

~~Sparkling NV Veuve de Vernay, Blanc de Blancs Vernay, France NV Le Cellaro, “Crumer” Prosecco di Valdobbiadene Veneto, Italia (prosecco valdobbiadene) NV Mionetto, “Borgio” Spumante Valdobbiadene, Italia (prosecco valdobbiadene, etc) NV Col del Fiume, Italia (catarratto) OR Gianni Gagliardo, Falegna Reers, Italia (favarita) OR Borgo San Daniele, Arbia Bianco Friuli Isonzo, Italia (toscari, sauvignon, chardonnay, pinot bianco) OR Furlan Castellese, “Quero Fari” Friuli Venezia Giulia, Italia (toscari, sauvignon, traminer, riesling) O1 Coltranco, Pinot Bianco Alto Adige, Italia (rieschburgunder, pinot bianco) O1 Nodaria, Insoletta Sicilia, Italia (insolia) O1 Cusumano, “Angiame” Sicilia, Italia (insolia, chardonnay) O1 Lungarotti, “Torre di Giano” Bianco di Tergeme, Italia (trebbiano, grechetto) OR Angiolini, Vermontino Costantinina, Sardinia, Italia (vermontino) O1 Antinori, “Castello della Sala” Chardonnay Umbria, Italia (chardonnay) OR Pianeta “La Segreta” Bianco OR Bedegas Castelo de Medina, Vega de Dorca, Brut Nuova Cuvée Franciacorta, Italia (chardonnay, pinot bianco, pinot nero) NV Marques de Ministral, “Gran Reserva” Doca Brut Cava, España (monastrell, pinot noir) White O1 Domaine Russardonnay, sauvignon O1 Domaine de l'Arjelle, “Equinore” Cio, “E”Languedoc, France (cinfandel) OR Chateau Massamier La Mignardo, “Expression de Massamier” Coteaux de Peyrieu, France (carignan) OR Nicolas Cartier, “Mas de Gourgenmier” Blanc en Provence, France (grenache, cinsault, syrah, cabernet, etc) O1 Domaine Reserve DCC Puglia, Italia (negroamaro, malvasia nera) O5 Bella e Mosca, “Marchese di Villamarina” Bardagna, Italia (cabernet sauvignon) O8 Cordoro di Montecosole, “Monfaletto” Barolo, Italia (nebbiolo) OR Terra Rossa, Rosso di Montalcino Montalcino, Italia (sangiovese) O8 Melvina, “San Guglielmo Langhe” Langhe, Italia (barbera, nebbiolo, bonarda) OR Termarossa, “Masseria Meimo” Negroamaro, Salento, Italia (negroamaro) OR Marco Donati, “Gangue di Drago” Toraldige Rotiliano, Italia (toraldige) O1 Emilio Bulfon, Picolit Neri Friuli Venezia Giulia, Italia (picolit neri) OR Casore, Anicellotto Veneto Orientale, Italia (anicellotto) OR Tenuta dell'Ornellata, “Le Velle” Maremma, Italia (sangiovese, merlot, morlet) O1 Nodaria, Nera D'Arvola Sicilia, Ino du Dragon, “Michel” Provence, France (cabernet, syrah, grenache) OR Domaine du Cys, Proprieté de Pinot Coteaux du Languedoc, France OR Chateau Laffitte Toston-Madiran, France (tannat) OR Chateau de Vaugelas, “Le Prioure” Gorbieres, Trans-Charentais, France (ugni-blanc, colombard, sauvignon) OR Domaine Dorin, Blanc Cotes de Provence, France (chardonnay, semillon, rolle, ugni-blanc) OR Cote Rousse, “Fort de Lautre” Cotes de Rhodanus, Languedoc, France OR Terre di Ginestra, Catarratto Sicilia (nero d'avola) O1 Castel di Salvo, “Santi Medici” Rosso del Salento, Puglia, Italia (negroamaro) OR Cantino del Notaro, “Il Reportorio” Aglianico del Vulture, Italia (aglianico) O8 Carofoli, “Diancarda” Rosso Canoso, Italia (montepulciano) OR Pin O1 Oscar Filippini, Merlot Rosso Friuli Venezia Giulia, Italia (merlot) OR Puente del Conde, Rosado de Tempranillo Cigales, España (tempranillo) Red O1 Chateau du Donjon, “Tradition” Minervois, France (grenache, carignan, syrah) O1 Domaine de L'Arj Albarino Pias Baixas, España (albarino) OR Belorondo y Lurton, Bianco Ruada Superior, España (verdejo) OR San Feixes, Bianco Seleccio Penedes, España (parrellada, macabeo, chardonnay) O1 Vina Inadi, Bianco Rioja, España (riura, malvasia) O1 Torres, “Vina Esmeralda Penedes, España (moscatel, garrunetraminer) O1 Santiago Ruiz, Blanco Pias Baixas, España (albarino) O1 Bedegas Geresel, Ruada Verdejo Ruada, España (verdejo) OR Joa Alexandria) OR Luis Pato, Maria Gomes Peiras, Portugal (Maria Gomes) OR Qe Dires, Muscat Torres de Sado, Portugal (muscat of Alexandria) OR Luis Pato, Maria Gomes Peiras, Portugal (Maria Gomes) OR, manuelo, graciano) O8 Baron de Mogana, “Tinea la Garda” Navarra, España (old-vinos of merlot, cabernet, syrah, tempranillo) O4 Gans Refels dels Gaus, Gran Gaus Penedes, España (merlot, frans, cabernet) OR Bedegas y Vinedos Fernandes Rivera, “De Hosa e nera) O8 Tommaso Bussola “WB”, Valpolicella Classico Superiore Italia O6 Alario Claudio e Matteo, “Cote Fiere” Dolcetto di Diano D'Alba, Italia (dolcetto) aña (monastrell, pinot noir) White O1 Domaine Russardonnay, sauvignon O1 Domaine de l'Arjelle, “Equinore” Cio, “E”Languedoc, France (cinfandel) OR Chateau Massamier La Mignardo, “Expression de Massamier” Coteaux de Peyrieu, France (carignan)~~

bar
avec

sparkling

	glass	bottle
Prosecco Santome, Veneto, Italy	13	• 52
Sparkling Rosé of Cava Raventos i Blanc “De Nit’ Spain	19	• 76
Lambrusco La Collina “Quaresimo” Emilia Romagna, Italy		56
Grolleau/CabFranc(PétNatRosé) Moussamoussettes VDF,France		64
Champagne Pierre Moncuit France nv		120
Champagne Bereche France ‘nv.....		185
Champagne Rosé Vilmart “Cuvee Rubis” 1er cru France		240

rosé

Rosé of Nebbiolo Le Pianelle Piedmont, Italy	15	• 60
Rosé of Tibouren Clos Ciboune “Speciale Vignettes” Provence, France	120	

orange/chilled red

Field Blend Meinklang “Mulatschak” Austria (Orange)	68	
Ribolla/Chardonnay Radikon “Slatnik” Oslavia, Italy	90	
Field Blend Casa De Mouraz “Nina” Dao, Portugal(Chilled Red)	16	• 64

white

Gruner Veltliner Malat “Crazy Creatures” Kremstal, Austria	15	• 60
Vinho Verde Bico “Amerelo” Esporao, Portugal	15	• 60
Assyrtiko Estate Argyros “Atlantis” Greece	16	• 64
Sauvignon Blanc Le Saint “Calcaire” Sancerre, France	23	• 92
Riesling Falkenstein “Euchariusberg” Mosel, Germany	85	
Albarino Forjas del Salnes “Leirana” Rías Baixas, Spain	80	
Chardonnay Domaine Rolet Arbois, Jura, France	68	
Viura/Garnacha Eguiluz “Las Preferidas”” Rioja Alvesa, Spain	85	

red

Pinot Noir Terre Dorees Burgundy, France	17	• 68
Nebbiolo GD Vajra Piedmont, Italy	16	• 64
Carignan/Garnacha Can Rafols “Terraprima” Penedes, Spain ..	17	• 68
Tempranillo R.Lopez De Heredia “Bosconia Reserva” Rioja, Spain	94	
Cab/Cinsault Château Musar “Hochar” Bekaa Valley, Lebanon		85
Sangiovese San Fiorenzo Brunello di Montalcino, Italy	92	
Nerello Mascalese Giralomo Russo “Calderara” Sicily, Italy	145	

bar avec cocktails

livin la vinho verde cucumber, mint, ch vodka, ameal vinho verde, basil, lemon	• 16
lust for life jin jiji darjeeling gin, grapefruit vanilla cordial, lime.....	• 16
ibisco d’amorita hibiscus infused tequila, mallorca melón, urfa pepper, lime.....	• 16
side to side banhez mezcal, aperol, grapefruit jarritos, habanero shrub, lime.....	• 16
i want to be sedated old forester bourbon, house date dram, walnut bitters, clove	• 16
<i>*contains nuts</i>	
pina espress la colombe espresso, pineapple infused magenta reposado tequila, zucca, horchata chai demarara	• 16
golden oldie sazerac rye avec single barrel select, apologue saffron liqueur, house bitters, satsuma demerara.....	• 20

beer

Super Bock “Original”, pale lager	• 12
Leç do Balio, Portugal, 12oz bottle	
Isastegi “Sagardo Naturala”, natural cider	• 12
Basque, España, 12oz bottle	
Hopewell Brewing Co. “First” pils.....	• 12
Chicago, Illinois, 16oz can	
Half Acre “Daisy Cutter” pale ale	• 12
Chicago, Illinois, 16oz can	
Maplewood “Son of Juice” india pale ale	• 12
Chicago, Illinois, 16oz can	

non-alcoholic

phony negroni	• 10
hibiscus fizz	• 8
rosemary limonata	• 8
lust for life lite	• 8
n/a estrella galicia lager especial	• 10

snacks at bar avec

* snacks at bar avec (pick 3 for 36 served with publican quality bread, seeded cracker, and crudites) chickpea hummus cucumber raita smoked whitefish dip tinned sardines +4 publican quality rotating charcuterie +4 marinated olives lavender marcona almonds rotating cheese selection +4
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shareables

bar avec caesar with baby kale, chopped romaine, seeded crackers and aged parmesan 18
heirloom tomatoes with stracciatella cheese, cucumbers, peanut dukkah and pomegranate molasses 24
shishito peppers with hazelnut gremolata, peaches, shallot, and basil 18
harissa shrimp cocktail with fresh horseradish and crudites 28
bluefin tuna crudo with fried capers, lemon agrumato, fennel salad, and fennel pollen 24
chorizo-stuffed medjool dates with bacon and piquillo pepper-tomato sauce 22
grilled mortadella tartine with parmesan yogurt, spring peas, fava beans and pistachio zhoug 26
grilled prime skirt steak with charred leek butter, fried potato chips and pippara peppers 40
slagel farms cheeseburger with fried shallot aioli, dill pickled banana peppers and lettuce 16
shawarma fried chicken thighs with fries, fermented chili sauce and garlic toum 36
falafel seasoned french fries with harissa aioli 8

dessert

bar avec dessert flight 10 nutter butter, fig and walnut baklava and strawberry blondie ice cream sandwich
