

THE BAR

AT WHOLE FOODS MARKET® TENLEY

WINE MENU

Egeo Verdejo 2011, \$4

Crisp and elegant, this Verdejo comes from the Rueda region of Spain renowned for its white wines. Brimming with grapefruit, lime and mineral flavors, this is a great alternative to Sauvignon Blanc.

Whitehall Viognier 2011, \$6

Grown in the Monticello AVA located near Charlottesville, Virginia. Viognier has captured much of the attention since it thrives in Virginia. Honeysuckle and tropical fruits are balanced with a nice weighty texture in the mouth.

Barbi Macchiarello Rosado 2011, \$4

The rolling hills of Umbria are home to this quality oriented producer, Barbi. This rose is made from Sangiovese and Ciliegiolo grapes and displays fragrant cherry aromas and flavors.

Boas Vinhas Tinto 2009, \$4

Portugal has experienced a revolution in high quality but inexpensive wines in the last few years. Fruit driven, this wine is a blend of Touriga Nacional, Tinta Roriz and Alfocheiro. Its bright berry fruit has a hint of spice and does not see any oak.

Cono Sur Cabernet Sauvignon/Carmenere 2010, \$6

A play on the nickname of the southern South America, Cono Sur, which translates to "Southern Cone" is focused on making sustainable wines in Chile. Made from organically grown grapes, this blend of 60% Cabernet Sauvignon and 40% Carmenere displays aromas of strawberries, wild berries and plums., along with flavors of red and black fruits with a layer of toasted oak.

Mionetto Prosecco (Organic), \$4

Prosecco is one of the most popular sparkling wines in the world. Made from organically-grown grapes, this Prosecco has delicate flowery aromas with flavors of crisp apples.



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BEER MENU

DC Brau Fight Club Anti-Gravity Lager, \$7

Named after a secret underground skate spot in DC, this Lager is a collaboration between DC Brau and Devils Backbone. Made in a traditional German Lager style using German yeast and hops, it has a smooth, rich finish. (7.2% ABV)

Oskar Blues Deviant Dale's IPA, \$6

A Silver Medal Winner at the Great American Beer Festival, this IPA has aromas of citrus, grapefruit rind and piney resins compliments of generous dry-hopping with Columbus hops. (8% ABV)

Dogfish Head Namaste, \$7

Witbier bursting with good karma. Made with dried organic orange slices, fresh-cut lemongrass and a bit of coriander, this Belgian-style white beer is a great thirst quencher. (5.0 ABV)

Flying Dog Gonzo Imperial Porter, \$4*

Brewed in Frederick, Maryland, Gonzo Imperial Porter is aged in oak barrels for at least 180 days. It has vanilla notes from the oak and soft whiskey warmth. (9.2% ABV)

Allagash Curieux Tripel Bourbon Aged, \$6*

Curieux is Allagash's first foray into barrel aging. Curieux is made by cellaring Tripel ale in Jim Beam bourbon barrels for eight weeks. The aged beer is then blended back with a portion of fresh Tripel. The resulting beer is soft with coconut and vanilla notes, with hints of bourbon. (11% ABV)

Unita Wyld Extra Pale Ale, \$5

Certified USDA Organic, this extra pale ale begins with slight malt flavor with a subtle sweetness. The hop character imparts citrus and pine notes, with a dry finish. (4%ABV)

*10 OUNCE POUR



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