

~~Sparkling NV Veuve de Vernay, Blanc de Blancs Vernay, France NV Le Cellaro, “Crumer” Prosecco di Valdobbiadene Veneto, Italia (prosecco valdobbiadene) NV Mionetto, “Gorgia” Spumante Valdobbiadene, Italia (prosecco valdobbiadene, etc) NV Ca’ del Grillo, Italia (catenato) OR Gianni Gagliardi, Falegna Reora, Italia (favorita) OR Borgo San Daniele, Arbia Bianco Friuli Isonzo, Italia (tosc, sauvignon, chardonnay, pinot bianco) OR Etruria Castaleosa, “Curvo Tati” Friuli Venezia Giulia, Italia (tosc, sauvignon, traminer, riesling) O1 Coltrancia, Pinot Bianco Alto Adige, Italia (rieslingburger, pinot bianco) O1 Nadaria, Insolediolio, Italia (insolia) O1 Cusumano, “Angimbe” Sicilia, Italia (insolia, chardonnay) O1 Lunganetti, “Torre di Giano” Bianco di Torgiano, Italia (trebbiano, grechetto) OR Angiola, Vermentino Costamolina, Sardinia, Italia (vermentino) O1 Antinori, “Castello della Sala” Chardonnay Umbria, Italia (chardonnay) OR Planeta “La Segreta” Bianco OR Podogio Castello de Medina, Vega de Risco, Brut Nuova Curvo Franciacorta, Italia (chardonnay, pinot bianco, pinot nero) NV Marques de Monistrol, “Gran Reserva” Rose Brut Cava, España (monastrell, pinot noir) White O1 Domaine Ruscardonay, sauvignon) O1 Domaine de l’Arijello, “Equinoro” Cile, “Z”Languedoc, France (zinfandel) OO Chateau Massamion Le Mignardo, “l’expression de Massamion” Coteaux de Peyrieu, France (carignan) OO Nicolas Cartier, “Mas de Gougenmier” Daun en Provence, France (grenache, cinsault, syrah, cabernet, etc) O1 Domaine Reserve DOC Puglia, Italia (negroamaro, malvasia nera) O5 Gella e Mosca, “Marchese di Villamerino”Gardogna, Italia (cabernet sauvignon) O8 Gardere di Montememolo, “Monfalletto” Barolo, Italia (nebbiolo) OO Terra Rossa, Rosso di Montalcino Montalcino, Italia (sangiovese) O8 Malvino, “San Guglielmo Langhe” Langhe, Italia (barbera, nebbiolo, barbera) OO Termarossa, “Masseria Maine”Negroamaro, Salento, Italia (negroamaro) OO Marco Donati, “Sangue di Drago” Torrelidige Rotilliano, Italia (torrelidige) O1 Emilio Delfon, Pioulti Neri Friuli Venezia Giulia, Italia (pioulti neri) OR Casore, Aniccolotta Veneto Orientale, Italia (aniccolotta) OO Tonuta dell’Ornellais, “Le Volte” Maremma, Italia (sangiovese, merlot, merlot) O1 Nadaria, Nore D’Avela Sicilia, Inc du Dragon, “Michel” Provence, France (cabernet, syrah, grenache) OR Domaine du Peyre, Diepoul de Pinot Coteaux du Languedoc, France OO Chateau Laffitte Teston Madiran, France (tannat) OO Chateau de Vougeles, “Le Drieune” Corbieres, France Charentais, France (ugni blanc, colombard, sauvignon) OO Domaine Serin, Blanc Cotes de Provence, France (cabinetto, semillon, uva, ugni blanc) OO Cote Rousse, “Tent de Lautre” Cotes de Rhodue, Languedoc, France OO Torre di Cinetna, Catenato Citella (noro d’avela) O1 Castel di Salvo, “Santi Medici” Rosso del Salento, Puglia, Italia (negroamaro)OO Cantina del Notajo, “Il Raportorio”Aglianico del Vulture, Italia (aglianico)O8 Carofoli, “Dionardo”Rosso Canoso, Italia (montepulciano)O7 RivO1 Ocean Filiputi, Merlot RosatoFriuli Venezia Giulia, Italia (merlot)O8 Thronte del Cendo, Rosado de TempranilloCigales, España (tempranillo) Red O1 Chateau du Davion, “Tradition”Minervois, France (grenache, carignan, syrah)O1 Domaine de L’Ari AlbaninoBlas Boiros, España (albarino) OO Beloranda y Lurten, Blanco Ruado Superior, España (verdejo)OR San Boiros, Blanco Seleccio Denados, España (parellada, macabeo, chardonnay) O1 Vino Izadi, Blanco Rioja, España (viura, malvasia) O1 Torres, “Viña Temorelda Denados, España (macael, gounastrominor) O1 Santiago Ruiz, BlancoRioja Boiros, España (albarino) O1 Podogio Cornecel, Ruado Verdejo Ruado, España (verdejo) O2 IosAlexandria) O2 Luis Pato, Maria Gomes Boiros, Portugal (Maria Gomes) OO Oe Pinea, Muscat Torres de Sado, Portugal (muscat of Alexandria) O2 Luis Pato, Maria Gomes Boiros, Portugal (Maria Gomes) OO, masuola, graciano) O8 Baron de Magana, “Tinea la Garda” Navarra, España (old vines of merlot, cabernet, syrah, tempranillo) O4 Gans Rafola dels Gaus, Gran Gaus Denados, España (merlot, frano, cabernet) OO Podogio y Vinados Fernandes Rivera, “De Hoso a nero) O8 Tommaso Russolo “TR”, Valpolicella Classico Superiore Italia O6 Alexis Claudie e Matteo, “Cote Thero”Delecto di Diane D’Alba, Italia (delecto) sãa (monastrell, pinot noir) White O1 Domaine Ruscardonay, sauvignon) O1 Domaine de l’Arijello, “Equinoro” Cile, “Z”Languedoc, France (zinfandel) OO Chateau Massamion Le Mignardo, “l’expression de Massamion” 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.....	17 • 68
Lambrusco	La Collina “Quaresimo” Emilia Romagna, Italy.....	56
Champagne	Charpentier “Tradition Brut” France nv	96
Champagne	Bereche “Brut Reserve VV” France ‘nv	165
Champagne Rosé	Vilmart “Cuvee Rubis” 1er cru France.....	215

rosé

Rosé of Barbera	Villa Sparina Piedmont, Italy.....	15 • 60
Rosé of Mouvedre	Pradeaux Bandol, France.....	80

orange/chiled red

Corvina	Le Fraghe Bardolino, Italy (Chilled Red).....	15 • 60
Field Blend	Meinklang “Mulatschak” Austria (Orange).....	60
Khikhvi	Tchotiashville Kaketi, Georgia (Orange).....	60

white

Gruner Veltliner	Malat “Crazy Creatures” Kremstal, Austria	15 • 60
Pinot Blanc	Brand Germany (LITER).....	14 • 60
Chardonnay	Domaine Rolet Arbois, Jura, France	17 • 68
Sauvignon Blanc	Francois le Saint Sancerre, France.....	21 • 84
Riesling	Falkenstein “Euchariusberg” Mosel, Germany	75
Albarino	Albamar Rías Baixas, Spain	80
Chardonnay	Lavantureux ”Vauprin” Chablis, France.....	125

red

Gamay Noir	Dupeuble Beaujolais, France.....	16 • 64
Nebbiolo	GD Vajra Piedmont, Italy	16 • 64
Sangiovese	Cosimo Marino Chianti Classico, italy.....	15 • 60
Gamay Noir	Foilliard Morgon “Cote du Py”, France ‘22.....	120
Tempranillo	R.Lopez De Heredia“Bosconia Reserva” Rioja, Spain’13...	84
Cab/Cinsault	Château Musar “Hochar” Bekaa Valley, Lebanon ‘20	75
Sangiovese	San Fiorenzo Brunello di Montalcino, Italy ‘19.....	92
Nebbiolo	Poderi Colla “Roncaglio” Barbaresco, Italy’18.....	125

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
daiquiri de fresa asada	
plantation 3 star rum, xaymaca, roasted strawberry rhubarb liqueur, p.x. alvear sherry, 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	
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

*pick 3 for \$36 served with publican quality bread, seeded crackers, and crudité
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 caeser with baby kale, chopped romaine, seeded crackers and aged parmesan	18
roasted beet and strawberry salad with burnt chili vinaigrette, smoked yogurt and crispy lentils	20
grilled spring asparagus with fenugreek, kashmiri chili, black olive tartar and crispy garbanzo beans	20
salmon tartar with zaatar buttermilk, fried bulgur, pickled currants and belgium endive	28
fried octopus with black eyed peas, roasted jalapeno and garlic aioli	42
chorizo-stuffed medjool dates with bacon and piquillo pepper-tomato sauce	20
braised lamb quesabirria with pickled serrano chili and green chermoula	22
grilled prime skirt steak with cherry bomb chermoula, shishito peppers and feta cheese	34
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	32
falafel seasoned french fries with harissa aioli	8

dessert

mango caradamon sorbet popsicle	3.50
prickly pear lime sorbet popsicle	3.50