



“A VOTRE SANTE”

Our wine selections provide opportunity for guests to share and experience renowned classic French varietals. Approachable and of good value, we salute the winemaking artisans who create these jewels. We may now all share in dining experiences as joyous celebrations of our blessed lives with family and friends.

ROUGES “REDS”

Domaine de Bila Haut by Chapoutier	Languedoc	10	36
<i>Cotes de Roussillon Muscular Blend, Cherry, Plum, Fig, Chocolate</i>	<i>Roast Meat, Smoked Fare, Chocolate</i>		

SIGNATURE SELECTIONS

Chateau de Ribebon, Bordeaux Superieur	Bordeaux	12	48
<i>Classic Full Body Bordeaux, Dark Berries, Florals, Earthy</i>	<i>Red Meats, Charcuterie, Cheese, Chocolate</i>		
Gilles Coperet Brouilly les Saburins	Burgundy		48
<i>Hand Harvested Beaujolais, Berries, Tannic</i>	<i>Appetizer Fare, White Meat, Bistro Fare</i>		
J. Dubois Pinot Noir Reserve	Burgundy		48
<i>Bourgogne Pinot of Ruby Color, Spicy Fruit, Strawberry</i>	<i>Cheese, Roasted Meats, Lamb, Seafood</i>		
Domaine des Causses, Syrah	Lirac		48
<i>100% Syrah from Cotes du Rhone, Black Pepper, Dark Berries</i>	<i>Charcuterie, Duck, Pork, Chicken, Cheese</i>		
Le Lion de la Fleur de Bouard, Pomerol	Bordeaux		48
<i>Lalande de Pomerol, Firm, Chewy, Tannic, Dark Fruit</i>	<i>Red Meats, Pate, Cheese, Game</i>		

CELLAR SELECTIONS

Bernard Magrez, Chateauneuf du Pape	Rhone		78
<i>Classic Dense, Elegant, Dark Fruits, Herbs, Spices</i>	<i>Red Meats, Charcuterie, Pasta, Game</i>		
l'Orme de Rauzan-Gassies 2nd Grand Cru	Margaux, Haut-Medoc		78
<i>Classic Dense, Elegant, Dark Fruits, Herbs, Spices</i>	<i>Red Meats, Charcuterie, Pasta, Game</i>		
Chateau Du Basque, Saint-Emilion Grand Cru	Bordeaux		78
<i>Oaked, Elegant, Dark Fruits, Vanilla, Woody</i>	<i>Red Meats, Game, Smoked Fare, Cheese</i>		
Chateau Grand Chemin Monplaisir, Saint-Estephe	Bordeaux		78
<i>Complex Elegance, Magnificent Spice, Smoke, Cassis, Flora</i>	<i>Meats, Game, Poultry, Smoked Cheese</i>		

DESSERT “STICKIES”

Maynard's Fine Tawny Port	Portugal	10	48
<i>Classic Port of Brick Color, Dried Fruits, Nuts, Toffee, Figs, Oak</i>	<i>Desserts, Cheese, Charcuterie, Digestif</i>		
Vieux Clocher Muscat “Beaumes de Venise” 375ml	Rhone		48
<i>100% Golden Muscat, Tangerine, Exotic Fruit, Apricot</i>	<i>Aperitif, Foie Gras, Melon, Chocolate, Digestif</i>		

APERITIFS 10

Noilly Prat	<i>white herbaceous vermouth</i>
Kir	<i>white wine with crème de cassis</i>
Kir Royale	<i>sparkling wine with crème de cassis</i>
Lillet	<i>crisp fruity and herbaceous served up or on ice</i>

DIGESTIFS 10

Tawney Porto	<i>tawney rich in figs, nuts, oak</i>
Crème de Cassis	<i>sweet red currant liqueur</i>
Eau de Vie	<i>clear fruit and wine brandy</i>
Triple Sec	<i>orange flavored liqueur</i>

A Standard 20% Gratuity Is Added On To All Bistro Checks