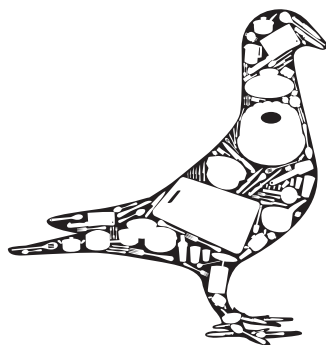


DRINK MENU



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

Lambrusco di Sorbara – Sant’Agata – Paltrinieri – NV Emilia-Romagna \$14
Brut Rosé – Oeil de Perdrix – Jean Vesselle – NV \$32

Chardonnay – Martin Woods – ‘18 Willamette Valley \$18

Riesling – Feinherb – Seehof – ‘22 Rheinhessen \$14

Anjou (Chenin Blanc) – Vent de Spilite – Domaine Ogereau – ‘20 Loire \$28

Muscadet (Melon de Bourgogne) – Le Fief du Breil –
Jo Landron – ‘15 Loire \$16

Saint-Aubin (Chardonnay) – 1er Cru Sur Le Sentier du Clou –
Sylvain Languereau – ‘21 Bourgogne \$35

Vernaccia di San Gimignano – Fiore – Montenidoli – ‘20 Tuscany \$17

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

Pernand-Vergelesses (Pinot Noir) – Les Belles Filles –
Domaine Rapet – ‘20 Bourgogne \$32

Penèdes (Cabernet Franc/Cabernet Sauvignon/Sumoll) – Negre Franc –
Pardas – ‘17 Spain \$17

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

Fort George Spruce Budd Ale – *Astoria, OR* – 16 oz \$9

Portland Cider Co. English Pub Cider – *Portland, OR* – 16.9 oz \$9

Pfriem Seasonal IPA – *Hood River, OR* – 16 oz \$9

Matchless Shared Table Classic Saison – *Tumwater, WA* – 16 oz \$9

Ecliptic Capella Porter– *Portland, OR* – 16 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

Seedlip and Tonic \$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 – *Tradition* – José Michel & Fils – NV \$55
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
Chablis – Grand Cru, Les Preuses – Dauvissat-Camus – '17 Yonne	\$395
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* – *Nançalres y Prieto* – '20 Rías Baixas, ES \$98

Rioja Blanco Reserva – *Viña Tondonia* – *R. Lopez de Heredia* – '11 ES \$150

Lístan Blanco – *Palo Blanco* – *Envínate* – '20 Tenerife, Canary Islands, ES \$105

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
Porter Creek– *Hillside Vineyard, Old Vine* – '17 Russian River Valley, CA \$130

BURGUNDIAN PINOT

Bourgogne – <i>Les Prielles</i> – <i>Domaine Berthaut-Gerbet</i> – '20	\$68
Gevrey-Chambertin – <i>Ostrea</i> – <i>Domaine Trapet</i> – '11	\$180
Gevrey-Chambertin – <i>Domaine Arlaud</i> – '20	\$165
Gevrey-Chambertin – <i>1er Cru Clos St. Jacques, V.V.</i> – <i>Dom. Fourrier</i> – '17	\$875
Charmes-Chambertin – <i>Grand Cru</i> – <i>Gérard Raphet</i> – '15	\$395
Morey-Saint-Denis – <i>Domaine Dujac</i> – '20	\$340
Morey-Saint-Denis – <i>1er Cru Clos Sorbé, Vieilles Vignes</i> – <i>Domaine Philippe Jouan</i> – '16	\$340
Morey-Saint-Denis – <i>1er Cru Clos Les Ruchots</i> – <i>Dom. Arlaud</i> – '16	\$230
Bourgogne – <i>Gérard Mugneret</i> – '19	\$88
Chambolle-Musigny – <i>1er Cru Les Charmes</i> – <i>Gérard Mugneret</i> – '19	\$495
Chambolle-Musigny – <i>Ghislaine Barthod</i> – '19	\$250
Chambolle-Musigny – <i>Domaine J-F Mugnier</i> – '17	\$450
Musigny – <i>Grand Cru</i> – <i>Domaine J-F Mugnier</i> – '13	\$3,200
Vosne-Romanée – <i>Aux Réas</i> – <i>Thibault Liger-Belair</i> – '15	\$250
Vosne-Romanée – <i>Aux Réas</i> – <i>Dom. François Gerbet</i> – '12	\$250
Vosne-Romanée – <i>1er Cru Aux Malconsorts</i> – <i>Domaine Dujac</i> – '18	\$1,150
Hautes Côtes de Nuits – <i>Petit-Roy</i> – '21	\$120
Nuits-Saint-Georges – <i>1er Cru Les Pruliers</i> – <i>Jérôme Chezeaux</i> – '17	\$205
Nuits-Saint-Georges – <i>1er Cru Clos Maréchale</i> – <i>J-F Mugnier</i> – '09	\$375
Corton – <i>Grand Cru</i> – <i>Domaine Rapet</i> – '14	\$225
Savigny-lès-Beaune – <i>1er Cru Aux Vergelesses</i> – <i>Dom. Simon Bize</i> – '17	\$205
Pernand-Vergelesses – <i>1er Cru Ile des Vergelesses</i> – <i>Domaine Delarche</i> – '15	\$125
Pommard – <i>1er Cru Les Pézerolles</i> – <i>Domaine de Montille</i> – '16	\$320
Monthelie – <i>1er Cru Les Champs Fulliot</i> – <i>Domaine Parent</i> – '17	\$105
Volnay – <i>Domaine Michel Lafarge</i> – '20	\$150
Volnay – <i>Domaine Huber-Verdereau</i> – '16	\$135
Volnay – <i>1er Cru Brouillards</i> – <i>Domaine Roblet-Monnot</i> – '15	\$255
Volnay – <i>1er Cru Fremiets</i> – <i>Domaine Josph Voillot</i> – '15	\$200
Volnay – <i>1er Santenots du Milieu</i> – <i>Comtes Lafon</i> – '15	\$525
Chassagne-Montrachet – <i>La Goujonne</i> – <i>Hubert Lamy</i> – '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. Rhône	\$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 (*Mencía*) – *Aires de Vendimia* – José Antonio Garcia – '18 Galicia, ES \$160
- Valdeorras (*Mencía*) – *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
- Nebbiolo – *Burlotto* – '20 Piedmont, IT \$65
- 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 Coastly, CA \$115

DESSERT WINES

DESSERT POURS THIS EVENING'S DESSERT PAIRING 3 ounce glass

Pacherenc du Vic-Bilh – *Labranche Laffont* – '22 Sud-Ouest \$16

Sauvignon Blanc – *Fosilni Breg* – *Dom. Ciringa* – '17 Stajerska \$28

ADDITIONAL DESSERT POURS 3 ounce glass

Sauternes – *Castelnau 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
- lo 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

LEPIGEON

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