

~~Sparkling NV Veure de Vernay, Blanc de Blancs Vernay, France NV La Colture, “Crucer” Prosecco di Valdobbiadene Veneto, Italia (prosecco valdobbiadene) NV Mionetto, “Gorgia” Spumante Valdobbiadene, Italia (prosecco valdobbiadene, etc) NV Col del Jure, Italia (catarratto) OR Gianni Gagliardo, Falegna Rosso, Italia (favorita) OR Borgo San Daniele, Arbia Bianco Friuli Isonzo, Italia (cocei, sauvignon, chardonnay, pinot bianco) OR Turlan Costaleosa, “Cuvee Tati” Friuli Venezia Giulia, Italia (cocei, sauvignon, traminer, riesling) O1 Coltronic, Pinot Bianco Alto Adige, Italia (rieslingburger, pinot bianco) O1 Nadaria, InzoliaCittlio, Italia (insolia) O1 Cusumano, “Angimbe”Sicilia, Italia (insolia, chardonnay) O1 Lunganotti, “Terre di Gioia” Bianco di Torgiano, Italia (trebbiano, grechetto) OR Angiola, Vermentino Costamolina, Sardinia, Italia (vermentino) O1 Antinori, “Castello della Sala” Chardonnay Umbria, Italia (chardonnay) OR Pianeta “La Segreta” Bianco OR Pedegas Castelo de Medina, Vega de Boco, Brut Nuova Cuvee Franciacorta, Italia (chardonnay, pinot bianco, pinot nero) NV Marques de Monistrol, “Gran Reserve” Rose Brut Cava, España (monastrell, pinot noir) White O1 Domaine Russardonnay, sauvignon) O1 Domaine de l’Anjelle, “Equinore” C1, “Z”Languedoc, France (ainfandel) OR Chateau Massamier La Mignarde, “l’Impression de Massamier” Coteaux de Peyrie, France (carignan) OR Nicolas Corbier, “Mas de Gougenmier” Daun en Provence, France (grenache, cinsault, syrah, cabernet, etc) O1 Domaine Reserve DOC Puglia, Italia (negroamaro, malvasia nera) O5 Bello e Mosso, “Marchese di Villamarina”Bardolga, Italia (cabernet sauvignon) O8 Gardere di Montomemolo, “Monfalletto” Barolo, Italia (nebbiolo) OR Terra Rossa, Rosso di Montalcino Montalcino, Italia (sangiovese) O8 Malvino, “San Guglielmo Langhe” Langhe, Italia (barbera, nebbiolo, bonarda) OR Ferrarinese, “Masseria Maimo”Negroamaro, Salento, Italia (negroamaro) OR Marco Donati, “Sangue di Drago” Teroldego Rosellano, Italia (teroldego) O1 Emilio Dulfen, Pioulti Neri Friuli Venezia Giulia, Italia (pioulti neri) OR Casere, Anzetta Veneto Orientale, Italia (anzetta) OR Ronata dell’Ornellois, “Le Velle” Maremma, Italia (sangiovese) O1 Nadaria, Nero D’Avola Sicilia, Ino du Drogen, “Michel” Provence, France (cabernet, syrah, grenache) OR Domaine de Peyre, Dipoul de Pinot Coteaux du Languedoc, France OR Chateau Laffitte Toston Madiran, France (tannat) OR Chateau de Vougeles, “Le Prioure” Coteaux du Douro, France (cognac) OR Domaine Serin, Blanc Cotes de Provence, France (cinsault, semillon, rolle, ugni blanc) OR Cote Rousse, “Font de Lautre” Cotes de Rhodgue, Languedoc, France OR Torre di Ginepro, Coteaux du Douro, Italia (negroamaro)OR Cantine del Notaro, “Il Reportario”Aglionico del Vulture, Italia (aglionico)O8 Carefoli, “Piancanda”Rosso Conero, Italia (montepulciano)OR Riv’O1 Ocea Filiputi, Merlot RossoFriuli Venezia Giulia, Italia (merlot)OR Fuente del Cendo, Rosado de TempranilloCigales, España (tempranillo) Red O1 Chateau du Donjon, “Tradition”Minervois, France (grenache, carignan, syrah)O1 Domaine de L’Anj AlbaninoPias Boiras, España (albanino) OR Dolorando y Lurton, Blanco Rueda Superior, España (verdejo)OR San Peinos, Blanco Seleccio Penedes, España (parrellada, macabeo, chardonnay) O1 Vina Inadi, Blanco Rioja, España (viura, malvasia) O1 Torres, “Vina Esmeralda Penedes, España (merlot, garruttraminer) O1 Santiago Ruiz, BlancoRias Baixas, España (albarino) O1 Bodegas Carrusel, Rueda Verdejo Rueda, España (verdejo) OR Jca Alexandria) OR Luis Pato, Maria Gomes Boiras, Portugal (Maria Gomes) OR Qc Pinos, Muscat Terras de Sado, Portugal (muscat of Alexandria) OR Luis Pato, Maria Gomes Boiras, Portugal (Maria Gomes) OR, manuelo, gasciano) OR Baron de Mogaña, “Finca la Garza” Navarra, España (old vines of merlot, cabernet, syrah, tempranillo) O4 Gans Rafaelo dels Gaus, Gran Caus Penedes, España (merlot, franc, cabernet) OR Bodegas y Vinedos Ferrnandez Rivera, “De Hosa e nera) O8 Tommaso Bussola “BB”, Valpolicella Classico Superiore Italia O6 Alario Claudio e Matteo, “Cote Fiere”Delecto di Diane D’Alba, Italia (delecto) aña (monastrell, pinot noir) White O1 Domaine Russardonnay, sauvignon) O1 Domaine de l’Anjelle, “Equinore” C1, “Z”Languedoc, France (ainfandel) OR Chateau Massamier La Mignarde, “l’Impression de Massamier” Coteaux de Peyrie, 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/Cab Franc(PétNatRosé) Moussamoussettes VDF, France	64	
Champagne Pierre Moncuit France nv	120	
Champagne Pierre Pailliard “Les Parcelles” France ‘nv	150	
Champagne Rosé Vilmart “Cuvee Rubis” 1er cru France	215	

rosé

Rosé of Nebbiolo Sperino Piedmont, Italy	16	64
Rosé of Mourvedre Pradeaux Bandol, France	80	

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
Trakolina Mokoroa Getariako, Spain	15	60
Chenin Blanc Chateau Soucherie Anjou, France	16	64
Sauvignon Blanc Jean Marc Roger 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	
Chenin Blanc Huet “Le Haut-Lieu” Vouvray, France	110	

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 ’14...	90
Cab/Cinsault Château Musar “Hochar” Bekaa Valley, Lebanon ‘20.....	85
Sangiovese San Fiorenzo Brunello di Montalcino, Italy ‘19.....	92
Cab/Merlot/Cab Franc Gombaude-Guillot Pomerol, France ‘18	120

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**
**contains nuts*

pina espress

big shoulders 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

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(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**

2oz **Mt. Tam** triple cream cheese

shareables

bar avec caesar with baby kale, chopped romaine, seeded crackers
and aged parmesan **\$18**

cucumber and radish salad with marinated cherry tomato, whipped feta
cheese and zaatar vinaigrette **\$20**

grilled **baby carrots** with roasted oyster mushrooms, whipped tahini
and peanut dukkah **\$22**

harissa **shrimp cocktail** with fresh horseradish and crudites **28**

seafood bouillabaisse with norwegian cod, little neck clams
and sweet pepper aioli **42**

chorizo-stuffed **medjool dates** with bacon
and piquillo pepper-tomato sauce **22**

grilled **mortadella tartine** with whipped ricotta, 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