: 6 months in all new french barrels

a sweet, opulent bouquet of charcoal, burning embers, forest floor, blackberries and kirsch. deep, full-bodied, supple-textured, flamboyant and extroverted, with undeniable purity as well as finesse, it should drink well for another 20-25 years • 99 pts. robert parker

"life is too short to drink bad wine"

— anonymous

reserve 'by the glass' list

• **04' finca villacreces 'nebro'· ribera del duero, spain · 3 oz. · 45**

varietal: 100% tempranillo

aging: 18 months in french oak

"purple/black, the wine has an extraordinary perfume of espresso roast, graphite, smoke, scorched earth, a hint of iodine, floral notes, wild blueberries and blackberry. on the palate, the wine is packed, with layer upon layer of spicy black fruits and that certain slightly baked character that gives an extra dimension to the top 1959 bordeaux. with impeccable balance, superb length, and well concealed tannins, this great effort should evolve for a decade and drink well through 2050."

98 pts. robert parker-wine advocate

• **11' numanthia-termes 'termanthia'· toro, spain · 3 oz. · 48**

varietal: 100% tinta de toro

aging: n/a

"this is very sexy on the nose with ripe fruits such as plums and berries, and hints of walnuts and spanish cedar. it's full-bodied, with soft, silky tannins and a nutty, rich finish. a wine from vines of more than 120 years old. 96 pts. james suckling

• **10' shafer hillside select cabernet · napa valley · 3 oz. · 69**

varietal: 100% cabernet

aging: 3 years in french alliers and tronçais oak barrels, 15 months in bottle

"the 2010 cabernet sauvignon hillside select offers a mind-blowing display of blue, red and black fruits along with licorice and floral notes. the prodigious aromatics are followed by a precise, rich, pure blast of inky black currant, blueberry and mulberry flavors. the oak is virtually undetectable, and the wine, for all its power, richness and depth, is incredibly light on its feet and ethereal. it should drink well for 3 to 4 decades. those who might argue that wines over 14% alcohol are hot, loathsome and heavy really need to objectively taste these wines rather than bloviate. (10/ 2013) · 100 pts. robert parker-wine

advocate

**"it's not so bad if sh#t happens,
as long as you serve the right wine with it"**

— unknown

reserve 'by the glass' list

• **04' sine qua non 'into the dark'** • central coast, california • 3 oz. • **75**

varietal: 84% grenache, 8% mourvedre, 7% syrah, and 1% viognier

aging: n/a

*a knock-out effort. its inky/blue/purple color is followed by a big, sweet nose of black currants, black cherries, chocolate, spice box, and some toasty oak in the background. voluptuously-textured and full-bodied with abundant glycerin and fruit hiding the wine's considerable underlying structure, this is a majestic grenache. **96 pts. robert parker-wine advocate***

• **03' jean louis chave 'hermitage'** • northern rhone, france • 3 oz. • **100**

varietal: 100% syrah

aging: 18 months. 10-20% new oak

*inky, black, purple in color, with a nose filled with jammy blackberry, cassis, oak, plum liqueur, licorice and black cherry. thick, rich, intense, powerful, juicy and concentrated with multiple layers of fat, sexy fruit. the seamless finish remains on your palate for over 90 seconds! this is not a typical chave. but who cares? it's an amazing wine! drink now, or hold for decades. this is a serious wine that deserves to be experienced by wine lovers. **100 pts. robert parker-wine advocate***

• **04' sine qua non 'poker face'** • central coast, california • 3 oz. • **150**

varietal: 96% syrah, 2.5% mourvedre, and 1.5% viognier

aging: n/a

*boasting classic blackberry, creme de cassis, charcoal, acacia flower, and subtle background toasty oak notes, it possesses a fabulous texture, beautiful richness and purity, and a finish that lasts nearly a minute. it is a wine of enormous richness, multiple dimensions, and unreal purity. although approachable, it benefits from several hours of decanting, and should evolve for 15 or more years. **100 pts. robert parker-wine advocate***

dessert wine

• **'11 • chateau d'yquem 'sauternes'** • semillon, sauv blanc • bordeaux, france • 1 oz. **36**

overripe pineapple drenched in honey, roasted nuts, apricots, nectarines, white peach, flowers, orange rind and honey in the complex perfume. thick, rich and intense, with the viscosity of motor oil, along with tropical fruit dripping with honey and the perfect amount of acidity.

'one of the world's most expensive wines'

• tapas menu

• olives • 4 • (gf)

french luques, oil cured beldi olives from morocco, coquillos and mantequilla de murcia from spain tossed with orange infused virgin olive oil, orange zest, red pepper flakes and toasted fennel seeds

• lebneh • 6

house made spreadable cheese made from imported greek yogurt, e.v.o., za'atar, flor de sal, spanish sweet smoked paprika, grilled flatbread

• italian fondue • 8

fontal cheese, white wine, garlic, fresh rosemary, thyme, virgin olive oil, baked until bubbly, served with toasted bread

• burrata • 12

fresh cow's milk mozzarella curds soaked in heavy cream, encased in a thin skin of mozzarella, fresh basil, thyme, oven roasted tomatoes, e.v.o., fleur de sel, fig vincotto

• cheese plate • 16

steve's weekly selection of cheeses from around the world and accoutrements

• charcuterie plate • 16

steve's weekly selection of cured meats and accoutrements

• spanish ham and cheese plate • 15

15 month cured serrano ham, chorizo, 1 year old aged manchego (raw/sheep), idiazabal (raw/sheep), membrillo (quince paste), fried marcona almonds

• pate plate • 10

goose liver spread, rustic country pate, in-house quickled onions, mustard seed 'caviar', local radish, whole grain mustard, cornichons, caper berry, crusty bread and mini toasts

• jamón ibérico de bellota paleta • 18

the finest ham in the world! olives, 1oz jamón ibérico de bellota paleta, (acorn fed ibérico pig shoulder) and san simon (smoked cow's milk cheese from galicia)

**“please practice safe eating, use a condiment”
- thank you, the management**

• tapas menu

• patatas bravas • 6 (gf)

fried yukon gold potatoes topped with piquello pepper and smoked paprika aioli, grilled corn and green onions

• crab tartlet • 10

fresh jumbo lump crab, crème fraiche, heavy cream, local eggs, chives, sautéed leeks, imported gruyere cheese, fresh butter pastry shell. roasted tomato and arugula garnish

• piquillo peppers • 10 • (gf)

seared, sweet, smoky spanish peppers stuffed with goat cheese, rosemary, thyme and lemon zest, finished with local micro greens, basil oil, pickled shallots, pedro ximenez 15 year old sherry gastrique

• eggrolls • 8

fresh ground berkshire pork, house made kimchi (fermented napa cabbage, bok choy, korean chilies, tiny shrimp, ginger, scallions, carrots, garlic) served with an asian pear and apple bbq dipping sauce

• octopus carpaccio • 10 • (gf)

thin slices of octopus, arugula, semi-dried tomatoes, lemon infused virgin olive oil, scallions, fried capers and shaved pecorino romano with crusty, sliced bread

• oysters on the half shell • (6) • 14 • (gf)

beausolei's from miramichi bay, new brunswick, canada. refined and light, with a beautiful brininess. served with a champagne mignonette sauce, lemon and hot sauce

• szechuan salt and pepper shrimp • 8 • (gf)

local shrimp fried in corn flour, seasoned with crushed szechuan peppercorns and sea salt, tossed with fresh cilantro leaves, sliced serrano peppers and lime zest

“fish is the only food that is considered spoiled once it smells like itself.” - p.j. o’rourke

• tapas menu

• fresh spring rolls • 10 • (gf)

ahi tuna, whiting, cucumber, carrot, radish micro greens, butter lettuce, rolled in rice paper, served with a wasabi, yuzu and sesame vinaigrette

• escargot • 10

garlic, shallots, white wine, cognac, parsley and butter served au gratin in a classic baking dish with crusty bread

• sexy egg • 10 • (gf)

slow cooked, sous vide 63°C. egg with a sexy custard-like yolk, shitake mushroom soft polenta cake, sous vide grilled asparagus, olli pancetta, fleur de sel, e.v.o., parmigiano reggiano*

• bus station kefta • 9

american lamb meatballs simmered with san marzano tomatoes, cinnamon, lavender, nutmeg, allspice, cardamom and cilantro, finished with a 63°C. egg

• steak tartare • 14

painted hills upper choice black angus new york strip, classic french bistro style served with fresh quail egg yolk, toasted baguette slices

• crispy pig ears • 10 • (gf)

pickled tomatillos, pickled onions, pickled garlic, pickled jalapeños, radish, mustard seed caviar and mustard greens tossed with fresh lemon and chili oil

• bacon wrapped quail breast • 10 (gf)

marinated quail breast from manchester farms, south carolina. fried and finished with a mascara cherry and fig molasses

• chimichurri steak • 15

upper choice black angus outside skirt steak grilled rare, argentinean sauce of garlic, fresh oregano, flat leaf parsley, extra virgin olive oil, verjus rouge and crushed red pepper

“onions think that they are ugly because you cry after you get them naked” - p.j. o’rourke