

OUR PHILOSOPHY

OUR BAR OFFERS A UNIQUE AND WIDE SELECTION OF BIODYNAMIC, ORGANIC AND SUSTAINABLE WINES. **BIODYNAMIC** IS A METHOD OF ORGANIC FARMING THAT BALANCES THE RELATIONSHIP BETWEEN THE SOIL, PLANTS, ANIMALS AND FARMERS BY COORDINATING PLANTING AND HARVESTING TIMES WITH LUNAR AND SOLAR CYCLES. **ORGANIC** AGRICULTURE AVOIDS SYNTHETICALLY ENHANCED FERTILIZERS, PESTICIDES AND LIVESTOCK FEED, WHILE PROMOTING SUSTAINABLE BIODIVERSITY AND PROTECTION FOR THE SOIL. **SUSTAINABLE** FARMING ALLOWS FARMERS TO PRODUCE CROPS WITHOUT PESTICIDES BY PRESERVING THE SURROUNDING LAND OR ECOSYSTEM. DRINKING COMPASSIONATELY AND ETHICALLY CRAFTED WINES IS BETTER FOR YOUR HEALTH AND LIGHTENS THE IMPACT ON OUR LOCAL AND GLOBAL ENVIRONMENT.

OUR COMMITMENT TO SERVING HIGH QUALITY WINES BY THE GLASS IS ACHIEVED THROUGH THE USE OF LE VERRE DU VIN. FRENCH FOR “THE GLASS OF WINE,” THIS IS A WORLD CLASS PRESERVATION SYSTEM THAT USES PRECISE VACCUM PRESSURE TO PROTECT OPEN WINES FROM OXIDATION. LE VERRE DU VIN IS FEATURED IN SOME OF THE FINEST RESTAURANTS IN THE COUNTRY AND ENSURES THAT EVERY GLASS IS SERVED IN THE FRESHEST STATE POSSIBLE AND TASTES THE WAY THE WINEMAKER INTENDED.

BY MAKING SURE THAT WE GIVE YOU THE HIGHEST QUALITY POUR, THIS SYSTEM ALLOWS US TO OFFER MORE EXCLUSIVE AND ECLECTIC WINES. WE ARE PLEASED TO POUR A GENEROUS 6 OUNCE FULL GLASS OR A 3 OUNCE HALF GLASS (4 OUNCE FULL GLASS AND 2 OUNCE HALF GLASSES OF DESSERT WINES), SO THAT YOU CAN TRY MORE OF THE FINE WINES ON OUR LIST.

RED	3 OZ	6 OZ	BOTTLE		3 OZ	6 OZ	BOTTLE
	GLASS	GLASS			GLASS	GLASS	
MALBEC RESERVA, SANTA JULIA, 2009 ARGENTINA (ORGANIC) <i>From the leading exporter of Argentine wines, this brilliant blend of figs, plums and blackberries is mixed with notes of vanilla, coffee and chocolate. Aged in oak, this full-bodied red is excellent with Manchego cheese or our Brownie Chez Nous.</i>	4.5	9.	34.	POMBAL DO VESUVIO, 2007 PORTUGAL (SUSTAINABLE) <i>Better than a Cabernet Sauvignon, this exquisite Douro Valley Red is a mouthful of jammy fruits laced with a delicious minerality from the Portuguese terroir. Made with Touriga Nacional grapes (the grapes in Port Wine), Pombal is simply a gorgeous glass of wine loaded with character. A must try with our Pecorino Ginepro and Black Truffle Honey.</i>	7.	14.	48.
CÔTES DU RHONE ROUGE, M. CHAPOUTIER, 2009 FRANCE (BIODYNAMIC) <i>This great structured Grenache Syrah blend is easy to drink. Garnet red color, a morello cherry mouthful with a sprinkle of grey sea salt keeps us filling your glass. Enjoy with our Serrano Ham Panini.</i>	4.25	8.5	32.	SANGIOVESE, DIMAJO NORANTE, 2008 ITALY (ORGANIC) <i>Smooth, plush and juicy with loads of bright fruit. Delicious with our Mezze Platter or Pesto Genovese Spread.</i>	4.25	8.5	34.
CABERNET SAUVIGNON, EHLERS ESTATE, 2007 ST. HELENA (BIODYNAMIC) <i>A must for lovers of fine wine. Bold black currant and cocoa flavors, this wine is generously oaked, ultra-refined and truly elegant. Great with any of our blue cheeses, cheddar cheeses, Serrano Ham Panini, and Truffe Framboise.</i>	7.	14.	52.	PINOT NOIR, JOYCE VINEYARDS, 2008 MONTEREY (SUSTAINABLE) <i>Ripe and smooth with notes of cherries, raspberries, and spice. A deliciously drinkable yet full-bodied California Pinot Noir. Try it with our Organic Fleur Vert goat cheese or Gruyere Grilled Cheese Sandwich.</i>	5.5	11.	40.
SHIRAZ, CASALE DEL GIGLIO, 2007 LAZIO, ITALY (SUSTAINABLE) <i>A deep ruby-red wine with violet nuances. Notes of black currant, cherry, cinnamon and cardamom. This wine is warm and luscious with fruit and spice, and a long, lengthy finish. Try with our Italian Tuna Panini or Dolce Gorgonzola Cheese.</i>	6.	12.	44.	MALBEC, BEN MARCO, 2008 MENDOZA (SUSTAINABLE) <i>This is why we love Argentinean wines. Aromas of ripe red fruits and roasted coffee beans lead into a full-bodied palate of rich jam flavors. A wonderful compliment to our mezze platter or any of our sheep cheese selections.</i>	6.	12.	44.
MOUNTAIN CUVÉE, CHAPPELLET, 2008 NAPA VALLEY (SUSTAINABLE) <i>This estate grown, Bordeaux-styled, Cabernet Sauvignon blend shows depth, complexity and character. This excellently priced wine has flashy black fruit, cassis and tobacco. It pairs well with our young Manchego or Pecorino Ginepro cheeses.</i>	7.	14.	45.				
WHITE	3 OZ	6 OZ	BOTTLE		3 OZ	6 OZ	BOTTLE
TORRONTES, SANTA JULIA, 2009 ARGENTINA (ORGANIC) <i>A light bodied and crisp wine with tropical fruit aromas and exotic spices. This refreshing wine is great with any of our salads or our Italian Tuna Panini.</i>	4.	8.	28.	PAVANNE WHITE, ADELAIDA, 2007 PASO ROBLES (SUSTAINABLE) <i>This wine is the perfect balance of rich and tart. A delicious blend of Grenache Blanc, Chardonnay, Roussanne and Viognier grapes. Perfect with our Pesto Genovese or Karen's Australian Dukkab.</i>	4.25	8.5	30.
CHARDONNAY, JOYCE VINEYARDS, 2008 MONTEREY, CALIFORNIA (BIODYNAMIC) <i>A perfectly balanced Chardonnay. Rich and elegant with a hint of fruit, citrus and oak. Delicious with our Tuna Salad Panini or Brie cheeses.</i>	5.	10.	38.	SAUVIGNON BLANC, MARGERUM, 2009 CENTRAL COAST, CA (SUSTAINABLE) <i>Crisp and clean with notes of melon, green grass, and a great minerality on the nose. This refreshing wine pairs well with our Mahon cheese or Caesar Salad.</i>	6.	12.	44.
SATRICO, CASALE DEL GIGLIO, 2009 LAZIO, ITALY (SUSTAINABLE) <i>An equal blend of Chardonnay, Sauvignon, and Trebbiano Giallo grapes. This elegant blend reveals a fruity, lightly aromatic yet mineral nose, with a crisp and lengthy finish. Pairs perfectly with our Pesto Genovese spread and Smoked Salmon Panini.</i>	6.25	12.5	44.	PINOT GRIGIO, ALOIS LAGEDER, 2009 ITALY (BIODYNAMIC) <i>One of the most elegant Pinot Grigio wines available. Flowery and spicy notes, full-bodied with a fresh finish. Excellent with any of our Dips and Spreads, or Humboldt Fog cheese.</i>	5.5	11.	44.
PINOT GRIS, TORII MOR, 2009 WILLAMETTE VALLEY (BIODYNAMIC) <i>This beautiful wine begins with rich floral notes and crisp flavors of ripe pears, apples, citrus and has a long lasting and fruity finish. Pairs beautifully with our Up in Smoke goat cheese.</i>	4.25	8.5	38.	RIESLING, STEPHAN EHLEN, 2009 GERMANY (SUSTAINABLE) <i>Refreshing and easy to drink, this is a lovely wine for the spring and summer months. Flavors of lemon grass, rose petals, grapefruit and a hint of the tropics. Perfect with our Tofu Club Panini.</i>	5.	10.	40.
GEWURTZTRAMINER, VILLA WOLF, 2009 GERMANY (SUSTAINABLE) <i>With juicy and delicious notes of roses and spice, this wine is clean and easy-drinking. Enjoy a glass with our Aged Gouda cheese, fresh goat cheeses, Pecan pie, or Lemon Meringue Bread Pudding.</i>	5.	10.	40.				

(Corkage fee \$20. We reserve the right to refuse service to anyone.)

SPARKLING

	GLASS	BOTTLE
PROSECCO, FANTINEL, NV ITALY (ORGANIC) <i>A vibrant sparkler with notes of ripe peach, zesty citrus and minerals. This well balanced wine is delicious with our Frommage d’Affinois with herbs, Double Cream Brie and our Portabello Brie Panini.</i>	10.	38.
BRUT CUVÉE 20, J VINEYARDS, NV RUSSIAN RIVER VALLEY (BIODYNAMIC / SUSTAINABLE) <i>This brut opens with crisp lemon peel, honeysuckle and delicate yeast aromas. It has a mix of Fuji apple and grapefruit interlaced with toasty caramel flavors. The perfect compliment to any Extraordinary Dessert.</i>	14.	48.
ROSE OF PROSECCO, CLARA C, NV ITALY (SUSTAINABLE) <i>Opens with fine bubbles and an intese perfume of acacia flowers and rose petals. A soft sensation of fresh strawberries followed by a hint of raspberry and juniper. This is a festive wine that can accompany every occasion. It is an ideal aperitif and simply perfect during a meal.</i>	15.	52.

BEER

INDIA PALE ALE, STONE BREWING CO. SAN DIEGO (SUSTAINABLE / ORGANIC) <i>Stone is rated as one of the best breweries in the world. Think global, act local. Enjoy with our Aged Cheddar Grilled Cheese and Karen’s Australia Dukkab.</i>	4. (12 oz)
SPATEN PREMIUM MUNICH LAGER GERMANY <i>This golden colored Munich lager has a malty and boppy start and crisp clean finish. A year-round beer best served on a warm, sunny day. Therefore, perfect for San Diego. Pair with Double Cream Brie and the Frommage d’Affinois Aux Herbs cheeses.</i>	4. (12 oz)
MAUI BREWING CO. BIKINI BLONDE LAGER MAUI, HI (SUSTAINABLE) <i>A bold, smooth, and refreshing American-style lager. Brewed with floral hops and Munich malts, this beer is a great compliment to an of our Grilled Cheese Sandwiches.</i>	5. (12 oz)
PAULANER HEFEWEIZEN GERMANY <i>Refreshing and light, this best-selling hefeweizen goes down easily. Smooth and creamy with notes of citrus and coriander. Served with a lemon wedge. pairs well with our Smoked Salmon Panini and our Fleur Vert cheese selection.</i>	5. (12 oz)
LEVITATION ALE, STONE BREWING CO. SAN DIEGO (SUSTAINABLE / ORGANIC) <i>Great drinkability. This deep amber ale has rich malt flavors, big boppy character and citrus overtones. A great compliment to any food item, try with our Old Fashioned Onion Dip.</i>	5. (12 oz)
MAUI BREWING CO. COCONUT PORTER MAUI, HI (SUSTAINABLE) <i>Brewed with six varieties of malted barley, hops, and hand toasted coconut. Malted toasted coconut aroma with tastes of dark malt, chocolate, and hints of coffee. Great on it’s own, but don’t miss it served with vanilla bean ice cream in our Coconut Porter Beer float!</i>	5.5 (12 oz)

DESSERT

	2 OZ GLASS	4 OZ GLASS
BRACHETTO, D’ACQUI, PINETO, 2009 ITALY (SUSTAINABLE) <i>Its ruby red color, scrumptious strawberry flavor and subtle floral notes make this an irresistible sparkling dessert wine. A perfect end to any meal, especially when paired with dark chocolate and fresh goat cheeses.</i>	12.	
MOSCATO D’ASTI, PAOLO SARACCO, 2009 ITALY (ORGANIC) <i>A house favorite! This semi-sparkling dessert wine has beautiful honey tones and is delicious with any of our goat cheeses or our custard Napoleons.</i>	5.	10.
BUAL FIVE YEAR MADEIRA, COSSART GORDON MADEIRA ISLAND (SUSTAINABLE) <i>Rich and creamy with notes of carmel, vanilla bean, and toffee. Pairs beautifully with our Aged Gouda cheese, Creme Brulee or Warm French Apple Pie.</i>	5.	10.

SIGNATURE MIXERS

	GLASS
WHITE PORT & TONIC <i>White Port mixed with Tonic Water and topped with a squeeze of fresh orange. A light and delicious cocktail.</i>	10.
PORTUGUESE ICED TEA <i>Cool down Portuguese style. This refreshing cocktail features Alvada Madeira shaken with sparkling Pelligrino, finished with a squeeze of lemon.</i>	10.
RASPBERRY SMASH <i>This signature sparkling cocktail is made with puréed and whole raspberries, and J Vineyards Brut. Simply and utterly delicious.</i>	10.
MANGO MIMOSA <i>A tropical twist on a classic sparkler. Made with fresh orange juice, muddled mango, and finished with Italian sparkling wine. So refreshing it will be hard to have just one.</i>	10.
KISS OF HIBISCUS <i>A sexy combination of J Vineyards Brut, Moscato d’Asti, and sundrenched Australian candied hibiscus.</i>	12.
SANGRIA BIANCO <i>Our food-friendly sangria is made with top-shelf white wine and a medley of fresh cut oranges, kiviis, and limes. A delicious match with any of our dips and spreads. Carafe only - serves two.</i>	22.

OAKED ARROGANT BASTARD ALE, STONE BREWING CO. SAN DIEGO (SUSTAINABLE / ORGANIC) <i>A milder version of its un-oaked brother, this hand-crafted ale goes down smooth with notes of caramel and a fantastic oak flavor that only adds to its complexity. Perfect paired with our Gruyere Grilled Cheese Sandwich.</i>	6. (12 oz)
CHIMAY TRIPEL ALE (WHITE) BELGIUM <i>This Trappist beer will not disappoint. A dark blonde ale with spicy notes and a sweet, clean finish. See what everyone is raving about. Delicious with Petit Basque or Pecorino Ginepro cheeses.</i>	7.5 (11.2 oz)
CHIMAY BLUE GRAND RESERVE ALE BELGIUM <i>A strong dark ale with earthy flavors, nuts, figs and sweet fruits. it is an “Outstanding Rated Beer” according to BeerAdvocate. It is among the best of the Belgian Ales. Enjoy with our Petit Basque or Manchego cheeses.</i>	7.5 (11.2 oz)
ALESMITH ANVIL ESB ALE SAN DIEGO <i>The brewery’s flagship ale. This beer has a slightly boppy aroma, caramel and malty flavors, and a perfect balance of imported English hops. Great with our Cobb Salad or our Old Fashioned Onion Dip.</i>	8. (22 oz)
ST. PETERS SORGHUM BEER SUFFOLK, ENGLAND (GLUTEN FREE) <i>Highly raved as the best of the gluten-free beers! This beer is crafted in a Pilsner-style with a citrus aroma and mandarin flavors. Try it with any sandwich or spread with our Flaxseed Crisps!</i>	9. (500 ML)
MAUI BREWING CO. BIG SWELL IPA MAUI, HI (SUSTAINABLE) <i>This handcrafted India Pale Ale is brewed with four different kinds of Northwestern hops and malted barley. Smooth and malty with a dry-hop finish, this beer pairs perfectly with our Aged Cheddar Grilled Cheese Sandwich.</i>	5. (12 oz)

	2 OZ GLASS	4 OZ GLASS
SIX GRAPES RESERVE PORT, GRAHAMS PORTUGAL (SUSTAINABLE) <i>This Port is a rich blend of first class grapes from the best of Portuguese Vineyards. With notes of ripe plums and cherries, this Port has been deemed “the everyday Port for the everyday drinker.” Delicious with our Viking Torte or Milk Chocolate Creme Brulee.</i>	6.	12.
LATE BOTTLE VINTAGE PORT, SMITH WOODHOUSE PORTUGAL, 2005 (SUSTAINABLE) <i>Full bodied and unfiltered, this Port is balanced with notes of ripe red fruits, black plums, and a hint of cherry. A must with our Moliterno or Blue cheeses.</i>	7.	14.
TWENTY YEAR TAWNY PORT, GRAHAMS PORTUGAL (SUSTAINABLE) <i>Aged to perfection, this Tawny Port boasts flavors of caramel, nuts, and hints of orange peel. Pairs perfectly with coconut desserts, nutty shortbreads, or Brie cheese.</i>	7.	14.