## champagne

**Brut "Tradition Premier Cru," Gaston Chiquet, Dizy, NV |** $150
**Brut "Cristal," Louis Roederer, Reims, 2014 |** $895
**Brut "Dom Perignon," Moet & Chandon, 2013 |** $750
**Brut, Nicolas Feuillatte, Chouilly, NV |** $185
**Brut "Belle Epoque," Perrier-Jouet, Epernay, 2014 |** $500
**Extra Brut "ter," Philippe Gonet, Reims, NV |** $200
**Brut "Reserve," Pol Roger, Epernay, NV |** $405 *1.5L*
**Brut "Blanc de Blancs," Ruinart, Reims, NV |** $275
**Brut "Comtes de Champagne," Taittinger, Reims, 2013 |** $600
**Brut "La Francaise," Taittinger, Reims, NV |** $195
**Rosé Brut, Ruinart, Reims, NV |** $280

## autre part

**Cremant d'Alsace, Joseph Cattin, Alsace, FR NV |** $62
**Cremant d'Alsace "Cui Cui," Michel Nartz, Alsace, FR NV |** $75
**Demi-Sec "Jolie," Gruet, Albequerque, NM NV |** $75
**Brut Rosé, Scharf fenberger, Mendocino, CA NV |** $90
**Brut Rosé, Victorine de Chastenay, Bourgogne FR NV |** $70

## vin blanc

**Aligoté, Chapuis & Chapuis, Bourgogne, FR 2023 |** $90
**Chardonnay, "Alliance," Domaine Barraud, Pouilly-Fuisse, FR 2023 |** $110
**Chardonnay, Henri Dufreres, Bourgogne, FR 2023 2022 |** $90
**Chardonnay, Moreau-Naudet, Chablis, FR 2023 |** $110
**Chardonnay "Sebella," Hanzell, Sonoma County, CA 2023 |** $105
**Chardonnay, Rhys Vineyards, Anderson Valley, CA 2021 |** $100
**Chardonnay, Truchard, Carneros, Napa, CA 2023 |** $120
**Grüner Veltliner "HT," Salomon Undhof, Osterreich, AUS 2023 |** $65
**Gros Manseng/Ugni Blanc "Classic," Domaine Tariquet, Gascogne, FR 2024 |** $75
**Riesling "Halbtrocken," Selbach-Oster Mosel, GER 2023 |** $80
**Riesling "Semi-Dry," Wagner, Finger Lakes, NY 2022 |** $85
**Savagnin "Sous Voile," Domaine du Pelican, Arbois, FR 2023 |** $175
**Sauvignon Blanc, Crochet, Sancerre, FR 2024 |** $95
**Sauvignon Blanc, Lieu Dit, Santa Ynez Valley, CA 2023 |** $80
**Sauvignon Blanc/Semillon, Moulin de Peyronin, Bordeaux, FR, 2024 |** $70

## vin rouge

**Cabernet Franc "Trinch," Catherine & Pierre Breton, Bourgueil, FR 2024 |** $90
**Cabernet Sauvignon "Y3," Jax Vineyards, North Coast, CA 2023 |** $85
**Cabernet Sauvignon, Jordan, Alexander Valley, CA 2023 |** $195
**Cabernet Sauvignon Blend, Chateau de Landiras, Bordeaux, FR 2022 |** $90
**Chateauneuf-du-Pape, Lafond, Rhone Valley, FR 2023 |** $180
**Gamay "Granits Bleu," Bel-Air, Beaujolais-Villages, FR 2024 |** $70
**Grenache/Syrah/Mourvedre, Domaine Chantepierre, Cotes-du-Rhone, FR 2023 |** $80
**Merlot Blend "Painted Red", Blenheim Vineyards, Charlottesville, VA 2022 |** $80
**Merlot/Cabernet Sauvignon, Chateau Gillet, Bordeaux Supérieur, FR 2022 |** $120
**Nebbiolo, Cascina Fantino, Barolo, Piemonte, IT 2019 |** $180
**Pinot Noir, Ganevat, Macon/Jura, FR 2022 |** $225
**Pinot Noir "Barda," Bodega Chacra, Patagonia, ARG 2024 |** $100
**Pinot Noir "Seven Springs," Evening Land, Eola-Amity Hills, OR 2022 |** $135
**Pinot Noir, Robert Martin, Burgundy, FR 2023 |** $85
**Syrah, Pax, North Coast, CA 2021 |** $100
**Syrah, Saint Cosme, Cotes-Du-Rhone, FR 2024 |** $80
**Tempranillo "Viña Alberdi Reserva," La Rioja Alta, Rioja, SP 2020 |** $85
**Zinfandel "Black Chicken," Robert Biale, Napa Valley, CA 2022 |** $95

updated 10.28.2026

*curated by sommelier Dominic Fiore*