



Sherry is the most underrated beverage on the planet earth.

This statement brings tears to the eyes of a few souls, mainly those standing before you now. It is our mission, to be accomplished, to increase Sherry consumption 300% over the next 30 years.

And from our little pulpit in Tribeca we are saying **NO** to the naysayers...

NO, you cannot have another Frozé!

NO, Sherry is not just for your grandmother who likes it on the rocks at 3:00pm while watching *As The World Turns*...

NO, Sherry is not just the tipple for Royals lamenting the loss of old Mother England.

Say **YES** to Sherry. Say **YES** to the world's greatest beverage!

NOW JUST DRINK!

3 oz. glass

Manzanilla, La Cigarrera, NV, Sanlúcar de Barrameda	10.
Manzanilla Pasada, de la Riva, NV, Sanlúcar de Barrameda	20.
Manzanilla Pasada, La Cigarrera, NV, Sanlúcar de Barrameda --375ml bottle--	100. BTL
Fino, Classic, Fernando de Castilla, NV, Jerez de la Frontera	8.
Fino, Antique, Fernando de Castilla, NV, Jerez de la Frontera	14.
Fino, Arroyuelo, Primitivo Collantes, NV, Chiclana de la Frontera	10.
Fino, Tradicion SACA PRIMAVERA 2024, Bodegas Tradicion, NV, Jerez	14.
Fino, Tio Pepe Una Palma SACA 2019, Gonzalez Byass, NV, Jerez de la Frontera	16.
Fino, Tio Pepe Dos Palmas SACA 2020, Gonzalez Byass, NV, Jerez de la Frontera	19.
Fino, Tio Pepe Tres Palmas SACA 2021, Gonzalez Byass, NV, Jerez de la Frontera	32.
Amontillado, Almacenista Manuel Cuevas Jurado, Lustau, NV, Sanlúcar de Barrameda	16.
Amontillado, Macharnudo Alto "Tio Diego," Valdespino, NV, Jerez de la Frontera --750ml bottle--	80. BTL
Amontillado, Tio Pepe Cuatro Palmas SACA 2017, Gonzalez Byass, NV, Jerez de la Frontera	45.
Amontillado V.O.R.S., 30 Years, Del Duque, Gonzalez Byass, NV, Jerez de la Frontera	35.
Amontillado, Reliquia, Barbadillo, NV, Sanlúcar de Barrameda --375ml bottle--	450. BTL
Amontillado, Anticuaria (solera dates to 1830; bottled once a year), El Maestro Sierra, NV --1500ml bottle--	1200. BTL
Palo Cortado en rama, La Sacristia Celler Criadera, Barbadillo, NV, Sanlúcar de Barrameda	8.
Palo Cortado V.O.S., 20 Years Dos Cortado, Williams & Humbert, NV, Jerez de la Frontera	19.
Palo Cortado en rama (100% pedro ximenez), 25 Years, Poley, Toro Albala, NV, Montilla-Morilles	14.
Palo Cortado V.O.R.S., 30 Years, Apostoles, Gonzalez Byass, NV, Jerez de la Frontera	35.
Oloroso, 15 Years, El Maestro Sierra, NV, Jerez de la Frontera	15.
Oloroso, Solera India, Osborne, NV, El Puerto de Santa Maria --500ml bottle-- HOLY S*#TBALLS ALERT	500. BTL
Oloroso, Muy Viejo, Bodegas Tradicion, 1970, Jerez de la Frontera --750ml bottle (BOTTLE 198 of 400)--	495. BTL
Moscatel, Especial, César Florido, NV, Jerez de la Frontera	12.
Moscatel, Emilín, Emilio Lustau, NV, Jerez de la Frontera	9.
Pedro Ximénez, San Emilio, Emilio Lustau, NV, Jerez de la Frontera	10.
Pedro Ximénez, Solera 1927, Alvear, NV, Montilla-Morilles	13.
Pandorga (100% pedro ximenez), Bodegas Cota 45, 2016, Jerez --1500ml bottle-- SUGAR BOMB ALERT	250. BTL
Pedro Ximénez, 20 Years, Bodegas Tradicion, NV, Jerez	28.



And now for something completely different: THE FACTS.

- the region of production is in the extreme south of Spain,
in a geographic triangle formed by the three towns
of Jerez, El Puerto and Sanlucar; this area comprises 50,000 total acres
- the soil in the region is called albariza (from the Latin *alba*, meaning white);
it is composed of a white, chalky loam with magnesium, clay and lime
- the climate is greatly affected by the proximity to the Atlantic Ocean
which brings moisture to the vines;
having said that, there are still 290 days of bright sunlight here
- the main grape in the production of dry Sherry is the Palomino grape;
- all sweet Sherries are made with the Pedro Ximenez or Moscatel grapes
(these are dried in the sun to allow the water inside to evaporate;
a little brandy is then added to the must to create the sweet nectar)

-the two main types of Sherry are Fino and Oloroso.

Everything begins as a fermented wine and then after a massive tasting session,

the lightest and cleanest will become **Finos**

(the wines are fortified to 15 degrees and the wine remains under the veil of flor

-a strain of *Saccharomyces* yeast which helps to prevent oxidation)

and the ones with more body become **Olorosos**

(the wines are fortified to 17 degrees

and there is no protection against the air so these wines have an oxidative note)

-an **Amontillado** is an Oloroso trying to be a Fino

-a **Palo Cortado** is a Fino trying to be an Oloroso

-the wines mature in an ageing mechanism called a **Solera System**.

Easy to understand, hard to explain, please ask your waiter for a visual description.

Just know that the running of the scales results in a blended, consistent wine
that angels drink before they retire at night.