

WINES BY THE GLASS



WHITE

ROMAIN CHAMOT *Apremont Savoie 2020 Jacquere* 15/65

CLOS DE TUE-BOEUF 'VIN BLANC' Loire Valley 2019 *Sauvignon Blanc* 15/65

GESCHIKT EDELZWICKER *Alsace MV Riesling/Gewurtztraminer/Muscat* 14 /70 (1L)

GOISOT *Cotes d'Auxerre Burgundy 2016 Chardonnay* 15/65

RED

SOPHIE SIADOU 'MARY TAYLOR SELECTION' *Valencay, 2018 Gamay/Pinot Noir/Malbec* 14/60

MARTIN TEXIER 'LA BOUTANCHE' *Southern Rhone 2020 Cinsault* 14/70 (1L)

CHATEAU DE CHAINTRES 'LES SABLES' *Saumur Champigny 2020 Cabernet Franc* 15/65

D'ANTHONIC 'LES AIGLES' *Bordeaux 2018 Cabernet Sauvignon/Merlot* 14/60

ROSE

COMMANDERIE DE LA BARGEMONE ROSE *Provence 2020 Grenache/et al* 14/60

SPARKLING & CHAMPAGNE

ELLNER 'CARTE BLANCHE' *Brut Champagne MV Chardonnay/Pinot Noir/Meunier* 20/88

VEUVE OLIVIER SPARKLING ROSÉ *Bobal* 12/50

ROGER COULON 'HERI-HODIE' *PREMIER CRU Champagne NV Pinot Meunier/et al* 22/100

DESSERT PAIRINGS

CHATEAU D'ORIGNAC PINEAU DES CHARENTES *Cognac NV Cabernet Sauvignon* 12

DURBAN *Beaumes de Venise 2015 Muscat* 12

DOMAINE DU SAU RANCIO *Rivelsaltes 2000 Grenache Gris* 12

WINES BY THE BOTTLE

WHITE

COMPLEMEN'TERRE 'CHAMP GEFFRAY' *Muscadet 2019 Melon de Bourgogne* 61

JULIEN PINEAU 'ROCHE BLANCHE' *Loire Valley 2019 Skin Contact Sauvignon Blanc* 69

LUDOVIC CHANSON 'LES CABOTINES' *Montlouis sur Loire 2019 Chenin Blanc* 66

MOREAU-NADET CHABLIS *Burgundy 2018 Chardonnay* 95

RED

OLIVIER MINOT 'LA BOUTANCHE' *Beaujolais-2020 Gamay* 70 (1L)

TOLLOT-BEAUT CHOREY-LES-BEAUNE *Burgundy 2019 Pinot Noir* 95

CHATEAU FALFAS 'Les Demoiselles ' *2019 Merlot/Cabernet Sauvignon* 75

DOMAINE ROSTAING 'Le Vassal', *Cotes de Provence 2015 Syrah/Grenache/Mourvedre* 75

CHAMPAGNE

MARC HÉBRART 1ER CRU BRUT ROSÉ *MV Pinot Noir/Chardonnay* 105

BERECHE ET FILS BRUT RESERVE *MV Pinot Noir/Chardonnay* 120

BEERS



FALLING KNIFE BREWING CO.

Hidden Temple Hazy IPA 8.0

HAMM'S BREWING CO.

Hamm's Lager 7.0

MODIST BREWING CO.

Teal Label West Coast IPA 8.0

COCKTAILS

POET'S DREAM 12

GIN, BLACN VERMOUTH & HERBAL CITRUS

PEAR-ISIAN COLLINS 11

GIN, PEAR LIQUEUR, LEMON & SODA

THE SQUEAKY DOOR 12

RHUM AGRICOLE, COINTREAU, ELDERFLOWER, LIME & ANGOSTURA

CALVADOS OLD FASHIONED 13

*CALVADOS, HONEY ASSAM BLACK TEA SYRUP,
& ORANGE BITTERS*

SIDECAR 12

COGNAC, COINTREAU, LEMON & FENNEL

THE LUMIERE 12

GIN, GENEPY, ELDERFLOWER & LIME

RANDY ALEXANDER 13

*BRANDY, CREME DE CACAO, ORANGE,
CINNAMON BITTERS, COCONUT MILK WASHED*

ZERO PROOF

OMA GEORGIA 8

CUCUMBER, JUNIPER, LIME, WHITE BALSAMIC

CO-PILOT 8

LAVENDER, LEMON, THYME, BLOOD ORANGE OLIVE OIL

A 21% Hospitality Fee has been added to your bill. This fee helps to support higher base wages and a revenue share model that distributes 10% of net sales to all employees.

Pursuant to Minnesota Statute §177.23, Subd. 9, this charge is not a gratuity for direct employee service.

Tipping is not expected.