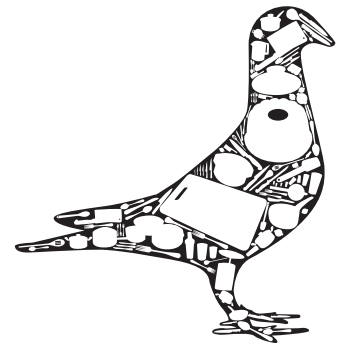


DRINK MENU

LEPIGEON

738 E BURNSIDE ST
PORTLAND, OR 97214
503-546-8796



GLASS POURS 6 ounce glass (bottle is 4x glass price)

Lambrusco di Sorbara – Sant’Agata – Paltrinieri – NV Emilia-Romagna \$14
Brut Rosé – Laherte Frères – NV Champagne \$32

Chardonnay – Martin Woods – ‘18 Willamette Valley \$18
Sancerre (Sauvignon Blanc) – Monts Damnés – Gérard Boulay – ‘22 Loire \$35
Muscadet (Melon de Bourgogne) – Les Gras Moutons –
Domaine Pépière – ‘17 Loire \$16
Saint-Aubin (Chardonnay) – 1er Cru Sur Le Sentier du Clou –
Sylvain Langoureau – ‘21 Bourgogne \$35
Grüner Veltliner – Federspiel, Loibner – Knoll – ‘21 Wachau \$32
Valdeorras (Godello) – O Barreiro – Ladeiras do Xil – ‘21 Galicia \$16
Palomino – La Choza – Callejuela – ‘21 Jerez \$15

Niederösterreich Rosé (Pinot Noir/Zweigelt) – Ried Hasenhaide –
Ingrid Groiss – ‘22 Austria \$15

Pinot Noir – Basalt – Granville – ‘21 Willamette Valley \$20
Rully (Pinot Noir) – 1er Cru Chapitre –
Domaine Dureuil-Janthial – ‘17 Bourgogne \$35
Chinon (Cabernet Franc) – Les Granges – Bernard Baudry – ‘17 Loire \$16
Barbera – Le Marie – ‘21 Pinerolese, Piedmont \$14
Zinfandel – Old Vine – Three Wine Co. – ‘18 Contra Costa County \$15

FIVE COURSE PAIRINGS

Wine Pairings – \$55 per person
Reserve Wine Pairings – \$85 per person
Alcohol-Free Pairings – \$40 per person

COCKTAILS

Winter Negroni \$15
aviation gin, bruto americano, dubonnet rouge, tawny port
Vieux Carré \$16
dickle rye, park cognac, bénédictine, bitters
50 / 50 Martini \$14
haku vodka, roku gin, vermouth, orange bitters

APERTIFS 2 ounces. chilled, neat or on the rocks

Pernod \$13
Ricard \$13
Dolin Blanc \$11
Cocchi di Torino \$12

DRY SHERRY 3 ounce

Fino – Inocente – Valdespino \$10
Manzanilla – La Cigarrera \$12
Amontillado – Cruz del Mar – César Florido \$14

BEER & CIDER

Rosenstadt Kölsch – Portland, OR – 12 oz \$8
Hitachino Nest White Ale – Japan – 12 oz \$12
Pfriem IPA – Hood River, OR – 12 oz \$8
St. Bernardus Tripel – Belgium – 12 oz \$14
Portland Cider Co. English Pub Cider – Portland, OR – 16.9 oz \$9

NON-ALCOHOLIC

Mountain Valley Sparkling Water 500ml \$6
Mountain Valley Spring Water 500ml \$6
Coca Cola / Diet Coca Cola \$4
Betty Buzz Ginger Beer \$5
Wilderton Bittersweet Apertivo & Soda \$10
Iced Tea \$4
Muri* – Non-Alcoholic Yamilé Sparkling Rosé – Copenhagen \$16
Muri* – Non-Alcoholic Nuala Red – Copenhagen \$16
Athletic Brewing* – N/A – Rotating IPA – 12 oz \$7
Athletic Brewing* – N/A – Cerveza Atletica Lager – 12 oz \$7

*contains a trace amount of alcohol

DEMI BOTTLES 375ml

CHAMPAGNE

Brut– *Sélection, Premier Cru* – Marc Hebrart – NV \$70

Brut Rosé – *Oeil de Perdrix* – Jean Vesselle – NV \$60

WHITE

Sancerre – *Florès* – Vincent Pinard – '22 Loire \$44

Chablis – *1er Cru Montmains* – Moreau-Naudet – '18 Yonne \$63

Chablis – *1er Cru Montmains* – Domaine Louis Michel – '17 Yonne \$48

Saint-Aubin – *1er Cru En Remilly* – Dom. S. Langoureau – '18 Bourgogne \$58

Pouilly-Fuissé – *Alliance, Vieilles Vignes* – Dom. Barraud – '20 Bourgogne \$40

Grüner Veltliner – *Ried Lamm* – Schloss Gobelsburg – '20 Kamptal \$75

ROSÉ

Bandol Rosé (*Mourvèdre/Cinsault*) – Chateau Pibarnon – '22 Provence \$42

RED

Pinot Noir – *Sojeau Vineyard* – Walter Scott – '19 Ribbon Ridge \$60

Pinot Noir – *The Head and the Heart* – Luke Jefferson – '16 Eola-Amity \$63

Hautes-Côtes de Nuits – *Clos des Dames Huguette* –
Philippe Gavignet – '17 Bourgogne \$50

Côte-Rôtie – *Ampodium* – Rene Rostaing – '19 N. Rhône \$92

Bandol – *Château de Pibarnon* – '16 Provence \$51

Barbaresco – *Martinenga* – Marchesi di Gresy – '19 Piedmont \$70

Barolo – *Burlotto* – '18 Piedmont \$60

Brunello di Montalcino – *La Gerla* – '16 Tuscany \$70

FULL BOTTLES 750ml unless otherwise noted

Our corkage fee is \$35 per 750ml bottle.

One fee is waived for each bottle purchased from our list.

SPARKLING

OREGON

Brut – *Blanc de Blancs (Pinot Blanc), Winter's Hill Vineyard* –
Corollary – '18 \$115

CHAMPAGNE

Brut Nature – *Blanc de Blancs (Pinot Blanc), Textures* –
Vouette & Sorbée – ('19) \$220

Extra Brut – *Blanc de Blancs, Les Perriers* – Ulysse Collin – ('16) \$375

Extra Brut – *Blanc de Blancs, Premier Cru* –
Frédéric Savart – NV \$195

Brut – *Blanc de Blancs, Les Mesnil Grand Cru* – Salon – '12 \$2,100

Brut – *Blanc de Blancs, Grand Cru, Initial* – Jacques Selosse – NV \$650

Brut – *Blanc de Blancs, Cuvée de Réserve* – Pierre Péters – NV \$130

Extra Brut – *7 Crus* – Agrapart & Fils – NV \$190

Extra Brut – *Sans Anee* – Domaine Nowack NV \$110

Extra Brut – *Vieillessement Prolongé, Grand Cru* – Egly-Ouriet – NV \$310

Extra Brut – *Blanc de Noirs (Pinot Meunier), '&'* –
La Closerie (Jérôme Prévost) – ('19) \$495

Extra Brut – *Blanc de Noirs, Mailly, Grand Cru* – Bérêche & Fils – '15 \$285

Extra Brut – *Blanc de Noirs, Clos des Goisses* – Philipponnat – '11 \$595

Extra Brut – *Blanc de Noirs, Largillier* – Guillaume Selosse – NV \$725

Extra Brut – *Blanc de Noirs* – Benoît Lahaye – NV \$140

Extra Brut Rosé – *Saignée, Les Maillons* – Ulysse Collin – ('18) \$435

Brut Rosé – *Chartogne Taillet* – ('19) \$145

DOMESTIC WHITES

Gewürztraminer (*w/ Pinot*) – *Atavus V* – Tzum (*by Hiyu*) – MV Columbia Gorge \$115

Chardonnay – *Eyrie Vineyard* – Morgen Long – '16 Dundee Hills \$195

Chardonnay – *Louise Vineyard* – Cristom – '21 Eola-Amity Hills \$195

Chardonnay – *Estate* – *Lingua Franca* – '19 Eola-Amity Hills \$118

Chardonnay – *Freedom Hill Vyd.* – Walter Scott – '16 Willamette Valley \$145

Chardonnay – *George's Hill Vyd.* – Porter Creek – '18 Russian River Valley \$85

'Gemina' (Pinot Bianco & Greco) – *Massican* – '20 Napa Valley \$65

FRENCH WHITES

Pinot Gris – *Grand Cru Brand* – Jasmeyer – '11 Alsace \$150
Muscadet – *Gorges* – *Domaine Brégeon* – '15 Loire \$78
Vin de France (*Anjou*) – *l'Esperit Libre* – *Thomas Batardiere* – '18 Loire \$75
Anjou – *Les Gâts* – *Patrick Baudouin* – '17 Loire \$110
Savennières – *Clos de la Coulée de Serrant* – *Nicolas Joly* – '12 Loire \$210
Saumur – *Les Chapaudaises* – *Brendan Stater-West* – '18 Loire \$90
Saumur – *Domaine du Collier* – '16 Loire \$90
Saumur – *Brézé* – *Domaine Guiberteau* – '15 Loire \$155
Sancerre – *Monts Damnés* – *François Cotat* – '19 Loire \$150
Pouilly Fumé – *Silex* – *Didier Dagueneau* – '14 Loire \$315
Chablis – *Montserre* – *Château de Béru* – '18 Yonne \$95
Chablis – *Laurent Tribut* – '17 Yonne \$115
Chablis – *1er Cru Montée de Tonnerre* – *Guy Robin* – '21 Yonne \$80
Chablis – *1er Cru Mont de Milieu* – *Alice et Olivier DeMoor* – '20 Yonne \$205
Chablis – *1er Cru Vaillons* – *Domaine Vincent Dauvissat* – '18 Yonne \$265
Vin de France (*Sauvignon Blanc & Gris*) – *Sans Bruit* –
Alice et Olivier DeMoor – '19 Yonne \$85
Bourgogne Aligoté – *Pierre Morey* – '19 Burgundy \$44
Hautes-Côtes de Nuits – *Cuvée Marine* –
Domaine Anne Gros – '19 Burgundy \$95
Bourgogne Côte d' Or Blanc – *Thomas Bouley* – '20 Burgundy \$95
Savigny-les-Beaune Blanc – *Domaine Simon Bize* – '20 Burgundy \$105
Beaune Blanc – *Clos des Aigrots* – *Dom. Michel Lafarge* – '18 Burgundy \$220
Meursault – *Benjamin Leroux* – '20 Burgundy \$180
Meursault – *1er Cru Charmes* – *Dom. des Comtes Lafon* – '19 Burgundy \$675
Meursault – *1er Cru Genevrières, Cuvée Philippe le Bon* –
Hospices de Beaune (Morey-Blanc) – '17 Burgundy \$595
Puligny-Montrachet – *Les Tremblots, V.V.* – *Hubert Lamy* – '19 Burgundy \$250
Puligny-Montrachet – *1er Cru Le Cailleret* –
Dom. Boyer Martenot – '18 Burgundy \$290
Chassagne-Montrachet – *1er Cru Maltroie* – *Bernard Moreau* – '20 Burgundy \$385
Mercurey – *Les Montelons* – *François de Nicolay* – '17 Burgundy \$85
Pouilly-Vinzelles – *Les Quarts, Cuvée Zen* –
La Soufrandère – '20 Burgundy \$148
Viré-Clessé – *Héretiers du Comtes Lafon* – '14 Burgundy \$110

FRENCH WHITES continued

Arbois (*Chardonnay*) – *Domaine du Pélican* – '18 Jura \$90
Côtes du Jura (*Chardonnay*) – *Les Varrons, Vieilles Vignes* –
Jean François Ganevat – '18 Jura \$210
Vin de Savoie (*Gringet*) – *Eponyme* – *Dom. Belluard* – '20 Savoie \$120
Cassis (*Marsanne/Clairette/Ugni Blanc*) – *Dom. du Bagnol* – '20 Provence \$68

EUROPEAN WHITES

Albariño – *Tras da Viña* – *Zarate* – '21 Rías Baixas, ES \$110
Albariño – *Paraje Mina* – *Nancalres y Prieto* – '20 Rías Baixas, ES \$98
Rioja Blanco Reserva – *Viña Tondonia* – *R. Lopez de Heredia* – '11 ES \$150
Friulano – *Mitja Sirk* – '20 Friuli-Venezia Giulia, IT \$52
Etna Bianco (*Carricante*) – *Santo Spirito* –
Tenuta delle Terre Nere – '18 Sicily, IT \$88
Grüner Veltliner – *Hefeabzug* – *Nikolaihof* – '21 Wachau, AT \$58
Riesling – *Vinothek* – *Nikolaihof* – '02 Wachau, AT \$350
Riesling Smaragd – *Ried Kellerberg* – *F.X. Pichler* – '19 Wachau, AT \$175
Riesling Smaragd – *Schütt* – *Knoll* – '15 Wachau, AT \$140
Riesling – *Ried Hochäcker 1 ÖTW, Privat* – *Nigl* – '21 Kremstal, AT \$145
Riesling Kabinett Ferinherb – *Niedermenniger Herrenberg* –
Falkenstein – '21 Mosel, DE \$55
Riesling Spätlese – *Frühlingsplätzchen* – *Emrich Schönleber* – '19 Nahe, DE \$110
Sylvaner – *Steinterrassen Sandstein* – *Stefan Vetter* – '20 Franken, DE \$68

ROSÉ

Sancerre Rosé (Pinot Noir) – Domaine Michel Vattan – '21 Loire \$52
Sancerre Rosé (Pinot Noir) – François Cotat – '19 Loire \$85
Bandol Rosé (Mourvèdre/Cinsault/Grenache) –
Chateau Canadel – '14 Provence, FR \$95
BlauerBurgunder Rosé – Loibner, Federspiel – Knoll – '19 Wachau, AT \$74
Irpinia Rosato (Aglianico) – Le Cyclope – Luigi Tecce – '18 Campania, IT \$98

DOMESTIC PINOT

Abbott Claim – Orientate – '19 Yamhill-Carlton \$245
Elk Cove – La Bohème – '15 Yamhill-Carlton \$115
Goodfellow – Heritage #7, Whistling Ridge Vnyd. – '16 Ribbon Ridge \$150
Crowley – La Colina Vineyard – '17 Dundee Hills \$105
Cameron – Abbey Ridge Vineyard – '17 Dundee Hills \$155
Evening Land– Seven Springs Vineyard – '22 Eola-Amity Hills \$85
Hundred Suns – Breaker Vineyard – '18 Eola-Amity Hills \$11

Drew –Morning Dew Ranch – '18 Anderson Valley, CA \$175

BURGUNDIAN PINOT

Bourgogne –Les Prielles –Domaine Berthaut-Gerbet – '20 \$68
Gevrey-Chambertin – Ostrea – Domaine Trapet – '11 \$180
Gevrey-Chambertin – Domaine Arlaud – '20 \$165
Gevrey-Chambertin – 1er Cru Clos St. Jacques, V.V. – Dom. Fourrier – '17 \$875
Charmes-Chambertin – Grand Cru – Domaine Armand Rousseau – '19 \$1,450
Charmes-Chambertin – Grand Cru – Gérard Raphet – '15 \$395
Morey-Saint-Denis – 1er Cru Clos Sorbé, Vieilles Vignes –
Domaine Philippe Jouan – '16 \$340
Morey-Saint-Denis – 1er Cru Clos Les Ruchots – Dom. Arlaud – '16 \$230
Bourgogne – Gérard Mugneret – '19 \$88
Chambolle-Musigny – 1er Cru Les Charmes – Gérard Mugneret – '19 \$495
Chambolle-Musigny – Ghislaine Barthod – '19 \$250
Chambolle-Musigny – Domaine J-F Mugnier – '17 \$450
Musigny – Grand Cru – Domaine J-F Mugnier – '13 \$3,200
Echezeaux – Grand Cru – Domaine Mugneret-Gibourg – '19 \$1,395
Vosne-Romanée – Aux Réas – Thibault Liger-Belair – '15 \$250
Vosne-Romanée – Aux Réas – Dom. François Gerbet – '12 \$250
Vosne-Romanée – 1er Cru Cuvée Duvault-Blochot –
Domaine de la Romanée-Conti – '20 \$2,550
Vosne-Romanée – 1er Cru Aux Malconsorts – Domaine Dujac – '18 \$1,150
Hautes Côtes de Nuits – Petit-Roy – '21 \$120
Nuits-Saint-Georges – 1er Cru Les Pruliers – Jérôme Chezeaux – '17 \$205
Nuits-Saint-Georges – 1er Cru Clos Maréchale – J-F Mugnier – '09 \$375
Corton – Grand Cru – Domaine Rapet – '14 \$225
Pernand-Vergelesses – 1er Cru Ile des Vergelesses –
Domaine Delarche – '15 \$125
Pommard – 1er Cru Les Pézerolles – Domaine de Montille – '16 \$320
Monthelie – 1er Cru Les Champs Fulliot – Domaine Parent – '17 \$105
Volnay – Domaine Michel Lafarge – '20 \$150
Volnay – Domaine Huber-Verdereau – '16 \$135
Volnay – 1er Cru Brouillards – Domaine Roblet-Monnot – '15 \$255
Volnay – 1er Cru Fremiets – Domaine Josph Voillot – '15 \$200
Volnay – 1er Santenots du Milieu – Comtes Lafon – '15 \$525
Chassagne-Montrachet – La Goujonne – Hubert Lamy – '18 \$150

FRENCH REDS

Fleurie – Jean Foillard – '20 Beaujolais	\$110
Morgon – Delys, Vieilles Vignes – Daniel Bouland – '20 Beaujolais	\$95
Beaujolais-Villages – Le Rocher – Nicolas Chemarin – '17 Beaujolais	\$85
Côtes du Jura (Pinot Noir) – Julien en Billat – Jean François Ganevat – '19 Jura	\$198
VindesAllobroges (Gamay/Persan) – Argile – Dom. des Ardoisières – '19 Savoie	\$75
VindesAllobroges (Persan/Mondeuse) – Améthyste, Cevins – Dom. des Ardoisières – '17 Savoie	\$195
Côte Rôtie – Côteaux de Bassenon – J-M Stephan – '18 N. Rhône	\$250
Côte Rôtie – Bertholon – Stephane Ogier – '16 N. Rhône	\$375
Côte Rôtie – La Serène Noir – Mathilde et Yves Gangloff – '10 N. Rhône	\$795
Vin de Pays de l'Ardèche – Les Iles Feray – Pierre Gonon – '18 N. Rhône	\$138
Saint-Joseph – Vieilles Vignes – Lionel Faury – '18 N. Rhône	\$100
Saint-Joseph – Clos Florentin – Dom. Jean-Louis Chave – '17 N. Rhône	\$280
Hermitage – Domaine Jean-Louis Chave – '98 N. Rhône	\$825
Crozes-Hermitage – Domaine Rousset – '16 N. Rhône	\$58
Les Peyrouses – Guillaume Gilles – '17 N. Rhone	\$115
Cornas – Guillaume Gilles – '16 N. Rhône	\$195
Cornas – Reynard – Thierry Allemand – '15 N. Rhône	\$650
Gigondas – Domaine Mavette – '20 S. Rhône	\$55
Châteauneuf-du-Pape – Réserve de Célestins – Henri Bonneau – '10 S. Rhône	\$795
IGP Alpilles (Cab Sauvignon/Syrah) – Domaine de Trevallon – '17 Provence	\$185
Chinon – Les Grézeaux – Bernard Baudry – '21 Loire	\$60
Chinon – Coteau de Noiré – Philippe Alliet – '18 Loire	\$125
Saumur – Les Arboises Monopole, Brézé – Dom. Guiberteau – '18 Loire	\$150
Saumur-Champigny – Outre Terre – Dom. Roches Neuves – '14 Loire	\$165
Saumur-Champigny – Clos Rougeard – '14 Loire	\$385
Haut-Médoc – Closeries des Moussis – '20 Bordeaux	\$95
Saint-Julien – Château Beychevelle – '98 Bordeaux	\$285
Pauillac – Château Pichon-Longueville au Baron – '95 Bordeaux	\$475
Saint-Émilion – Premier Grand Cru Classé – Château Figeac – '90 Bordeaux	\$695

EUROPEAN REDS

Pinot Noir – Bickensohler Herrenstück – Holger Koch – '19 Baden, DE	\$98
Baga – Post Quercus – Filipa Pato – '17 Bairrada, PT (1 Liter)	\$85
Bierzo (Mencia) – Aires de Vendimia – José Antonio Garcia – '18 Galicia, ES	\$160
Valdeorras (Mencia) – Falcoeira, a Capilla – Ladeiras do Xil – '19 Galicia, ES	\$135
Rioja Gran Reserva – Viña Olabarri – '11 ES	\$58
Vinos Atlánticos – Táganan, Parcela Margalagua – Envínate – '17 Tenerife, Canary Islands, ES	\$145
Barbaresco – Gallina– Cantina del Pino – '14 Piedmont, IT	\$130
Barolo – Monvigliero – Burlotto – '17 Verduno, Piedmont, IT	\$285
Barolo – Monvigliero – Fratelli Alessandria – '13 Verduno, Piedmont, IT	\$185
Barolo – Perno – Guiseppe Mascarello – '10 Monforte, Piedmont, IT	\$340
Chianti Classico Riserva (Sangiovese & Canaiolo) – Paneretta – '19 Tuscany	\$58
Rosso di Toscana (Sangiovese) – Le Trame – Boncie – '16 Tuscany, IT	\$135
Rosso di Montalcino – Stella di Campalto – '16 Tuscany, IT	\$235
Brunello di Montalcino – Fonterenza – '13 Tuscany, IT	\$225
Montepulciano d' Abruzzo – Emedio Pepe – '10 Abruzzo, IT	\$450
Etna Rosso (Nerello Mascalese/Nerello Cappuccio) – 'a Rina– Girolamo Russo – '18 Sicily, IT	\$70

DOMESTIC REDS

Carignane – Sandlands – '14 CA	\$85
Bordeaux Blend – Champoux Vineyard – Andrew Will – '17 Horse Heaven Hills, WA	\$145
Cabernet Sauvignon – Montecillo Vineyard – Arnot-Roberts – '18 Moon Mountain, CA	\$200
Cabernet Blend – Altagracia – Araujo – '11 Napa Valley, CA	\$275
Syrah – Bassi Vineyard – Parr Wines – '21 San Luis Obispo Coast, CA	\$115

DESSERT WINES

DESSERT POURS THIS EVENING'S DESSERT PAIRING 3 ounce glass

Auslese (*Chardonnay/Welschriesling*) – Kracher – '20 Burgenland \$16

Rieslaner Auslese – Herzog – Müller-Catoir – '21 Pfalz \$28

ADDITIONAL DESSERT POURS 3 ounce glass

Sauternes – Castelnaud de Suduiraut – '16 Bordeaux \$13

Coteaux du Layon (*Chenin Blanc*) – St. Aubin – Dom. des Forges – '15 Loire \$12

Banyuls – Cuvée Thérèse Reig – Dom. de la Rectorie – '20 Roussillon \$13

Colheita Port – Kopke – '05 Douro Valley \$26

Madeira – Tinta Negra – Miles – '95 \$33

DESSERT WINES by the 750ml bottle unless noted

Vin de France (Vouvray) Moelleux (*Chenin Blanc*) – François Chidaine – '16 Loire \$98

Montlouis Moelleux (*Chenin Blanc*) – François Chidaine – '16 Loire \$98

Jurançon – Noblesse du Temps – Dom. Cauhapé – '08 Sud-Ouest \$115

Gros Manseng – Le Ruminant des Vignes – D. Andiran – '15 Gasconny \$115

Riesling Auslese #10 – Graacher Domprobst – W. Schaefer – '10 Mosel \$220

Riesling Auslese – Fuder 10, Scharzhofberger – von Kesselstatt – '05 Mosel \$130

Rivesaltes Hors d'Age Ambré – Solera depuis 30 Ans –
Domaine Vaquer – Roussillon \$75

Marsala Riserva Superiore Ambra Dolce – 35 years in cask –
Francesco Intorcia – '80 \$175

Pedro Ximenez Gran Reserva – Bodegas T. Albalá – '83 Montilla Moriles \$120

DIGESTIFS

BRANDY, COGNAC & ARMAGNAC 2 ounces

- Clear Creek Apple 10 yr. – Hood River, Oregon \$13
- Clear Creek Pear Brandy – Hood River, Oregon \$14
- Clear Creek Plum Brandy – Hood River, Oregon \$14
- Daron Fine Calvados – Pays D'Auge, Calvados, France \$18
- Pierre Ferrand Cognac Ambré – Ars, France \$18
- Cognac Park Borderies – Jarnac, France \$25
- Sempé 15 year Armagnac – Landes, Gers, France \$30

WHISKEY & SCOTCH 2 ounces

- High West American Prairie Bourbon – Park City, Utah \$15
- Whistle Pig Small Batch 10 yr. Rye – Shoreham, Vermont \$26
- Old Forester 1910 Old Fine Whiskey – Louisville, Kentucky \$24
- Glendronach 12 yr. Scotch – Highlands, Scotland \$19
- Bruichladdich Barley Scotch – Islay, Scotland \$26

AMARI 2 ounces

- Amaro dell'Etna – Sicily, Italy \$14
- Quintessa Amaro Nonino – Friuli, Italy \$17
- Fernet Branca – Lombardy, Italy \$13

GRAPPA 2 ounces

- Marolo Grappa di Barolo – Alba, Piedmont, Italy \$25
- Io Chardonnay di Nonino Grappa – Friuli, Italy \$22
- Grappa di Sassicaia – Bolgheri, Tuscany, Italy \$50

COFFEE & TEA

- Proud Mary Angel Wings – Portland, Oregon \$5
- Proud Mary EA Decaf de Caña – Portland, Oregon \$5
- Steven Smith Tea – Portland, Oregon \$4