BLACK CAT

FARM TABLE BISTRO

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Our Wine Menu.

In the following pages is a selection of wines from around the world
that we hope you find engaging and intriguing.

While we have fully represented both those styles of wine which seem to be in most demand
(Napa Valley cabernet sauvignon, Willamette Valley pinot noir, Châteauneuf-du-Pape)

and those that are our own particular favorites
(Burgundy of both colors, Barolo, Sonoma Coast syrah)

the persistent focus is on those wines which best compliment our ethic and cuisine,
with delicate structures and soft flavors reminiscent of forests and earth.

It is in these categories that we have truly committed to variety and accessibility,
and we urge you to take advantage of the depth we offer in our selection of these wines.

So please do take the plunge and be adventurous,
try your sturgeon with an assyrtiko based wine from Santorini,
enjoy your rabbit with grower Champagne from the Montagne de Reims,
have smoked trout with grüner veltliner from the Wachau,
pair your blood pudding with ripasso from Valpolicella,
and absolutely order anything with lagrein from Alto-Adige.

We hope you find a new love in these pages.

All of these wines are available to be poured by the glass.
If there is a bottle on the list that you would like to see featured in this section, please let us know.
Some are available in limited quantities.

Open Bottles

Sparkling

902	N.V.	Charles Bove . Loire	11
903	N.V.	Château Moncontour . Crèmant de la Loire . *Rosé* (cabernet franc)	11

White

002	2009	Jean Vullien . Savoie (roussette)	11
017	2010	San Lorenzo . (verdicchio) Castelli di Jesi . *Vigna di Gino*	13
004	2009	Argiolas . Sardinia (vermentino)	12
101	2009	Joh. Jos. Prüm . Mosel . *Wehlener Sonnenuhr* . (riesling) Kabinett	19
020	2010	Bookcliff Vineyards . Grand Valley . Colorado (muscat blanc)	9
117	2010	Domaine Pauline . Sancerre (sauvignon blanc)	16
021	2010	Bookcliff Vineyards . Grand Valley . Colorado (riesling)	9
019	2009	Weingut Stadt Krems . Kremstal (grüner veltliner)	12
120	2009	Audrey & Christian Binner . *Les Saveurs* (sylvaner, riesling)	12
011	2010	Terres Dorees . Beaujolais (chardonnay)	14
125	2007	Martin & Anna Arndorfer . Kamptal . *Die Leidenschaft* (riesling)	25
148	2008	Ramey . Sonoma Coast (chardonnay)	17

Red

067	2010	Terres Dorees . Beaujolais (gamay)	12
131	2009	Domaine Jessiaume . Burgundy . Santenay (pinot noir)	22
031	2009	Alois Lageder . Alto-Adige (lagrein)	16
015	2010	Perrini . Salento (negroamaro)	9
145	2008	Sottimano . Alba . *Pairolero* (barbera)	17
147	2009	St. Innocent . Willamette Valley . *Momtazi Vineyard* (pinot noir)	18
008	2008	San Lorenzo . Marche . Rosso Piceno . *Vigna di Gino* (montepulciano)	12
014	2010	Bernard Baudry . Chinon . *Les Granges* (cabernet franc)	12
146	2002	Château Musar . Beqaa Valley . Lebanon	25
132	2009	Domaine Courbis . Cornas . *Champelrose* (syrah)	19
150	2010	Arnot Roberts . Mendocino County . *Alder Springs* (syrah)	22
152	2004	Roagna . Barberesco . Barbaresco . *Pajé*	30
023	2010	Bookcliff Vineyards . Grand Valley . Colorado . *Black Cat Meritage*	11
118	2009	J. Bookwalter . Columbia Valley . *Foreshadow* (cabernet sauvignon)	22
012	2008	Château Haut-Monplaisir . Cahors (malbec)	13

Grower Champagne.

Grower Champagne is wine made by farmers. As is most wine, actually.
97% of Champagne is not.
We'll spare you the economics of the situation to say this: grower Champagne is better.
Grower Champagne has character. If you think that Champagne all tastes the same
and it's all delicious, just try René Geoffroy's basic non-vintage cuvée.
It *is* delicious, but it's also just *different*.
It's a unique wine brimming with exotic, unfamiliar character.

Champagnes are some of the most beautiful, complex, evocative wines in the world.
They are amazingly versatile with food,
and the number of extremely high quality wines available is immeasurable.
At some point in the past, people stopped drinking Champagne for its exquisite flavor and instead sought it out to indulge in a luxury.
What a shame.
A few grower-producers (Récolants-Manipulants) whom we feature are:

Pierre Gimmonet
Pierre Peters
Gaston Chiquet
Marc Hébrart
L. Aubry Fils
Henri Goutourbe
René Geoffroy
A. Margaine
Jacques Copinet
Chartogne-Taillet
Gimmonet-Gonet
Larmandier-Bernier

375ml. Sparkling

N.V. Pierre Gimmonet . Côte des Blancs . Champagne 1er Cru . *Cuvée 133* 66
N.V. Pierre Peters . Côte des Blancs . Champagne 1er Cru . *Blanc de Blancs . Cuvée Réserve* 72

N.V. Jacques Copinet . Valée de la Marne . Champagne . *Blanc de Blancs* 57
N.V. Gaston Chiquet . Valée de la Marne . Champagne 1er Cru . *Tradition* 60
N.V. Marc Hébrart . Valée de la Marne . Champagne 1er Cru . *Cuvée de Réserve* 60
N.V. René Geoffroy . Valée de la Marne . Champagne 1er Cru . *Rosé de Saignée* 81
2006 René Geoffroy . Valée de la Marne . Champagne 1er Cru. *Cuvée Empreinte* 69

N.V. A. Margaine . Montagne de Reims . Champagne 1er Cru . *Cuvée Traditionelle* 57
N.V. A. Margaine . Montagne de Reims . Champagne 1er Cru . *Demi-Sec . Cuvée Traditionelle* 57

375ml. continued

White

2009	Domaine Alain Cailbourdin . Pouilly Fumé . *Les Cris*	37
2007	Domaine Girard . Sancerre . *La Garenne* (sauvignon blanc)	31
2009	Robert Sinskey . *Carneros* (pinot blanc)	58
2009	Ramey . Russian River Valley (chardonnay)	51
2009	F.X. Pichler . Wachau . Smaragd . *Kellerberg* (grüner veltliner)	76

Red

2009	Emile Cheysson . Beaujolais . Chiroubles . *Clos Les Farges*	35
1998	Cristom . Willamette Valley . Eola-Amity Hills . *Sommer's Reserve*	47
2006	Cristom . Willamette Valley . Eola-Amity Hills . *Marjorie Vineyard*	60
2007	Cristom . Willamette Valley . Eola-Amity Hills . *Marjorie Vineyard*	60
2000	Roagna . Barbaresco . *Pajé*	87
2004	Altesino . Brunello di Montalcino (sangiovese)	92
2005	Château La Peyre . Bordeaux . Saint-Estèphe	63
2008	Shafer . Napa Valley (merlot)	63
2007	Miner . Napa Valley . *Stagecoach Vineyard* (cabernet sauvignon)	91
2004	Zenato . Amarone della Valpolicella	93

You should drink grower-Champagne because, like all hand-crafted estate-bottled wines, it is not a mere Thing but is indeed a being, expressive of where it grew and who raised it. In drinking it you help protect diversity, and diversity leads to vitality. And if you'd rather eat a local field-ripened summer tomato rapturous with sweetness instead of some January tomato you buy at the supermarket hard as a stone and tasting of nothing…

-Terry Theise

Sparkling White & Rosé

Champagne

N.V. Jacquesson . *Cuvée 734* 152

N.V. Larmandier-Bernier . Côte des Blancs . Champagne 1er Cru . *Extra Brut* . *Tradition* 126

N.V. Duval Leroy . Valée de la Marne 103
N.V. Marc Hebrart . Valée de la Marne . Champagne 1er Cru . *Blanc de Blancs* 125
2006 Vilmart & Cie . Valée de la Marne . *Grand Cellier d'Or* 195
2002 Henri Gourtorbe . Valée de la Marne . Champagne Grand Cru . *Special Club* 215
1998 Perrier-Jouiët . Valée de la Marne . *Fleur de Champagne* 313
1998 Dom Perignon . Valée de la Marne 435

N.V. L. Aubry . Montagne de Reims . Champagne 1er Cru . Brut 113

Méthode Traditionnelle

N.V. Château Moncontour . France . Loire . Brut Rosé 51
N.V. Schloss Gobelsburg . Austria . Niederösterreich . Brut Réserve 88
2007 Bründlmayer . Austria . Niederösterreich . Sekt Brut 90
1999 Schramsberg . *J. Schram* 205

Sparkling Red

N.V. Cleto Chiarli . Lambrusco Grasparossa di Castelvetro . Emilia-Romagna 38

Still Rosé

2009 Château de Pampelonne . Côtes de Provence 52
2010 Sutcliffe 56

White Burgundy

2010 Domaine Jomain 56

Côte de Nuits

2006 Jacques-Frédéric Mugnier . Nuits St.-Georges 1er Cru . *Clos de la Maréchale* 158

Côte de Beaune

2010 Paul Pernot . Puligny Montrachet 132
2009 Coche-Dury . Puligny Montrachet . Les Enseigneurs 465

2009 Marc Colin . St. Aubin 1er Cru . *Charmois* 106

2004 Jean Marc Pillot . Chassagne Montrachet 1er Cru . *Les Vergers* 162
2008 Fontaine-Gagnard . Chassagne Montrachet 1er Cru . Monopole . *Clos des Murées* 191
2009 Marc Colin . Chassagne Montrachet 1er Cru . *Chenevottes* 215
2008 Fontaine-Gagnard . Chassagne Montrachet 1er Cru . *La Romanée* 248

2006 Bertrand Ambroise . Corton Charlemagne Grand Cru 320

Beaujolais

2010 Terres Dorées 50

Biodynamics.

The connection here is obvious but important. We are a farm oriented restaurant.
How could we not support these farm-oriented wines? This does not
refer to wines with “farmy” or “barnyard” tastes,
but rather to wines that are made by people who are as careful with the roots of their vines
and the soil they feed from
as they are with the fruit they eventually bestow.

Biodynamic farming treats an entire farm as a single living organism.
It’s goal is to actually improve the health of the land and ecosystem through farming.
No chemicals are used at any point, and herbal preparations are used as treatments for the soil.
Every important event in the farm’s life is scheduled on a biodynamic calender based
on phases of the moon, to fit in with the land’s life cycle.

Biodynamics results in healthy vines with deeper rootstocks
which produce uncommonly expressive grapes with a surprising depth
and purity of flavor.

A few important biodynamic producers on our wine list are:

Marcel Deiss (Alsace)
Audrey et Christian Binner (Alsace)
Domaine Weinbach (Alsace)
Domaine Ostertag (Alsace)
Guillemot-Michel (Burgundy)
Domaine de Montille (Burgundy)
Domaine Trapet (Burgundy)
OIivier Guyot (Burgundy)
Michel Chapoutier (Rhone)
Clos Urulat (Jurançon)
Vigneau-Chevreau (Loire)
Huet (Loire)
Chartogne-Taillet (Champagne)

Alois Lageder (Trentino Alto-Adige)
Elisabetta Foradori (Trentino Alto-Adige)
San Fereolo (Piedmont)
Eugenio Bocchino (Piedmont)
Arianna Occhipinti (Sicily)

Movia (Slovenia/Friuli Venezia-Giulia)

Grgich Hills Estate (Napa Valley)
Copain (Mendocino County)
Littorai (Anderson Valley)
Hedges (Washington)
Syncline (Washington)
Antica Terra (Oregon)

Loire White

Vouvray

2009 Clos de Nouys . Sec 54
2010 Vigneau-Chevreau . Sec . *Cuvée Silex* 54
2008 Vigneau-Chevreau . Sec . *Clos de Rougemont* 58

Sancerre

2010 Domaine Pauline 64

Alsatian White

2009 Audrey & Christian Binner . *Les Saveurs* 56
2003 Marcel Deiss . *Burg* 130

(riesling)

2007 Ostertag 70
2006 Ostertag . Grand Cru . *Muencberg* 136

(pinot gris)

2008 Weinbach . *Altenbourg* . *Clos des Capucins* 125

(gewurtztraminer)

2008 Weinbach . *Cuvee Theo* 81
2007 Marcel Deiss 105

French White

Savoie

2009 Domaine Vullien . (roussette) de Savoie 44

Bordeaux

2010 Château Haut-Mayne . Graves 52

German Wine.

German whites are made in a variety of styles: sweet and dry, rich and light.
If you're curious about any of these, please ask.

"A German wine label is one of the things life's too short for."

-Kingsley Amis

German White

(riesling) Kabinett
2009 Joh. Jos. Prüm . Mosel . *Wehlener Sonnenuhr* 76

Austrian Wine.

Tasting thousands of wines a year, the best ones diverge into two categories.
There are the ones that are beautiful, or majestic, or delicious,
and then there are the ones that lead you personally inexplicably and immediately
to happiness.

Austrian wine is both the former and the latter to me.
The 'terroir' of Austria is aggressive. Intense herbality (which many think of
as a character of the grüner veltliner grape) exists to some level across all grapes in all years,
red and white.

The minerality of Austrian whites is self-assured, and can be particulary forward.
Extractive wine-making techniques don't mask terroir - they only seem to pull out
more "Austria" in Austrian wines.

Despite the almost overbearing presence of the land in the wines, the amount
of possible variety is immense. Different years and regions produce
wines of delicacy or power, structure or softness.

Similar to Burgundy, every category or character of white wine is being made
somewhere in Austria. We encourage you to explore.

Austrian White

2010	Höpler . Burgenland (pinot blanc)	39
1998	Franz Hirtzberger . Wachau . Smaragd . *Steinporz* (pinot blanc)	75
2009	F.X. Pichler . Wachau . Smaragd (sauvignon blanc)	150

(grüner veltliner)

2010	Domaine Wachau . Wachau . Federspiel . *Terrassen*	39
2009	Stadt Krems . Kremstal	48
2009	Hofer . Weinviertel . *Freiberg*	50
2010	Hirsch . Kamptal . *Heiligenstein*	62
2009	Nikolaihof . Wachau . Smaragd . *Im Weingebirge*	138
1994	Kirchmayr . Wachau . Spätlese . *Solist*	162
2008	Franz Hirtzberger . Wachau . Smaragd . *Honivogl*	237

(riesling)

2009	Martin Andorfer . Kamptal . *Strasser Weinberge*	50
2007	Martin Andorfer . Kamptal . *Die Leidenschaft*	99

Natural Wine.

The concept of “natural” wine is widely misunderstood.
Unrelated to organics, biodynamics, or even farming in general, in reality the process of making natural wine begins as the grapes are being picked and ends once the bottle is sealed.

The idea here is to grow healthy grapes and then let the wine make itself.
No commercial yeasts are necessary, because if grape juice is left to nature, it begins to ferment naturally.
Minimal or no sulfites are necessary, as the alcohol that results from fermentation will preserve wine to some extent already, once it is sealed in a bottle. In some cases, oak barrels are eschewed as they might mitigate the pure character of the grapes, and they are replaced by large clay “amphorae,” which are buried in the ground to give the wine time to make itself.
Most of these wines show at least a slight nutty, oxidative nature.
In the best cases, natural wine expresses a time and a place with startling purity. If a winemaker’s goal is to tell the story of a vineyard in a year, natural wine can accomplish that goal in a way that most others can’t.

Unfortunately, sulfites, oak barrels, and temperature controlled fermentations weren’t invented to make winemaking more difficult or less consistent. Natural wine can show the deficit of these modernities with off-flavors, over-oxidation, volatile acidity, and significant bottle-variation. The selections we’ve made here represent some of the best in natural wine. As with many things, if you’re in the mood to explore, this is a good place to do it.

A few natural winemakers whom we feature are:

Radikon
San Fereolo
Arianna Occhipinti
Nicolas Joly
Cascina Degli Ulivi
Movia
Eric Texier
Audrey & Christian Binner
Marcel Lapierre

…I work this way because I want to, not because some people want to drink organic or biodynamic wine.

…Chemicals are not good for us. We know what we can and cannot do and a certification isn't going to help us make these decisions. The only thing you're tasting in our wines is grapes; it's that simple.

-Saša Radikon

Italian White

Vallée d'Aoste

2008	Grosjean (petite arvine)		75
2009	Lo Triolet (pinot gris)		83

Piedmont

2006	San Fereolo . Coste de Riavolo (riesling, gewurtztraminer)		66

Alto Adige

2006	Castelfeder . *Burgum Novum* (chardonnay)		68
2007	Vallee Isarco . Südtirol . *Aristos* (kerner)		80
2010	Foradori . Fontanasata (manzoni)		68
2010	Foradori . Fontanasata (noisola)		109

Friuli Venezia-Giulia

2007	Meroi . Colli Orientali del Friuli (sauvignon)		76
2008	Aldo Polencic (pinot bianco)		105
2009	Radikon . *Slatnik*		99
2004	Radikon . *Ribolla Gialla*	[1 liter]	204
2004	Radikon . *Jakot*	[1 liter]	221

Le Marche

2009	San Lorenzo . (verdicchio) Castelli di Jesi . *Classico*		48
1998	San Lorenzo . *Il San Lorenzo*		149

Lazio

2008	Monastero Suroe Cistercensi . *Coenobium*		63

Sicily

2010	Occhipinti . *SP68*		59

Sardegna

2009	Argiolas . Vermentino di Sardegna . *Costamolino*		50

European White

Greece

2008 Vatistas . Monemvasia (petrouilanos) 48
2009 Domaine Sigalas . Santorini (assyrtiko) 64
2010 Domaine Sigalas . Santorini (assyrtiko) 64

Furmint sec is a fascinating wine. The absurdly acidic furmint grape is usually left to dry on the vine to the end of producing the delicious and super-sweet dessert wine "Tokaji." In the case of the dry wines, they are stirred on the lees for weeks to give them a richness meant to balance their acidity. The result is wines of uncommon depth with a bracing, refreshing character.

Slovenia

2008 Edi Simcic . Goriška Brda (rebula) 43
2008 Sutor . Vipavska Dolina (chardonnay) 85
2008 Sutor . Vipavska Dolina (sauvignon) 85

Switzerland

2006 Fabienne Cottagnaud . (amigne) de Vétroz 87

United States White

2010	Guild . Oregon . *Lot #04* (chardonnay, viognier)		44
2009	Palmina . Santa Ynez Valley . *Subida* (friulano)		125
2005	Robert Sinskey . Napa Valley . Abraxas	[magnum]	155

(chardonnay)

2008	Ramey . Sonoma Coast	92
2010	Shafer . Carneros . *Red Shoulder Ranch*	121
2006	Peay . Sonoma Coast . *Estate*	130
2009	DuMOL . Russian River Valley	141

(sauvignon blanc)

2009	Scholium Project . Sonoma . Farina Vineyards . *Prince in his Caves*	99
2007	Peter Michael . Sonoma . *L'Après-Midi*	116

Colorado White

2010 Bookcliff Vineyards . Grand Valley . *Black Cat (riesling)* 38
2010 Bookcliff Vineyards . Grand Valley (muscat) 38

Try Cornas.

Cornas can be the spurring of wine-obsession for some. We say this from personal experience. The reason is this:

if the thought has ever crossed your mind that wine writing is all figurative,
that the idea of real "flavors" in wine is a sham,
that "how could fermenting grape juice suddenly taste like violets, and bell peppers, and blackberry jam, and olives (really?), and cured meat (really??), and cinnamon and everything else that people seem to so confidently pull out of their glasses,"
that wine really just always tastes like "wine,"
we have one answer: Try Cornas.

The flavors of Cornas run the gamut…of smoke. On one end is the scent of waking up and knowing immediately that somewhere nearby there are strips of bacon saturating the air with sweetness and smoke.
On the other: burnt paper, smoked cigars, campfires, and scotch.
We think these flavors are fascinating and delicious, but even more than that they are absolutely, unquestionably *there*.
They are a stark proof that the process of fermentation can take the flavor of grape juice far, far away from the flavor of grapes.

Northern Rhone

Côte-Rôtie

2003 E Guigal . *Brune et Blonde* 192
2005 E Guigal . *Brune et Blonde* 189
2006 E Guigal . *Brune et Blonde* 165

2004 Giles Barges . *Cuvée du Plessy* 140
2004 Domaine Jamet 194

Cornas

2009 Domaine Courbis . *Champelrose* 92
2006 Domaine August Clape . *Cuvée Renaissance* 155

Hermitage

2003 Domaine Belle 145

2004 Michel Chapoutier . *La Pavillon* 366
2006 Michel Chapoutier . *La Pavillon* 525

2006 Domaine Jean Louis Chave 450
2007 Domaine Jean Louis Chave 477

Saint-Joseph

2009 Domaine Vallet 70

Collines Rhodaniennes

2010 Domaine Faury 53

Southern Rhone

Côtes du Rhone

2010 Domaine des Escaravailles . *Les Sablieres* 44

Rasteau

2009 Domaine des Escaravailles . *La Ponce* 63
2005 Domaine Gourt de Mautens 192

Vacqueyras

2008 Le Sang des Cailloux . *Cuvée Lopy* 130
2009 Le Sang des Cailloux . *Cuvée Azalaïs* 87

Châteauneuf-du-Pape and Terroir.

There are 262,144 combinations of grapes which can be used to make the iconic wines of Châteauneuf-du-Pape. A few possible blends are

1. 100% Grenache
2. 100% Syrah
3. 50% Grenache 50% Roussanne
4. Various proportions of Grenache Noir, Cinsault, Mourvèdre, Syrah, Vaccarèse, Counoise, Bourboulenc.

This comes as a surprise to most given the prestige (and price) accorded to wines from the famous village, and the general strictness of French wine laws (number of grapes allowable in Cornas (p.26): one).
It seems reasonable to assume that when you're buying a bottle of Châteauneuf-du-Pape you would have a general idea of what's in the bottle.

We say this less as a "buyer beware" and more to demonstrate the power of terroir: despite the impossible variety of Châteauneuf-du-Pape wines, drinking several side by side forces you to acknowledge the similarities.

The ones which are 100% grenache taste more lke Châteauneuf-du-Pape than grenache from Priorat, California, or the Languedoc.
The ones which are 100% syrah taste more like Châteauneuf-du-Pape than even the syrah based wines of the northern Rhone, just miles away.

The flavors in common are dried sage, lavender, and thyme, ripe dark cherries, the smoky intensity of tar. If you would like to know more about the blends of each of the Châteauneuf-du-Pape wines that we offer, please ask,
but know that no matter which you choose, the flavors of the land will be there.

Châteauneuf-du-Pape

Domaine Marcoux

2005			147
2006	*Vieilles Vignes*		343
2007			172

Domaine Monpertuis

1999	*Cuvée Tradition*	[magnum]	396
2001	*Cuvée Tradition*		175

Charles Joguet.

There is something almost supernatural about the dedication
to wrenching extraordinary wines from the depths of seemingly ordinary land.

Charles Joguet might object to that characterization.
He doesn't battle the terroir of Chinon: he understands it.

The cabernet franc-based wines of Chinon are widely thought of as acceptable food wines -
wines to open at a dinner with friends and quickly forget.
Not so with the wines of Olga Raffault, Bernard Baudry, and Charles Joguet.
Charles Joguet sees something in the terroir of Chinon that few others think possible,
or worthwhile.
His wines are unexpected and unforgettable, like murals on an abandoned warehouse wall.

Since 1959, when Joguet took over his family domaine,
he has reduced yields, modernized the winemaking, and bottled single-vineyard cuvées
that eclipse any other wine made in Chinon.
If there were Grand Crus in Chinon, they would be his two vineyards:
Clos de la Dioterie, and Clos du Chêne Vert.

These are wines of intensity, concentration, unabashed herbal flavors, and the potential
to age for decades.

Northern France

Loire

2010 Bernard Baudry . Chinon . *Les Granges* 53
2005 Olga Raffault . Chinon . *Les Picasses* 53

1999 Charles Joguet . Chinon . *Clos du Chêne Vert* 235
2004 Charles Joguet . Chinon . *Dioterie* 201
2005 Charles Joguet . Chinon . *Clos du Chêne Vert* 198

Southern France

Cahors

2009 Clos la Coutale 47
2008 Château Haut-Monplaisir 51

The Vintages of Burgundy.

While vineyard sites in Burgundy are what dictate flavor profile and
the producer excercises full control over a wine's style,
the vintage dictates the structure of the wine, which is often the most important element in understanding its character.
Here we provide a quick summary of the characteristics of various years in the Cote d'Or.

2010: Beautiful purity of flavor, strong acidity, density without weight.
2009: Powerful, lush, forward flavors, mellow acidity, softness and integrated tannins.
2008: Lighter style wines with dark concentrated flavors and some gaminess.
2007: Lighter even than 2008, with very high acidity and obvious delicacy.
2006: Well rounded and balanced with some acidity, some tannin, and pleasant concentration.
2005: Powerful and intense with strong tannins, very ripe fruit flavors, and depth.
2004: Unusually herbaceous and extremely aromatic with light body and clean finishes.
2003: Juicy and rich with soft tannins, developed, earthy flavors, and some heaviness.
2002: Rich and silky with elegant opulence and powerful flavors.
2001: Restrained, austere, and serious tasting, with dryness and mostly earthy flavors.
2000: Soft, easy drinking wines with almost no tannins and mellow acid.
1999: Full, fleshy, and elegant. Firm tannins, strong and pretty aromatics, exquisite balance.
1998: Hard tannins, dense flavors, and deep color. Not juicy, but intensely earthy.
1997: Low alcohol, low acidity. Strangely exotic with cooked fruit and smoke flavors.

Burgundy . Côtes de Nuits

Gevrey-Chambertin

2005	Alain Burguet . *Mes Favorites*	180
2006	L&A Lignier . *Aux Combottes*	198
2007	Alain Burguet . *La Justice*	137
2007	Gerard Seguin . *Vielles Vignes*	129
2006	Alain Burguet . 1er Cru . *Les Champeaux*	180
2005	Domaine Trapet . 1er Cru . *Clos Prieur*	375
2004	Camille Giroud . Grand Cru . *Chapelle-Chambertin*	198
2006	Camille Giroud . Grand Cru . *Chapelle-Chambertin*	260
2005	Domaine Trapet . Grand Cru . *Latricières-Chambertin*	660
2005	Domaine Trapet . Grand Cru . *Chambertin*	900

Morey Saint-Denis

2005	L&A Lignier . 1er Cru . *Vielles Vignes . Cuvée Romain*	264
2005	Pierre Amoit . 1er Cru . *Charmes*	200
2007	Oliver Jouan . 1er Cru . *La Riotte*	130
2002	Domaine des Monts Luisants . Grand Cru . *Clos de la Roche*	264
2005	Bouchard Aîne & Fils . Grand Cru . *Clos de la Roche*	200
2005	Olivier Guyot . Grand Cru . *Clos de la Roche*	315
2005	Olivier Guyot . Grand Cru . *Clos St. Denis*	330

Burgundy . Côtes de Nuits . continued

Chambolle-Musigny

2006 Alain Burguet . *Les Chardannes* 142
2007 Alain Burguet . *Les Chardannes* 142
2009 Arnoux-Lachaux 188

Vougeot

2009 Arnoux-Lachaux . Grand Cru . *Clos de Vougeot* 578

Vosne-Romanée

2005 Comte Liger-Belair . *La Columbière* 184
2006 Comte Liger-Belair . *La Columbière* 184
2006 Comte Liger-Belair . *Clos du Château* 237

2006 Arnoux-Lachaux . 1er Cru . *Les Chaumes* 313

Nuits Saint-Georges

2005 Lécheneaut . *Les Damodes* 168

2004 Jacques-Frédéric Mugnier . 1er Cru . *Clos de la Maréchale* 145
2007 Château de Puligny Montrachet . 1er Cru . *Clos des Grands Vignes* 162

The Domaine de Montille and Volnay Taillepieds.

Here is that rare combination of
personal history,
a connection of concept,
a sense of food-appropriateness,
a concurrence of style,
even a similarity of flavor.

The Domaine de Montille is best known for the elegance and restraint of its wines.
The alcohol levels are low,
the intervention is minimal,
and the wines are seemingly immortal.
They stepped into organic in 1985 and have been biodynamic since 2005.

The village of Volnay represents a balance between prettiness and rusticity.
The wines are unquestionably feminine,
but lack the focused floral aromas and perfumey character of Chambolle-Musigny.
Here there is a sense of something less refined, more gardeny, earthy, and pastoral.
I've always somewhat inappropriately referred to Volnay as the "country girl."

The vineyard of Taillepieds shows the epitome of the character of Volnay.
It is Volnay at its prettiest, and most rustic.
The flavors are fascinating and intense, but familiar and never spicy or exotic.

Volnay Taillepieds was my first real introduction to Burgundy, and it pulled me in deeply and immediately. I should almost say "be careful."

(Etienne de Montille is now also the winemaker for the Château de Puligny Montrachet.)

Burgundy . Côtes de Beaune

Aloxe-Corton

2009 Faiveley . Grand Cru . Monopole . *Clos des Corton* 420

Beaune

1999 Château de Chorey-lès-Beaune . 1er Cru . *Vignes Franches* 198
2002 Château de Chorey-lès-Beaune . 1er Cru . *Vignes Franches* 198
2005 Domaine de Montille . 1er Cru . *Greves* 187
2006 Château de Chorey-lès-Beaune . 1er Cru . *Vignes Franches* 158
2006 Château de Chorey-lès-Beaune . 1er Cru . *Les Cras* 158
2007 Michel Lafarge . 1er Cru . *Les Aigrots* 151
2009 Jacques Prieur . 1er Cru . *Champs-Pimont* 153

Pommard

2004 Michel Lafarge . 1er Cru . *Pezerolles* 184
2005 Michel Lafarge . 1er Cru . *Pezerolles* 375

2005 François Gaunoux . 1er Cru . *Grand Epenots* 210

Volnay

2004 Michel Lafarge . *Les Caillerets* 198
2007 Michel Lafarge 105

2004 Michel Lafarge . 1er Cru . *Clos des Chenes* 211

2005 Domaine de Montille . 1er Cru . *Taillepieds* 285
2007 Domaine de Montille . 1er Cru . *Taillepieds* [magnum] 645
2008 Domaine de Montille . 1er Cru . *Taillepieds* 246

Santenay

2009 Domaine Jessiaume 75

2009 in Beaujolais.

2009 was a vintage that could have changed everything in Beaujolais.
The normally disinterested press was reacting to the wines with wonder: clearly
this was the best vintage that Beaujolais had seen in decades.
The ability of Beaujolais producers to vinify serious wines was being proved absolutely.
The prices could have skyrocketed.
It's over now and somehow, the world didn't notice.
Thank God.

In Beaujolais you can find the breadth of character, weight,
and terroir specificity that otherwise exists in few places outside the Cote d'Or.

The 2009 vintage adds this:
There are wines so good they channel a sense of history and importance.

It is likely that the 2009s from producers like
Marcel Lapierre and Jean Foillard are the best wines
that have ever been made in the region.

Beaujolais

2010 Michele Tete . Beaujolais-Villages 45
2010 Terres Dorées . *L´Ancien* 50

Saint-Amour

2008 Domaine Cheveau . *En Rontey* 63

Fleurie

2010 Clos de la Roilette 45

Morgon

2009 Christian Vergier . *Tour de Tanay* 56
2010 Jean Foillard . *Côte du Py* 88

Brouilly

2006 Château Pierreux 53
2010 Christian Vergier . *Saint-Lager* 56
2009 Jean-Claude Lapalu . *La Croix de Rameau* 68

Bordeaux is better with age…

To those of you who are gulping down the amazing, super-ripe 2009 vintage of Bordeaux and eagerly awaiting the beautiful 2010s with corkscrews twitching in your pockets:
Stop It.

The wonder of great classified-growth Bordeaux is its ability
to retain freshness, vibrancy, and life while aging to the point
of developing secondary flavors, and tertiary flavors, and every possible nuance in between.

The wines that we've selected here
emphasize the elegance and softness that Bordeaux acquires with some bottle-age.

Bordeaux . Left Bank

Haut-Medoc

2003 Château Bellevue 75

Margaux

2004 Château Angludet 110
2005 Brio de Cantenac Brown 108

2003 Château Kirwan . *Grand Cru Classé* 215

Saint-Estèphe

2005 Château Clauzet 93
2003 Château Calon-Ségur . *Grand Cru Classé* 360

Pauillac

2006 Château Batailley . *Grand Cru Classé* 152
2003 Château La Tour Aspic 82

Bordeaux . Right Bank

Saint-Émilion

1999 Château Les Grandes-Murailles. *Grand Cru Classé* 217
2001 Château Barde-Haut . *Grand Cru* 125
2002 Château Grand Mayne . *Grand Cru Classé* 132
2004 Château La Serre . *Grand Cru Classé* 98
2005 Château La Serre . *Grand Cru Classé* 115
2005 Château Grand Mayne . *Grand Cru Classé* 201

Montagne Saint-Émilion

2000 Château Messile Cassat 55

The great and unfamiliar.

As wine and wine culture have grown more international the world of 'fine' wine has changed dramatically.

There is more high quality wine available today than there has ever been before, from a wider variety of countries, terroirs, soils, and climates than would have been familiar to any but the most initiated just a decade or two ago.

The unfortunate fact is that the vast, vast majority is made from the same well known grapes. Cabernet sauvignon, sauvignon blanc, merlot, pinot noir, chardonnay, and syrah have become the Gala apples, Bartlett pears, and Roma tomatoes of the wine world: undeniably varietals of high quality and consistently farmed successfully, but in the spectrum of all the apples, pears, and tomatoes that exist in the world, only a fraction of what is available, possible, and potentially as delicious.

For the same reason that we believe that Jack be Little pumpkins grown at our farm in Niwot, Colorado can be used to make some of the most delicious and unique squash-based dishes you will ever have, we love winemakers like

Nicoletta Bocca of San Fereolo (p.48, 20),
Natalino Crognaletti of Fattoria San Lorenzo (p.50, 20),
Luca D'Attoma of La Valentina (p.54), and
Giorgio Argyros of Argyros Estate (p.54)

who take some of the lesser known varietals that have been growing in their respective regions for generations and set out to make wines from them to compete with the best of California cabernet, Australian shiraz, and white Burgundy. When these attempts are succesful, they yield wines that are more than world-class in terms of quality: they are unique and in posession of a sense of tradition, history, and a connection to the truly local that can be a rare find in the wine world today.

Piedmont

2010 Sottimano . *Maté* (brachetto) 48
2010 La Mondianese . Asti (grignolino) 48

Barolo is better with age too. At 6 years, it can be pretty, at 10 it can be beautiful, and at 50 it can be life-changing. If you know of any 50 year old Barolo, point us in its direction.

Barolo

2001 Prunotto . Monforte d'Alba . *Bussia* 179
2004 Prunotto . Monforte d'Alba 137

2005 Brovia . Castiglione Falletto 135

2004 Boroli . Castiglione Falletto . *Villero* . *Riserva* 171
2005 Boroli . Castiglione Falletto 197

1998 Vietti . Castiglione Falletto . *Rocche* 311
2005 Vietti . Castiglione Falletto . *Rocche* 309

Barbaresco

2004 Roagna . Barbaresco . *Pajé* 116
2006 Cascina Luisin . Barbaresco . *Sorì Paolin* 129

2005 Sottimano . Neive . *Cotta* 152
2008 Sottimano . Neive . *Cotta* 152

2005 Sottimano . Treiso . *Pajore* 152
2008 Sottimano . Treiso . *Pajore* 152

(barbera)

2008 Cascina Tavign . Asti 51

(nebbiolo)

2005 Luigi Ferrando . Carema . *Etichetta Nera* [magnum] 350

(dolcetto)

2009 San Fereolo . *Valdiba* 44

2001 San Fereolo 61
2006 San Fereolo 61

Lagrein.

Italy is a challenge.
Every region is filled with endless indigenous varietals with impossibly obscure names.
Every year there are countless new grapes, villages, and producers to remember.
Grapes like lagrein, teroldego, and lacrima (which follows)
make all the blind exploration worthwhile.
The character of lagrein is lightness without any sense of thin.
It seems impossible for a wine as bright and refreshing as lagrein to feel so plush
and opulent on the palate.
Its flavors are full and fruity with an intriguiging spice note and uncommon darkness.
Lagrein tends to be silky smooth with almost no tannin,
but a few producers are experimenting with oak aged versions which show
a more solid structure.

Le Marche and Lacrima.

I have a weakness for the flavor or aroma of exotic flowers in red wine
to the point that I'm almost unable to give an honest evaluation of wines
in the super-floral category.
The grape Lacrima, especially from the village of Morro d'Alba in le Marche, has a stronger
floral character than any red wine I've had from elsewhere in my life.
If you like femininity and perfume in red wine, these are a home run.
At least, I think so.

Northern Italy

Südtirol & Trentino - Alto-Adige

2007 Alois Lageder . *Riff* 35
2009 Alois Lageder (lagrein) 68
2006 Castelfeder . *Burgum Novum* (lagrein) 87

2009 Foradori . (teroldego) Rotaliano 55
2010 Foradori . *Morei* (teroldego) 109
2010 Foradori . *Sgarzon* (teroldego) 109

Le Marche

2007 San Lorenzo . Rosso Piceno 42
2009 Moroder . Rosso Conero . *Aion* 49
2009 Velenosi . (lacrima) di Morro d'Alba 51

Veneto

2008 Allegrini . Veronese . *Palazzo della Torre* 64
2007 Allegrini . *La Grola* 70
2008 Zenato . Valpolicella Ripasso . *Superiore* 84
1999 Monte Faustino . Valpolicella . *La Traversagna* 90
2003 Allegrini . Amarone della Valpolicella . *Classico* 214
2003 Allegrini . *La Poja* 305

Tuscany

Chianti

2008 Poggerino . Radda in Chianti . Classico 56
2008 Poggerino . Radda in Chianti . Classico Riserva . *Bugiala* 104

1995 Badia a Coltibuono . Classico Riserva 141

(brunello) di Montalcino

2005 Gianni Fabbri . *Ramoni* 96
2004 Gianni Brunelli 178
2004 Casanova di Neri . *Tenuta Nuova* 200

Vino Nobile di Montepulciano

1995 Fanetti . *Riserva* 120

(morellino) di Scansano

2009 Poggio Trevvalle 44

Toscana

2006 Monteti 99

2004 Montevertine . *Le Pergole Torte* 240

2008 Antinori . *Tignanello* 236
2008 Antinori . *Solaia* 742

Central & Southern Italy

Abruzzo

2008 La Valentina . (montepulciano) d'Abruzzo 50
2005 La Valentina . (montepulciano) d'Abruzzo . *Bellovedere* 126

Apulia

2009 Livelli . Salice Salentino . *Passamante* 40
2010 Perrini . Salento 40

Campania

2004 Mastroberardino . Taurasi . *Radici* 147

Sardinia

2005 Agricola Punica . Isola dei Nuraghi . *Barrua* 106

Europe

This, by necessity, will be short and covert: Austrian red wine is a well kept secret.
Don't tell anyone.
(Think Oregon pinot noir + the herbal character that is unavoidable in Austrian soils.)

Austria

2010 Sattler . Burgenland (zweigelt) 44
2010 Sattler . Burgenland (st. laurent) 46
2007 Leo Hillinger . Burgenland (blaufränkisch) 54
2009 Iby . Burgenland (blaufränkisch) 56

Greece

2007 Boutari . Naoussa 43
2008 Argyros . Santorini (mavrotragano) 140

Lebanon

1995 Château Musar . Beqaa Valley 280
2002 Château Musar . Beqaa Valley 99

Washington Terroir.

terroir
Pronunciation: /tɛrˈwɑː, tɛrwar/
noun

There are two ways to look at the meaning of wine displaying 'terroir'.
The first is that it shows flavors of the land, minerals and forest floor.
The second is that it shows specific flavors indicating its place and time of origin, whether those ar
earth, fruit, or spice.

The second allows for sappy, fruit-rich wines from California, Colorado, and Washington.
The first does not. We prefer the second.

There are no more rose bushes planted in the vineyards of Chambolle-Musigny than in Vougeot,
but the flavor of roses is absolutely in the terroir of Chambolle.
As is the flavor of coca-cola in Willamette Valley,
the flavor of olives in the Griffin's Lair vineyard in the Sonoma Coast,
the flavor of burdock root in the village of Chinon,
and the flavor of raspberry jam in Walla Walla Valley.

The terroir of these wines is in their character of lush, abundant fruit,
soft and yielding structures,
and lifted high notes of red berry preserves.

Without anything truly resembling typical 'earthiness,' these wines show a character
that is all Washington's own, and can not be duplicated elsewhere.

Pacific Northwest

The 2010 vintage in Oregon shares the floral note of wines made from Lacrima (p.50) with surprising consistency. It is a painless introduction to the more extreme wines that convince you that someone hid a flower in the bottom of the bottle.

Willamette (pinot noir)

2008 Belle Pente . Yamhill-Carlton . *Estate* 66
2009 St. Innocent. Willamette Valley . *Momtazi Vineyard* 78
2009 Grochau Cellars . Eola-Amity Hills . *Bjornson Vineyard* 89
2010 Owen Roe . Yamhill-Carlton . *Kilmore* 98
2009 Sineann . Columbia Gorge . *Wyeast Vineyard* 99

2007 Cristom . Eola-Amity Hills . *Marjorie Vineyard* 102
2008 Cristom . Eola-Amity Hills . *Marjorie Vineyard* 162

2009 Antica Terra . Eola-Amity Hills 124
2010 Ken Wright . Eola-Amity Hills . *Canary Hills* 131

Washington (grenache) & (syrah)

2010 Syncline . Columbia Gorge . *Subduction Red* 51
2008 Hestia . Columbia Valley (syrah) 75
2008 Gramercy Cellars . Columbia Valley . *Third Man* 116

Washington (cabernet sauvignon), (cabernet franc) & (merlot)

2008 Hedges . Red Mountain 66
2008 J. Bookwalter . Columbia Valley . *Foreshadow* (merlot) 73
2008 Hestia . Columbia Valley (cabernet sauvignon) 83
2009 J. Bookwalter . Columbia Valley . *Foreshadow* (cabernet sauvignon) 88
2009 Owen Roe . Yakima Valley . *Yakima Red* 98
2009 Owen Roe . Yakima Valley . *Rosa Mystica* (cabernet franc) 99
2008 Gramercy Cellars . Columbia Valley (cabernet sauvignon) 116
2007 Andrew Will . Yakima Valley . *Two Blondes Vineyard* 132
2009 Leonetti . Walla Walla Valley (merlot) 194
2008 Leonetti . Walla Walla Valley (cabernet sauvignon) 247

Looking Elsewhere.

This is often the first page that people turn to in our wine list.
If you're looking for big, full-bodied red wines and don't want to spend the time searching through every region of the world for options, California can seem like the quickest, safest choice.
In case you're in the mood to explore, here are some wines from other places that might fit your palate.

2009 Bookcliff Vineyards . Colorado . *Black Cat Meritage* 60
Lush, juicy, and dark fruited. Made as a collaboration between John Garlich and Eric Skokan.

2008 J. Bookwalter . Columbia Valley . *Foreshadow* (cabernet sauvignon) 88
Very ripe and full, some vanilla, and the elegant lift that typifies Washington wine.

2006 Monteti . Toscana . Italy 99
Combines the force of Bordeaux varietals and the tightness of sangiovese with classic Super-Tuscan style.

2007 Canyon Wind . Colorado . *IV* 115
Cabernets, merlot, and petit verdot vinified like serious aging wine from Grand Valley fruit.

2005 La Valentina . (montepulciano) d'Abruzzo . *Bellovedere* 126
The serious intensity and herbality of montepulciano at its extreme, with the addition of the weight and texture of new oak barrels.

2004 Mastroberardino . Taurasi . *Radici* 147
Hugely tannic and seriously earthy wine from Southern Italy. Overwhelmingly powerful.

2004 Casanova di Neri . (brunello) di Montalcino . *Tenuta Nuova* 200
All the tannin, depth, and earthiness typical of brunello, from a vintage that allows for a little more fruit and softness.

2003 Allegrini . Amarone della Valpolicella . *Classico* 214
The biggest, ripest, richest, wine made in Italy, from a hot, ripe year, and a benchmark producer for the region. Simply enormous wine.

2008 Leonetti . Walla Walla Valley (cabernet sauvignon) 247
The classic Washington producer makes rich, deep, silky cabernet that has the mouthfeel of butter.

2007 Domaine Jean Louis Chave . Hermitage 477
An absolutely classic wine of the world, in a basically perfect vintage.
As rich and expressive as French syrah can be.

2008 Antinori . Toscana . *Solaia* 742
One of the most important wines being made in Italy.
Impressively ripe and structured Italian "Bordeaux" made without any restraint whatsoever.

California

2005 Madrigal . Napa Valley (petite sirah) 71

2009 Ridge . Russian River Valley . *Ponzo Vineyard* (zinfandel) 76
2008 Ridge . Paso Robles (zinfandel) 84

(pinot noir)

2008 Siduri . Santa Rita Hills 78
2008 Porter Creek . Russian River Valley 79
2010 Loring . San Luis Obispo . *Aubaine Vineyard* 99
2010 A.P. Vin . Sonoma Coast . *Kanzler Vineyard* 106
2009 Talley . Arroyo Grande . *Rincon Vineyard* 115
2006 Samsara . Santa Rita Hills . *Melville Vineyard* 140

(cabernet sauvignon) & (merlot)

2009 Hardin . Napa Valley 79
2007 Demuth Kemos . Sonoma Valley . *Mountain Terraces* 186
2004 Métisse . Napa Valley 224
2005 Cliff Lede . Stag's Leap . *Cinnamon Stardust* 231

1995 Rubicon Estate . Napa Valley . Rutherford 245
1996 Rubicon Estate . Napa Valley . Rutherford 412
2003 Rubicon Estate . Napa Valley . Rutherford 264
2004 Rubicon Estate . Napa Valley . Rutherford 304

2005 Peter Michael . Knights Valley . *Les Pavots* 360
2007 Peter Michael . Knights Valley . *L'Esprit des Pavots* 198
2008 Peter Michael . Knights Valley . *Les Pavots* 377

2004 Staglin . Napa Valley . Rutherford 385
2005 Staglin . Napa Valley . Rutherford 495

(grenache) & (syrah)

2010 Arnot-Roberts . North Coast (syrah) 73
2010 Arnot-Roberts . Mendocino County . *Alder Springs* (syrah) 89
2008 Ramey . Sonoma Coast (syrah) 95
2008 Copain . Chalone . *Brosseau Vineyard* (syrah) 99

2006 Wind Gap . Sonoma Coast (syrah) 96
2008 Wind Gap . Sonoma Coast (syrah) 88

Colorado Wine.

Don't cringe. These can be good.

Colorado vines see more sunlight hours than almost any others in the world,
and the producers who have an aspect balanced by moving air currents are able
to create super-ripe wines with lush, generous flavors in a
show-no-restraint style that appeals to lovers of big wines from California, Washington,
Argentina, and Australia.
We have close relationships with several of these producers, including

John Garlich with Bookcliff (with whom we collaborate to create our Black Cat Label wines)
John Sutcliffe with Sutcliffe
and
Jay Christianson with Canyon Wind

Once again, this is a situation where being adventurous can be rewarding.

Colorado

Bookcliff Vineyards

2003 *Ensemble* 63
2008 *Black Cat Meritage* 81
2009 *Black Cat Meritage* 60
2010 *Black Cat Meritage* 43

Canyon Wind

2007 *IV* 115

Sutcliffe Vineyards

2007 (cabernet franc) 72
2007 *Signature* (merlot) 80
2007 *Hafoty Fawr* 96

Desert Moon

2004 *Altitude* 48
2005 *Altitude* 48
2006 *Altitude* 48

Colterris

2009 (cabernet sauvignon) 55

Dessert Wine

N.V.	Feudi San Nicola . Vini Siciliani (zibibo)	[500ml]	45
N.V.	Quinta do Infantado . Tawny		43
1975	Porto Barros . Colheita		324
2000	Rozès . Port		140

Cocktails and spirits.

In the midst of a cocktail renaissance
today's barkeeps have more to work with than ever before.
They are plucking techniques from molecular gastronomy and regional cuisine
and mastering forgotten gems of the pre-prohibition era, while their list of quality ingredients is seemingly growing by the hour. Our spirits program has a definitive tendency towards the obscure, the carefully made, and the barely produced.
We respect each spirit and the developing craft that allows us to combine and create.
Our cocktails attempt to showcase each spirit's individualized nuances, while simultaneously balancing what seems to be an unlikely composition.
Though many of these spirits and cocktails may be unfamiliar to you, we urge you to be brave, explore, and expand.

Cocktails . Ours

Gins n' Roses
G'Vine Floraison Gin, Dolin blanc, house rose tincture, splash of sparkling rosé 10

Single and Bitter
Jura single malt, green Chartreuse, Krauter amaro, Creole bitters 17

Ginsburg
Black Cat Farm's Detroit beet juice, Bluecoat gin, house fennel and ginger liqueurs 10

Chamonix
Germain-Robin brandy, Leopold's Absinthe and Orange liqueur, house citrus bitters 13

Medici
Po di Poli grappa, Cocchi Americano, V.E.P. Green Chartreuse, Rothman crème violette, Ardbeg "Corryvrecken" rinse 30

Florissant
Grapefruit, celery bitters, Lavender, G'Vine Floraison Gin 10

Yerbarra
Honey-anise liquor, Corrido reposado tequila, Leopold's 3 Pins, Fever Tree ginger beer 12

Mumford
Pig's Nose Blended Scotch, Calvados, house ginger liqueur, Amaro Abano 12

Oshun
Barbancourt 8 year rhum, Leopold's 3 Pins, Dolin Sweet Vermouth, Jerry Thomas bitters 10

Cocktails . Ours . continued

Witch's Moon
Strega, Nardini grappa, Leopold Bros. Orange liqueur, campari 11

Smoke and Fire
Cabo Wabo tequila, Los Nahuales Mezcal, jalapeño powder, lime, orange 11

Juliana
Elijah Craig 12 year bourbon, Black Cat Nocino, orange, Becherovka,
house chocolate absinthe bitters 12

Leo's Tail
Leopold Bros. NY apple whiskey, Falernum, St. Elizabeth allspice dram, lemon, bitters 9

Après 'skey
Leopold Bros. Maryland rye, Cocchi di Torino, Avery Out of Bounds stout syrup 11

Mayahuel
Corrido tequila, organic chocolate liqueur, Luxardo Maraschino, lavender syrup,
orange bitters 12

Cocktails . Classic

Manhattan
Leopold's Rye, Cocchi di Torino, Jerry Thomas aromatic and house citrus bitters 11

Aviation
Leoplold's Navy strength gin, Rothman & Winter Violette, Luxardo Maraschino, lemon juice 12

Last Word
Junipero gin, green Chartreuse, Leopold Maraschino, lime juice 14

Corpse Reviver #2
G'vine Floraison gin, Leopold's Orange, lemon, Dolin Blanc vermouth, lemon, Leopold's Absinthe rinse 12

Bijoux
Leopold gin, green Chartreuse, Cocchi di Torino 14

Negroni
Bluecoat gin, Cocchi di Torino, Campari 10

Brooklyn
Rittenhouse, Amaro Montenegro, Cocchi Americano, Luxardo Maraschino 11

Spirits

Gin

Hayman's Old Tom	7
Bluecoat	7
Leopold Bros.	8
G'Vine Floraison	9
Junipero	9
G'Vine Nuaison	10
Blackwoods	11
Old Raj	11

Vodka

Silver tree	7
Wódka	7

Tequila & Mezcal

Cabo Wabo . Blanco	7
Corrido . Reposado	10
El Tesoro . Reposado	11
Excellia . Reposado	13
El Tesoro . Añejo	12
Mezcalero . Mezcal	13
Los Nahuales . Mezcal . Joven	10

Rum

Montecristo . Guatemala . Rhum Agricole	7
Rhum J.M. . Rhum Agricole	7
Rhum Barbancourt . Rhum Agricole	8
Banks . 5 Island	8
Scarlet Ibis . Trinidad & Tobago	8
Smith & Cross . Jamaica . Navy Strength	8
D'Aristi . Mexico . 10 year	9
Shipwreck . St. Kitt's . Spiced	7

Spirits . continued

Whiskey

Jeremiah Weed	7
Leopold Bros . New York Apple . Flavored Whiskey	8
Slieve Foy . Single Malt Irish	11
High West . BouRye	11
A.H. Hirsch . Corn	11

Whiskey . Bourbon

Jefferson's . Bourbon	7
Elijah Craig . 12 year . Bourbon	7
Black Maple Hill . Bourbon	9

Whiskey . Rye

Rittenhouse	7
Russel's Reserve	8
Michter's	8
Leopold Bros . Maryland Style	8
High West . Rendevous Rye	11
Whistle Pig	14

Spirits . continued

Whiskey . Scotch . Blended

Dimple Pinch	7
Pig's Nose . 5 year	9
Sheep Dip	11

Whiskey . Scotch . Campbeltown

Springbank . Campbeltown . 10 year	13

Whiskey . Scotch . Islay

Bruichladdich . *The Organic*	13
Laphroaig . *Quarter Cask*	14
Ardbeg . *Alligator*	24
Ardbeg . *Corryvrecken*	26

Whiskey . Scotch . Islands

Jura . Isle of Jura . 16 Year	17

Whiskey . Scotch . Highland

Ardmore	11
Dalwhinnie . 16 year . *Distiller's Edition*	14

Whiskey . Scotch . Speyside

BenRiach . Single Malt Scotch . 15 year . *Madeira*	17

Spirits . continued

Brandy

Germain-Robin . California . *Craft Method* 10
Germain-Robin . California . *XO* 16

Noble Dame . Calvados 10
Morice . Calvados . Pays d'Auge 15

Guillon-Painturaud . Cognac . Grand Champagne . *Hors d'Age* 32
1951 Paul Marie & Fils . Cognac 96

Grappa

Nardini . *Aquavite* 11
Po di Poli 15

Spirits . continued

Aperitifs

Campari	7

Vermouths

Lillet . Blanc	7
Lillet . Rouge	7
Cocchi . Americano	7
Cocchi . di Torino	7

Digestifs

Becherovka	6
Molinari . Sambuca	7
Luxardo . Amaretto	7
Root	8
Snap	8
Benedictine	9
Leopold Bros . Amaro . Fernet	7
Leopold Bros . Amaro . *Three Pins*	7
Abano . Amaro	7
Montenegro . Amaro	7
Nardini . Amaro	7
Vieux Carré . Absinthe	13
Lucid . Absinthe	14
Leopold Bros . Absinthe	14
Chartreuse . Yellow	13
Chartreuse . Green	13

Beers.

The rise of beer in America's mind in the last decade as an artisanally crafted beverage with potential for complexity and beauty as deep and powerful as wine or scotch has been sudden, startling, and welcomed.
The range of flavors and textures possible in beer is as wide as in wine, and a book of this size could easily be devoted fully to it.
Our focus in beer is on representing as wide of a variety as possible, with a special intent to present options that pair well with our food and complement our ethics.
This is an area where we are very much still learning, and if you have suggestions or criticisms, they couldn't be more welcome.

Beer . Lager & Pilsner

Upslope . Boulder . *Craft Lager*		5

Beer . Lambic

Lindemans . Belgium . *Framboise*	[11.2oz]	15
Lindemans . Belgium . *Pomme*	[11.2oz]	15

Beer . Wheat

Odell's . Fort Collins . *Easy Street Wheat*		5
Boulevard . Kansas City . *Wheat*		7
Franziskaner . Munish . *Weissbier*		6

Beer . Farmhouse, Saison & Sour

Great Divide . Denver . *Colette . Farmhouse Ale*		5
Boulevard . Kansas City . *Tank 7*		11
Monk's Cafe . Belgium. *Flemish Sour Ale*	[11.2oz]	15

Beer . Ale

Great Divide . Denver . *Denver Pale Ale*		5

Beer . IPA, Strong Ale, & Barley Wine

Mendocino Brewing . Mendocino . *Eye of the Hawk . American Strong Ale*		5
Great Divide . Denver . *Titan IPA*		5
Odell's . Fort Collins . *IPA*		5
Stone . San Diego . *Arrogant Bastard*	[22oz]	17
Avery . Boulder . *Hog Heaven*	[22oz]	23

Coffee

Our coffee bean options are

Boxcar Stella Regular
Boxcar Stella Decaffinated

French Press	3
Espresso	2
Latte	4
Cappuccino	4
Macchiato	3

Tea

Black

Atlas . Assam	4
Golapdhara . Darjeeling	4
Tiger Hill	4

Green

Dragonwell	3
Pearl . Jasmine	5

White

White Peony	4

Herbal

Lemongrass . Roobios	3
Chamomile	3
Peppermint	3
Mate	3

Sodas and Sparkling Water

Not House Made

Pellegrino	7
Fever tree	4
Cola, Lemon/Lime, Ginger Ale, Diet Cola	3.5

House Made

Flavored Soda	2.50