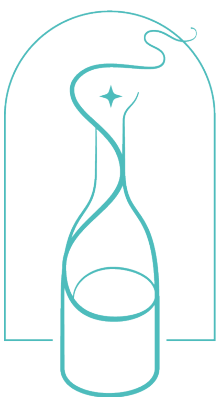


## *Bottles*



# Champagne

**Alexandre Bonnet Blanc de Noirs**

**Extra-Brut** CHAMPAGNE

155

*white peach, rhubarb, honeysuckle, hints of thyme*

**Alexandre Salmon “Special Club”**

**Brut 2015** CHAMPAGNE

350

*rich tropical fruit, apple blossom, citrus zest, biscuit, racy acidity*

**Alfred Gratien** CHAMPAGNE

130

*vanilla toffee, baked golden apple, toasted pecan*

**Aubry Premier Cru Brut** CHAMPAGNE

138

*Meyer lemon, floral honey, golden pear, peppered crackers*

## LE SAVIEZ-VOUS?

Champagne is a sparkling wine, but not all sparklings are champagne. True champagne is made in the Champagne region of France and uses only grapes grown in Champagne. Everything else is sparkling.



**Ayala “Brut Majeur”** CHAMPAGNE

149

*honey, citrus, tropical fruit, sweet pastry, dry*

**Barnaut Blanc de Noirs**

**Bouzy Grand Cru Brut** CHAMPAGNE

170

*vinous and rich, dark berries, black cherry*

**Billecart-Salmon Blanc de Blancs**

**Grand Cru Brut** CHAMPAGNE

235

*tart citrus, hazelnuts, creamy with balanced minerality*

**Bollinger “Special Cuvée” Brut** CHAMPAGNE

228

*crisp citrus, young strawberries, red apple, toasted honey brioche*

**Camille Saves “Carte Blanche” Bouzy**

**Grand Cru Brut** CHAMPAGNE

139

*rich citrus & stone fruit, hints of white flowers, red fruit aromas*

**CHAMPAGNE**  
CONTINUED

|                                                                                     |           |              |
|-------------------------------------------------------------------------------------|-----------|--------------|
| <b>Charlier “Special Club” Brut 2008</b>                                            | CHAMPAGNE | <b>545</b>   |
| <i>dark berries, white peach, fresh pastry notes</i>                                |           |              |
| <b>Charles Heidsieck Blanc de Blancs Brut</b>                                       | CHAMPAGNE | <b>225</b>   |
| <i>yellow apple, baked apple, pastry</i>                                            |           |              |
| <b>Charles Heidsieck “Brut Réserve”</b>                                             | CHAMPAGNE | <b>170</b>   |
| <i>red pitted fruit, touch of praline and vanilla</i>                               |           |              |
| <b>Charles Heidsieck “Blanc des Millénaires”<br/>Blanc de Blancs Brut 1983</b>      | CHAMPAGNE | <b>1,995</b> |
| <i>jasmine, brioche, gingerbread, silky &amp; full-bodied</i>                       |           |              |
| <b>Chartogne-Taillet “Cuvée Ste. Anne”<br/>Extra-Brut</b>                           | CHAMPAGNE | <b>159</b>   |
| <i>bright, notes of lemon confit and white flowers</i>                              |           |              |
| <b>Dhondt-Grellet “Les Terres Fines”<br/>Premier Cru Blanc de Blancs Extra-Brut</b> | CHAMPAGNE | <b>250</b>   |
| <i>elegant, mineral, lemon curd</i>                                                 |           |              |
| <b>Dom Pérignon Brut 2015</b>                                                       | CHAMPAGNE | <b>599</b>   |
| <i>white flowers, apricot, ginger, toast</i>                                        |           |              |
| <b>Dom Ruinart Blanc de Blancs Brut<br/>2007, 2010</b>                              | CHAMPAGNE | <b>595</b>   |
| <i>fresh lime and yuzu, blonde tobacco, lively, chalky finish</i>                   |           |              |
| <b>Dosnon “Récolte Brute”</b>                                                       | CHAMPAGNE | <b>165</b>   |
| <i>powerful, mineral, pineapple, refreshing finish</i>                              |           |              |

CHAMPAGNE  
CONTINUED

**Drappier “Selection” Brut Nature** CHAMPAGNE 115  
*vibrant, lively and fresh, citrus-driven*

**Duval-Leroy “Femmes de Champagne”  
 Grand Cru Brut** CHAMPAGNE 315  
*silky, rich, elegant, with notes of golden apple*

**Duval-Leroy “Grand Brut”** CHAMPAGNE 147  
*fresh yellow apple, plum, fig, subtle cinnamon*

**Egly-Ouriet “Tradition”  
 Grand Cru Brut** CHAMPAGNE 360  
*blood orange, toast, balanced & complex*

**Forget-Chemin “Marie-Forget”  
 Premier Cru Extra-Brut** CHAMPAGNE 240  
*baked pear, lemon curd, marzipan, honey*

**Forget-Chemin “Special Club”  
 Brut 2018** CHAMPAGNE 350  
*vanilla cream, sweet pea flowers, raspberry*

**Francis Orban Blanc de Noirs  
 Extra-Brut** CHAMPAGNE 155  
*powerful, mineral, with tart dark berries*

**Gimmonet-Gonet “L’Origin”  
 Blanc de Blancs Grand Cru Brut** CHAMPAGNE 235  
*kiwi, delicate strawberry, fresh apples, biscuit*

**Guy Larmandier Blanc de Blancs  
 Cramant Grand Cru Brut Zéro** CHAMPAGNE 165  
*green apple, white peach, pear, hints of toasted nutmeg*

CHAMPAGNE  
CONTINUED

|                                                                                  |           |            |
|----------------------------------------------------------------------------------|-----------|------------|
| <b>Henriot “Brut Souverain”</b>                                                  | CHAMPAGNE | <b>145</b> |
| <i>dried fruit, almond, light buttered toast</i>                                 |           |            |
| <b>Huré Frères “Invitation” Brut</b>                                             | CHAMPAGNE | <b>137</b> |
| <i>pear, fresh lemon, delicate pastry</i>                                        |           |            |
| <b>Jean Vesselle “Oeil de Perdrix” Brut</b>                                      | CHAMPAGNE | <b>155</b> |
| <i>cherry, tart strawberry, lightly pink, with structure and body</i>            |           |            |
| <b>JM Sélèque “Solessence” Extra-Brut</b>                                        | CHAMPAGNE | <b>168</b> |
| <i>sugar plum, lemon oil, white flowers, clean minerality</i>                    |           |            |
| <b>José Dhondt Blanc de Blancs Brut</b>                                          | CHAMPAGNE | <b>145</b> |
| <i>lemon chiffon cake, almond, bright finish</i>                                 |           |            |
| <b>Krug “Grande Cuvée” 170<sup>ème</sup> Édition Brut</b>                        | CHAMPAGNE | <b>434</b> |
| <i>limoncello, dried fruit, almond, quince, marzipan</i>                         |           |            |
| <b>Lafalise-Froissart “Cuvée 276”<br/>or “Cuvée 045” Extra-Brut</b>              | CHAMPAGNE | <b>220</b> |
| <i>citrus peel, hint of dried mango, apple and pear tarts</i>                    |           |            |
| <b>Laherte Frères Blanc de Blancs<br/>Brut Nature</b>                            | CHAMPAGNE | <b>155</b> |
| <i>bright citrus, white flowers, expressive &amp; mineral-driven</i>             |           |            |
| <b>Laherte Frères “Vieilles Vignes d’Autrefois<br/>Blanc de Noirs Extra-Brut</b> | CHAMPAGNE | <b>180</b> |
| <i>rich stone fruit, hazelnut, full-bodied</i>                                   |           |            |

CHAMPAGNE  
CONTINUED

**Laherte Frères Petit Meslier Extra-Brut** CHAMPAGNE 280  
*tart green apple, lemongrass, fennel, pear*

**Laherte Frères “Ultradition” Extra-Brut** CHAMPAGNE 162  
*apricot, lemon zest, fresh brioche, chalky minerality*

**Lallier Grand Cru Brut Millésimé 2014** CHAMPAGNE 260  
*candied fruits, chestnut honey, spices, white truffle, hint of chalk*

**Larmandier-Bernier “Latitude”  
Extra-Brut Blanc de Blancs** CHAMPAGNE 197  
*white flowers, Amalfi lemon, touch of freshly baked bread*

**Liébart-Régnier “Les Sols Bruns” Brut** CHAMPAGNE 135  
*plum, quince, apple blossom, complex and well-balanced*

**Lilbert-Fils Blanc de Blancs  
Cramant Grand Cru Brut** CHAMPAGNE 169  
*racy and bright, with fresh citrus and orchard fruits*

**Louis Roederer “Collection 245” Brut** CHAMPAGNE 159  
*lemon, apricot, green apple, salted almonds, walnut*

**Louis Roederer “Cristal” Brut 2014** CHAMPAGNE 640  
*ripe yellow fruit, candied fruits, toasted almonds, chalky freshness*

**Michel Gonet Blanc de Blancs Mesnil sur Oger  
Grand Cru Brut 2015** CHAMPAGNE 158  
*opulent and complex, baked golden apple, long toasted finish*



CHAMPAGNE  
CONTINUED

|                                                                      |           |            |
|----------------------------------------------------------------------|-----------|------------|
| <b>Monts Fournois “Vallée”<br/>Premier Cru Brut</b>                  | CHAMPAGNE | <b>220</b> |
| <i>soft spice, structured, dried citrus and stone fruit</i>          |           |            |
| <b>Nominé-Renard Blanc de Blancs Brut</b>                            | CHAMPAGNE | <b>152</b> |
| <i>vibrant and fresh, citrus, and notes of crème fraîche</i>         |           |            |
| <b>Nominé-Renard Brut</b>                                            | CHAMPAGNE | <b>130</b> |
| <i>green apple, brioche, lemon confit</i>                            |           |            |
| <b>Nominé-Renard “Special Club”<br/>Brut 2017</b>                    | CHAMPAGNE | <b>230</b> |
| <i>white nectarine, honeyed pastry balanced with fresh citrus</i>    |           |            |
| <b>Petit &amp; Bajan “Ambrosie” Grand Cru Brut</b>                   | CHAMPAGNE | <b>165</b> |
| <i>dark berries, almond, notes of wildflower</i>                     |           |            |
| <b>Perrier-Jouët “Belle Époque” Brut 2013</b>                        | CHAMPAGNE | <b>345</b> |
| <i>honeysuckle, sautéed pear, shortbread, hazelnut</i>               |           |            |
| <b>Perrier-Jouët Blanc de Blancs</b>                                 | CHAMPAGNE | <b>220</b> |
| <i>fresh apple, citrus fruits, honey, toasted nuts, and brioche</i>  |           |            |
| <b>Perrier-Jouët “Grand Brut”</b>                                    | CHAMPAGNE | <b>165</b> |
| <i>lime, honeysuckle, delicate white florals, hint of pastry</i>     |           |            |
| <b>Pierre Cellier “Prestige” Brut</b>                                | CHAMPAGNE | <b>128</b> |
| <i>crisp and fresh white stone fruit, lemony pie crust, hazelnut</i> |           |            |
| <b>Pierre Gerbais “Grains de Celles”<br/>Extra-Brut</b>              | CHAMPAGNE | <b>130</b> |
| <i>yellow plum, lemon zest, balanced &amp; well-rounded</i>          |           |            |

CHAMPAGNE  
CONTINUED

|                                                                          |           |     |
|--------------------------------------------------------------------------|-----------|-----|
| <b>Pierre Péters “Cuvée de Réserve”<br/>Grand Cru Brut</b>               | CHAMPAGNE | 166 |
| <i>citrus oil, pastry cream, fresh golden apple</i>                      |           |     |
| <b>Piper-Heidsieck Brut 2014</b>                                         | CHAMPAGNE | 249 |
| <i>toasted hazelnut, rich, opulent, apple tarte tatin</i>                |           |     |
| <b>Philippe Gonet “3210” Blanc de Blancs<br/>Extra-Brut</b>              | CHAMPAGNE | 240 |
| <i>supple stone fruit, lemon curd, bright and refreshing finish</i>      |           |     |
| <b>Philippe Gonet “TER” Blanc de Blancs<br/>Extra-Brut</b>               | CHAMPAGNE | 252 |
| <i>refreshing lime zest, acacia, hints of vanilla</i>                    |           |     |
| <b>Rare Brut 2013</b>                                                    | CHAMPAGNE | 435 |
| <i>silky, opulent, blood orange, lemon curd, long-lasting finish</i>     |           |     |
| <b>Roger Coulon “Heri-Hodie” Premier Cru<br/>Extra-Brut</b>              | CHAMPAGNE | 195 |
| <i>fresh, floral, full-bodied with hints of green apple and toast</i>    |           |     |
| <b>Roger Coulon “L’Homée” Premier Cru<br/>Extra-Brut</b>                 | CHAMPAGNE | 225 |
| <i>rich red fruit, classic brioche, vanilla bean, mineral finish</i>     |           |     |
| <b>Sadi Malot “Les 2 Cépages” Brut</b>                                   | CHAMPAGNE | 165 |
| <i>complex, lemon zest, fresh apple, delicate toast</i>                  |           |     |
| <b>Taittinger “Comtes de Champagne”<br/>Blanc de Blancs 2011 or 2012</b> | CHAMPAGNE | 425 |
| <i>candied fruit, sweet spices, mandarin peel, subtle almond pastry</i>  |           |     |

CHAMPAGNE  
CONTINUED

|                                                                             |            |
|-----------------------------------------------------------------------------|------------|
| <b>Taittinger “La Française” Brut</b> CHAMPAGNE                             | <b>165</b> |
| <i>fresh fruit, honey, balanced acidity, brioche finish</i>                 |            |
| <b>Tarlant “Zero” Brut Nature</b> CHAMPAGNE                                 | <b>159</b> |
| <i>baked golden apple, toast, dried flowers, bright, full-bodied</i>        |            |
| <b>Telmont Blanc de Noirs Extra-Brut 2014</b> CHAMPAGNE                     | <b>285</b> |
| <i>red fruits, crushed almonds, cardamom, vanilla</i>                       |            |
| <b>Telmont “Réserve Brut” Extra-Brut</b> CHAMPAGNE                          | <b>140</b> |
| <i>pear, toasted almond, creamy finish</i>                                  |            |
| <b>Telmont “Vinothèque” 2013 Brut</b> CHAMPAGNE                             | <b>315</b> |
| <i>apricot, hazelnuts, key lime</i>                                         |            |
| <b>Vazart-Coquart Blanc de Blancs<br/>Chouilly Grand Cru Brut</b> CHAMPAGNE | <b>165</b> |
| <i>supple stone fruit, lemon curd, bright and refreshing finish</i>         |            |
| <b>Veuve Clicquot “La Grande Dame”<br/>Brut 2012</b> CHAMPAGNE              | <b>330</b> |
| <i>citrus, cherry, red fruits, stone fruits, full-bodied</i>                |            |
| <b>Veuve Clicquot “Yellow Label” Brut</b> CHAMPAGNE                         | <b>190</b> |
| <i>bríoche, apple, pear, hints of vanilla</i>                               |            |
| <b>Vilmart et Cie. “Grand Cellier” Brut</b> CHAMPAGNE                       | <b>230</b> |
| <i>tangerine zest, lime blossom, cardamom, fuller-bodied</i>                |            |
| <b>Domaine Vincey Oger Grand Cru<br/>Brut 2017</b> CHAMPAGNE                | <b>165</b> |
| <i>powerful, mineral, baked fruit notes with refreshing finish</i>          |            |

|                   |                                                                              |     |
|-------------------|------------------------------------------------------------------------------|-----|
| ROSÉ<br>CHAMPAGNE | <b>Billecart-Salmon Brut Rosé</b> CHAMPAGNE                                  | 248 |
|                   | <i>Chantilly cream, delicate strawberry, Ranier cherry</i>                   |     |
|                   | <b>Charles Heidsieck Brut Rosé</b>                                           |     |
|                   | <b>Millésimé 2008 or 2012</b> CHAMPAGNE                                      | 372 |
|                   | <i>vineyard peaches, quince, white pepper, long and creamy finish</i>        |     |
|                   | <b>Charles Heidsieck Brut Rosé Réserve</b> CHAMPAGNE                         | 174 |
|                   | <i>strawberry jam on toast, raspberry, rich finish</i>                       |     |
|                   | <b>Deutz Brut Rosé 2015</b> CHAMPAGNE                                        | 195 |
|                   | <i>notes of currants, blackberries, a silky texture and lingering finish</i> |     |
|                   | <b>Huré Frères “Insouciance” Brut Rosé</b> CHAMPAGNE                         | 175 |
|                   | <i>pink grapefruit, complex minerality, long finish</i>                      |     |
|                   | <b>Laurent-Perrier “Cuvée Rosé” Brut</b> CHAMPAGNE                           | 185 |
|                   | <i>fresh strawberries, red currant, raspberries, well-balanced acidity</i>   |     |
|                   | <b>Nominé-Renard Brut Rosé</b> CHAMPAGNE                                     | 112 |
|                   | <i>balanced, ripe raspberry, long and refreshing finish</i>                  |     |
|                   | <b>Perrier Jouët “Belle Époque”</b>                                          |     |
|                   | <b>Brut Rose 2013</b> CHAMPAGNE                                              | 335 |
|                   | <i>subtle notes of peony, white currant, blood orange</i>                    |     |
|                   | <b>Perrier-Jouët “Blason Rosé” Brut</b> CHAMPAGNE                            | 169 |
|                   | <i>red currant, pink grapefruit, mandarin orange, brioche</i>                |     |

ROSÉ  
CHAMPAGNE  
CONTINUED

**Pierre Cellier “Prestige” Brut Rosé** CHAMPAGNE 162  
*hibiscus, raspberry, bright and fresh*

**Pierre Paillard “Les Terres Roses”  
Bouzy Grand Cru Extra-Brut Rosé** CHAMPAGNE 195  
*white peach, crushed strawberries, citrus fruits, long & fruity finish*

**Ruinart Brut Rosé** CHAMPAGNE 259  
*fresh berries, pomegranate, and a touch of pink grapefruit*

**Taittinger “Prestige Rosé” Brut** CHAMPAGNE 176  
*fresh apple, plum, fig, subtle cinnamon*

**Telmont “Réserve” Brut Rosé** CHAMPAGNE 156  
*bursting morello cherries, fresh grapefruit*

**Veuve Clicquot Brut Rosé** CHAMPAGNE 186  
*strawberry, raspberry, lime, biscuits, smoky minerality, full-bodied*

# Magnums

Twice the amount in a standard bottle – enough to share with everyone!



## André Clouet “Grand Réserve” Brut CHAMPAGNE

235

*ripe pear, berry Chantilly cake, almond*

## Bollinger “Special Cuvée” Brut CHAMPAGNE

475

*crisp citrus, young strawberries, red apple, toasted honey brioche*

## Francis Orban Blanc de Noirs

### Extra-Brut CHAMPAGNE

285

*powerful, mineral, with tart dark berries*

## Huré Frères “Invitation” Brut CHAMPAGNE

320

*pear, pink grapefruit, delicate pastry*

## Laherte Frères Blanc de Blancs

### Brut Nature CHAMPAGNE

285

*bright citrus, white flowers, expressive and mineral driven*

## Laurent-Perrier “Cuvée Rosé” Brut CHAMPAGNE

445

*fresh strawberries, red currant, raspberries, well-balanced acidity*

## Perrier-Jouët “Grand Brut” CHAMPAGNE

325

*fresh apple, citrus fruits, honey, toasted nuts and brioche*

## Telmont “Reserve Brut” Extra-Brut CHAMPAGNE

265

*pear, toasted almond, creamy finish*

## Sparkling

**Alain Robert “Troglodyte” Vouvray** LOIRE 58  
*ripe pear, apricot, and refreshing citrus on the finish*

**Antech “Cuvée Française” Crémant de Limoux  
 Brut** LANGUEDOC 60  
*fresh lime, acacia, green apple*

**Elisa Christopher Brut Trebbiano** TEXAS HIGH PLAINS 75  
*lightly toasted almond, honey, golden apple*

**Elisa Christopher Ultra Brut  
 Blanc de Bois** TEXAS HIGH PLAINS 75  
*lean, vibrant citrus and fresh stonefruit*

**Faire la Fête Crémant de Limoux  
 Brut** LANGUEDOC 68  
*lime zest, green pear, white floral notes*

**Famille Fabre “L’Instant Bulle”  
 Pét Nat 2022** LANGUEDOC 60  
*subtle earthiness, tart pear, almond*

**Hubert Meyer Crémant d’Alsace** ALSACE 58  
*golden pear, white peach, bright and fresh*



*Sparkling wine from France...*



*...and Texas*

SPARKLING  
CONTINUED

- Jean-Paul Brun “Terres Dorées”  
Crémant de Bourgogne Extra-Brut** BURGUNDY **69**  
*mineral, golden apple, pineapple, refreshing finish*
- McPherson Vineyards Brut** TEXAS **52**  
*green apple, fresh lemon, mouthwatering*
- Parigot “Origines” Crémant de Bourgogne  
Brut** BURGUNDY **84**  
*ripe yellow apple, citrus, clean finish*
- Val de Mer Crémant de Bourgogne  
Non-Dosé** BURGUNDY **68**  
*lean, bright, lime zest and golden pear*
- Thet Crémant de Loire Extra-Brut** LOIRE **68**  
*ripe pear, apricot, and refreshing citrus on the finish*
- Thevenet et fils Blanc de Blancs  
Crémant de Bourgogne** BURGUNDY **75**  
*fresh lemon, citrus blossom, crisp apple*

|                   |                                                                                    |           |
|-------------------|------------------------------------------------------------------------------------|-----------|
| ROSÉ<br>SPARKLING | <b>Antech “Cuvee Francoise<br/>Cremant de Limoux Rose</b> <small>LANGUEDOC</small> | <b>60</b> |
|                   | <i>bright, tart strawberry, fresh cherry</i>                                       |           |
|                   | <b>Arnaud Lambert Crémant de Loire Rosé</b> <small>LOIRE</small>                   | <b>62</b> |
|                   | <i>red currant, delicate herbal note, bright finish</i>                            |           |
|                   | <b>Domaine Sérol “Turbulent” Pétillant<br/>Rosé</b> <small>LOIRE</small>           | <b>58</b> |
|                   | <i>off-dry, ripe raspberries, candied strawberries</i>                             |           |
|                   | <b>Faire la Fête Crémant de Limoux Brut Rosé</b> <small>LOIRE</small>              | <b>72</b> |
|                   | <i>fresh strawberry shortcake, grapefruit zest</i>                                 |           |
|                   | <b>Gratien &amp; Meyer Crémant de Loire<br/>Brut Rosé</b> <small>LOIRE</small>     | <b>65</b> |
|                   | <i>Ranier cherry, raspberry, blackcurrant, creamy and balanced</i>                 |           |
|                   | <b>William Chris Pétillant Naturel Rosé</b> <small>TEXAS</small>                   | <b>70</b> |
|                   | <i>red berry, citrus peel, herbaceous with a fruit-forward finish</i>              |           |

## Still Wine

## WHITE

**Daniel-Etienne Defaix Chablis Vaillons****Premier Cru 2009** BURGUNDY

160

*honey, Meyer lemon, verbena, tangy acidity, satin texture***Charly Nicolle “Per Aspera” Chablis 2023** BURGUNDY 64*fresh & mineral, lemon, white peach***Dopff & Irion “Crustacés” White Blend 2022** ALSACE 45*exotic florals, orange peel, subtle ginger***Jean-Marc Pillot “La Chaume”****Rully 2023** BURGUNDY

135

*lemon curd, fresh green apple, silky mouthfeel***Joseph Colin “Hereditas”****Chassagne-Montrachet 2023** BURGUNDY

190

*richly textured, apricot, orange blossom***Les Pouches Saumur Chenin Blanc 2022** LOIRE

50

*light-bodied, fresh citrus***Ott “Am Berg” Gruner Veltliner 2023** AUSTRIA

55

*melon, lime zest, subtle herbal notes*

STILL WINE  
WHITE  
CONTINUED

**Philippe Bouzereau Bourgogne Blanc  
Chardonnay 2023** BURGUNDY **79**

*bright citrus, golden apple, creamy and mouthwatering finish*

**Radio-Coteau “Savoy Vineyard”  
2019** ANDERSON VALLEY **105**

*green orchard and citrus fruits, subtle white florals*

**Domaine Gerard & Hubert Thirot  
Sancerre 2023** LOIRE **75**

*yellow apple, zesty citrus, lemongrass*

**La Porte d’Or Bourgogne Blanc  
Chardonnay 2023** BURGUNDY **50**

*lemon, fresh golden apple, clean finish*

**Mouton Cadet Sauvignon Blanc 2023** BORDEAUX **49**

*citrus, green fruit, hint of exotic fruit and peach*

**William Chris Roussanne 2021** TEXAS **64**

*lemon, apricot, cantaloupe*

STILL WINE  
ROSÉ

## Château Vannières Côtes de Province

Rosé 2023 PROVINCE

56

*macerated plums, sappy red sherry, firm minerality*

## RED

## Alexandre Salmon “Le Bouxin” Coteaux

Champenois Rouge Meunier 2018 CHAMPAGNE

275

*earthy and complex, with dark cherries and blackberries*

## Bonnet-Cotton Côte de Brouilly

“La Chapelle” 2020 BURGUNDY

115

*juicy red fruit, hint of cherry brandy & mushroom*

Domaine de la Damase 2023 CÔTES DU RHÔNE

55

*red & black currants, red cherry, graphite minerality, fine tannins*

G.D. Vajra Nebbiolo Langhe 2024 ITALY

52

*rose petals, red berries, earthy spices*

Hoopes Cabernet Sauvignon NAPA VALLEY

98

*cassis, black cherry, full body*

## Jean-Jacques Girard Bourgogne

Rouge Pinot Noir 2022 BURGUNDY

80

*bright pomegranate and cherry, subtle earthiness and complexity*

STILL WINE  
RED  
CONTINUED

**Les Pouches Cabernet Franc 2023** LOIRE 50  
*black raspberry, black tea, cherry compote*

**Domaine du Meix Foulot “Mercurey”  
Premier Cru 2017** BURGUNDY 122  
*strawberry, raspberry, cherry, spicy tobacco, mocha*

**M. Chapoutier “Les Meysonniers” 2021** RHÔNE 110  
*blackberry, black pepper, earthy & savory*

**Mouton Cadet “Héritage”  
Bordeaux Blend 2020** BORDEAUX 77  
*black cherry, red currant, velvety finish*

**Bodegas Muga Reserva Rioja 2021** SPAIN 74  
*blackberry, plum, cocoa*

**William Chris Mourvèdre** TEXAS 60  
*bright red berries, touch of spice, fine tannins, medium acidity and body*