

w i n e s b t g

6 oz 9 oz



white & rosé

Riesling, Ribeuville, Fr: floral, notes of apple and grapefruit <i>pairing suggestions: poulet basquaise, seafood</i>	14	21
Sancerre, Auchere, Fr: crisp, dry, mineral, notes of citrus <i>pairing suggestions: goat cheese salad, mussels, bouillabaisse, seafood</i>	17	25
Sauvignon Blanc, Rose du Pin, Fr: sweet and fruity <i>pairing suggestions: chicken pasta, poulet Basquaise, white fish</i>	13	19
Viognier, Montine, Fr: medium bodied, notes of tangerine, mango, nutmeg <i>pairing suggestions: mussels, bouillabaisse, seafood</i>	14	21
Pinot Gris, Meyer, Fr: citrus, green apple, bright acidity <i>pairing suggestions: chicken, seafood, seafood</i>	15	22
Chardonnay, Larochette, Fr: medium bodied, hints of lime and lemon <i>pairing suggestions: Poulet Basquaise, Seafood</i>	15	22
Chablis, Gueguen, Fr: gold color, white fruit, floral <i>pairing suggestions: tuna & salmon tartar, salade Boheme, fish, pork</i>	16	24
Rosé, Rive Sud, Fr: raspberries, cherries, fresh finish <i>pairing suggestions: chicken basquaise, calamars, salade Boheme</i>	13	19

red bubbles

Pinot Noir, Rive Sud, Fr: cherries, raspberries, velvet texture <i>pairing suggestions: salmon, duck breast, goat cheese salad, polenta</i>	15	22
Côte du Rhône, Montine, Fr: red berries, notes of violets, mellow tanins <i>pairing suggestions: lamb shank, charcuterie plate</i>	13	19
St George St Emilion, Macquin, Fr: dark ruby color, cherries, hints of vanilla & coffee <i>pairing suggestions: beef bourguignon, steak</i>	17	25
Châteauneuf du Pape, Lavau, Fr: ripe cherry, plum, dark berries, soft texture <i>pairing suggestions: lamb shank, duck confit salad or sandwich</i>	22	33
Zinfandel, Omen, US: bold, jammy, ripe cherries, earthy <i>pairing suggestions: goat cheese salad, chocolate desserts</i>	14	21
Cabernet Sauvignon, Anne de Joyeuse, Fr: full body, black fruit, long finish <i>pairing suggestions: cassoulet, beef bourguignon</i>	16	24
Lalande de Pomerol, Chateau Potana, Fr: full body, ruby color, red fruit <i>pairing suggestions: beef bourguignon, lamb shank, steak</i>	22	33
Aloxe Corton, Nudant, Fr: fruity, ripe and tight tannins, long and rich finish <i>pairing suggestions: duck, rabbit, goat cheese salad</i>	24	36

Sparkling, Blanc de Blanc, Baron de Seillac, Fr. Brut or Rose <i>pairing suggestions: "it's only tuesday, so what?"</i>	13
Kir Framboise - Raspberry & Blanc de Blanc <i>pairing suggestions: "it's finally friday!" or "girl's night out! Whouhou!"</i>	13
Kir Poire - Pear & Blanc de Blanc <i>pairing suggestions "dry january is finally over"</i>	13
Kir Royal - Cassis & Blanc de Blanc <i>pairing suggestions: "we are in a French restaurant, it doesn't count"</i>	13
Bellini - Peach & Bubbles <i>pairing suggestions: "after all it's only fermented fruit"</i>	13