WINES

EXPLAINING OUR WINE DESCRIPTORS:
A FOR AROMA, P FOR PALATE/TASTE, F FOR FINISH, AND N FOR NOTES/FUN FACTS ON THE WINE, VARIETAL, REGION, OR THE ESTATE/WINEMAKER.

SPARKLING

	Mini	Glass	Bottle
DIDIER CHAMPALOU, VOUVRAY BRUT, CHENIN BLANC, LOIRE, FRANCE, NV A: Lemon, orange zest, dried pear. P: Citrus, notes of honey and anise. F: Crisp and dry. N: Sustainable farming using lunar calendar.	-	$13	$52
DOMAINE SPIROPOULOS, ODE PANOS BRUT, MOSCHOFILERO, PELOPONNESE, GREECE, NV A: Green apple, banana. P: White rose, dried fruit. F: Smoky but crisp finish. N: Grape indigenous to Greece.	-	-	$54
MONTSARRA, CAVA BRUT, MACABEO-BASED BLEND, PENEDÈS, SPAIN, NV A: Pear, biscuit, lemon. P: Apple, peach, chalky. F: Mineral finish. N: Blended with Xarel-lo and Parellada.	-	$10	$40
OUDINOT, ROSÉ BRUT, PINOT NOIR AND PINOT MEUNIER BLEND, CHAMPAGNE, FRANCE, NV A: Raspberry, strawberry. P: Peach, white mousse. F: Refreshing cream finish. N: Part of Château Malakoff.	-	-	$88
HUBERT CLAVELIN, BRUT-COMTÉ CRÉMANT, CHARDONNAY, JURA, FRANCE, NV A: Apples, lime, biscuit. P: Pineapple, lemon zest, mineral notes. F: Crisp, dry, some salinity. N: Méthode champenoise.	-	$12	$48
SZIGETI, BLANC DE BLANC, CHARDONNAY, BURGENLAND, AUSTRIA, 2009 A: Creamy apple, pineapple notes. P: Peach, vanilla, banana. F: Mineral, refreshing finish. N: Méthode champenoise.	-	-	$54
A MARGAINE, PREMIERE CRU BRUT, CHARDONNAY-BASED BLEND, CHAMPAGNE, FRANCE, NV A: Anise, almond, green pear. P: Berry, cassis, candied lemon peel. F: Smoke, mineral-tinged finish. N: Blended with 10% Pinot Noir.	-	-	$78
CHÂTEAU DE LAVERNETTE, GRANIT BRUT NATURE, GAMAY, BEAUJOLAIS, FRANCE, NV A: White peach, strawberry, raspberry. P: Apple, plum, strawberry, hint of cream. F: Velvety, earthy finish. N: No dosage added.	-	-	$64

Flight
wine bar

ROSÉ

	Mini	Glass	Bottle
COMMANDERIE DE LA BARGEMONE, ROSÉ, GRENACHE-BASED BLEND, PROVENCE, FRANCE, 2012 A: Wild strawberries, red currants, lavender. P: Nectarine, apricot, white pepper. F: Crisp, bone dry. N: Blended with Cabernet, Syrah, and Cinsault.	-	-	$44
CHATEAU MUSAR, JEUNE ROSÉ, CINSAULT, BEKKA VALLEY, LEBANON, 2011 A: Strawberry, raspberry, rosewater. P: Pomegranate, cherry, hint of spice. F: Fresh, medium. N: Unoaked, unfiltered, unfined.	$7	$14	$56
HENDRY VINEYARD, ROSÉ, ZINFANDEL AND CABERNET SAUVIGNON-BASED BLEND, NAPA, CALIFORNIA, USA, 2012 A: Bright strawberry, stone fruit, citrus. P: Bright red berries, citrus zest. F: Mineral finish, refreshing. N: Saignée method used.	$5	$10	$40

WHITE

	Mini	Glass	Bottle
LES ROCAILLES - PIERRE BONIFACE, APREMONT, JACQUÈRE, SAVOÍE, FRANCE, 2012 A: Green apple, white flowers. P: Hints of honeysuckle and melon. F: Dry, refreshing, feather light. N: Jacquère is indigenous to the region.	$5	$10	$40
CAPESTRANO, PASSERINA, MARCHE, ITALY, 2012 A: Yellow flowers, hints of spice. P: Wild herbs, orange blossom. F: Honey notes, light, crisp. N: Passerina means little sparrow.	$4	$8	$32
GIOCATO, PINOT GRIOGO, PRIMORJE, SLOVENIA, 2011 A: Green apple, almond. P: Grapefruit, lemon, toasted coconut. F: Mineral finish, light. N: Bordering Italy, hand harvested.	$4	$8	$32
LES ROCAILLES - PIERRE BONIFACE, APREMONT VIEILLES VIGNES, JACQUÈRE, SAVOÍE, FRANCE, 2012 A: Green apple, honeydew. P: Peach, flowers. E. Stony, mineral finish, light. N: Unoaked, averaging 40 year old vines.	-	-	$42
FINCA LA LINDA, CHARDONNAY, MENDOZA, ARGENTINA 2012 A: Green apple, citrus fruit. P: Apple, pear, peach. F: Crisp, light bodied. N: Unoaked, all stainless steel fermenting.	$5	$9	$36
DR. LOOSEN, ERDENER TREPPCHEN KABINETT, RIESLING, MOSEL, GERMANY, 2012 A: Lemon, peach, jasmine. P: Citrus, honeydew, honeysuckle. F: Racy, mineral, hints of smoke, dry, light. N: Over 60-year old, ungrafted vines.	-	-	$56
WEINGUT LOIMER, TERRASEN GRÜNER VELTLINER, KAMPTAL, AUSTRIA, 2012 A: Grapefruit, honeysuckle, apricot. P: Pear, peach, white pepper. F: Mineral, stony, light to medium. N: Hand-harvested, aged in wood.	-	-	$66
TASCANTE, BUONORA, CARRICANTE, SICILY, ITALY, 2012 A: Green apple, honey, fennel. P: Wild flowers, citrus, smoky. F: Flinty, light to medium. N: Grown on the volcanic soils of Mt. Etna.	-	-	$58
DOMAINE DE LA PINTE, ARBOIS PUPILLIN, MELON A QUEUE ROUGE, JURA, FRANCE, 2010 A: Coconut, apricot, stewed pear, honey. P: Hazelnut, vanilla, apricot. F: Briny, wood, light to medium. N: Related to chardonnay.	-	-	$72
LA BASTIDE BLANCHE, BANDOL BLANC, UGNI BLANC BLEND, BANDOL, FRANCE, 2012 A: Apple, melon, some smoke. P: Peach, golden apple, pear. N: Rich, steely, medium bodied.	-	-	$50

Flight
wine bar

WHITE

	Mini	Glass	Bottle
ST. MICHAEL-EPPAN, PINOT GRIGIO, ALTO ADIGE, ITALY, 2010 A: Apple, pear, peach. P: Star fruit, anise, golden apple. F: Fresh, lightly-spiced, medium. N: Cooperative in South Tyrol.	-	-	$36
STADT KREMS, KREMSTAL GRÜNER, GRÜNER VELTLINER, KREMSTAL, AUSTRIA, 2012 A: White currant, white pepper. P: Citrus, green apple, stone fruit. F: Crisp, wet stone, medium. N: All stainless steel fermentation.	$6	$11	$44
TASCA D'ALMERITA, REGALEALI BIANCO, GRECANICO-BASED BLEND, SICILY, ITALY, 2011 A: Green apple, pitted fruits. P: Peach, pear, grapefruit. F: Crisp, fruity, medium. N: Blended with Inzolia and Cataratto.	-	-	$32
KIRÁLYUDVAR, TOKAJI FURMINT SEC, FURMINT, TOKAJ, HUNGARY, 2011 A: Ripe pear, elderflower, blood orange. P: Honey, apricot, lime. F: Smoky but clean finish, medium. N: Furmint usually used for dessert wines.	-	-	$45
SEEBRICH, NIERSTEINER HIPPING SPÄTLASE, RIESLING, RHEINHESSEN, GERMANY, 2011 A: Peach, lemon meringue. P: Slightly sweet, grapefruit peel, honey. F: Dry, mineral finish, medium. N: Niersteiner Hipping is the vineyard.	$6	$11	$44
MULDERBOSCH, SAUVIGNON BLANC, STELLENBOSCH HILLS, SOUTH AFRICA, 2011 A: Lemon zest, black current leaves. P: Clementine peel, melon. F: Herb notes, refreshing, medium. N: Owned by wine investor, Charles Banks.	-	-	$38
GLAZEBROOK, SAUVIGNON BLANC, MALBOROUGH, NEW ZEALAND, 2012 A: Passion fruit, gooseberry. P: Mango, notes of ripe capsicum. F: Refreshing lime, medium. N: 7-year old vines from Hawkes Bay.	$5	$9	$36
DOMAINE DE LA GARRELIÈRE, CENDRILLON, CHARDONNAY BLEND, TOURAINE, FRANCE, 2011 A: Citrus, white flowers, delicate herbs. P: Honey, apricot, truffle. F: Silky finish, medium. N: Blended with Sauvignon Blanc.	-	-	$46
COOPERATIVES OF SAMOS, HIGH PEAKS, MUSCAT, SAMOS, GREECE, 2011 A: Lime, white rose, lychee. P: Pineapple, pear, honey. F: Dry finish, medium. N: Muscats are usually sweet.	$6	$11	$44
JORGE ORDOÑEZ, BOTANI MOSCATEL SECO, MOSCATEL, MÁLAGA, SPAIN, 2011 A: Orange zest, pineapple, peach. P: Candied citrus, honey, melon, sweet just on attack. F: Dry finish, medium. N: One of the few dry Moscatel from Málaga.	$6	$12	$48
PALI, CHARM ACRES, CHARDONNAY, SONOMA COAST, CALIFORNIA, 2011 A: Lemon, pear, tangerine. P: Apple, melon, mango. F: Mineral, slight oak, medium. N: Fermented in barrel, no malolactic fermentation.	-	-	$42
DOMAINE BRU-BACHÉ, JURANÇON SEC, MANSENG, JURANÇON, FRANCE, 2011 A: Crisp apple, nectarine, melon. P: Honey, grapefruit, white pepper. F: Zesty finish, medium. N: Native to the Pyrénées.	$6	$12	$44
ARGYROS , ASSYRTIKO, SANTORINI, GREECE, 2012 A: Citrus, flowers, sea breeze. P: Apple, peach. F: Mineral, salty, crisp, medium to full. N: Volcanic soils impart the saltiness	$6	$11	$44
JEAN CHARTRON, RULLY MONTMORIN, CHARDONNAY, BURGUNDY, FRANCE, 2011 A: Lemon, apple, tart orange. P: Vanilla, lime peel, peach, stony. F: Mineral finish, medium to full. N: Located in Côte Châlonnaise.	-	$16	$64

Flight
wine bar

WHITE

	Mini	Glass	Bottle
PAUL CLUVER, CHARDONNAY, ELGIN, SOUTH AFRICA, 2011 A: Golden apple, pear. P: Ripe orchard fruits, brioche, vanilla. F: Citrus, creamy finish, medium. N: Part of the Kogelberg Biosphere, a UNESCO world heritage site.	-	-	$44
BODEGAS MUGA, BIANCO, VIURA-BASED BLEND, RIOJA, SPAIN, 2012 A: Peach, green apple, coconut. P: Pineapple, white blossoms, hint of honey. F: Notes of wood, medium to full. N: Viura and Macabeo are the same grape.	-	-	$44
MCMANIS FAMILY VINEYARDS, VIOGNIER, SAN JOAQUIN COUNTY, CALIFORNIA, USA, 2012 A: Peach, pear, apricot. P: Green apple, lemon, pineapple. F: Long fruit finish, medium to full. N: Local award winner.	-	-	$32
DOMAINE ALBERT MANN, HENGST GRAND CRU, PINOT GRIS, ALSACE, FRANCE, 2011 A: Melon, peach, mango. P: Orange, pineapple, candied lemon. F: Honey, nutty, off dry, medium to full. N: Organic, biodynamic winery.	-	$18	$72
VILLA WOLF, PINOT GRIS, PFALZ, GERMANY 2012 A: Ripe spiciness, lemon. P: Stone fruits, honey. F: Buttery, full. N: Pinot Gris was first identified in Pfalz.	-	-	$36
DOMAINE RAYMOND USSEGLIO, CHÂTEAUNEUF-DU-PAPE BLANC, ROUSSANNE, RHONE, FRANCE, 2011 A: Orange preserves, honeysuckle. P: Poached pear, white flowers, tropical notes. F: Rich, hint of salinity, full. N: Brother of winemaker Pierre Usseglio.	-	-	$115
STOLPMAN, GOLDEN POINT, ROUSSANNE-BASED BLEND, CALIFORNIA, USA, 2011 A: Apples, herbs, apricot, honey. P: Peach, honey, lychee, hints of anise. F: Lush, full. N: Blended with Sauvignon Blanc and Chardonnay.	$7	$13	$52

RED

	Mini	Glass	Bottle
HEINRICH, BLAUFRÄNKISCH LEITHABERG, BLAUFRÄNKISCH, LEITHABERG, AUSTRIA, 2011 A: Cherry, clove, violet, pine. P: Blueberry, raspberry, licorice, tobacco. F: Earthy finish, light. N: Located by the Hungarian border.	-	-	$76
DOMAINE DE LA PINTE, ARBOIS ROUGE, POULSARD, JURA, FRANCE, 2010 A: Cherry, rose, licorice. P: Currants, pepper, chocolate. F: Gamey, light. N: Biodynamic, organic.	$8	$15	$60
DOMAINE DU VISSOUX, COEUR DE VENDAGES, GAMAY, BEAUJOLAIS, FRANCE, 2012 A: Ripe red and black fruits. P: Candied fruits balanced by earthy notes. F: Concentrated but light. N: 100-year old vines on black granite soil.	$7	$14	$56
DANIEL BOULAND, MORGON VIEILLES VIGNES CORCELETTE, GAMAY, BEAUJOLAIS, FRANCE, 2011 A: Grilled meat, wood chips, thyme. P: Black raspberry, red cherry, nutmeg, cinnamon. F: Crushed stone, light. N: Hand-harvested, organic.	-	-	$54

Flight
wine bar

RED

	Mini	Glass	Bottle
CINNABAR, CABERNET FRANC, BLENDED WITH PETIT VERDOT, LODI, CALIFORNIA, USA, 2010 A: Pomegranate, vanilla, tarragon. P: Baked plum, clove, olive. F: Dusty, fruity, light. N: Cinnabar is a purple-red ore of mercury.	-	-	$58
VINCENT GIRARDIN, SAVIGNY-LÈS-BEAUNE 1ER CRU "LES SERPENTIERES", PINOT NOIR, BURGUNDY, FRANCE, 2010 A: Pomegranate, red flowers. P: Candied cherry, forest, mint. F: Low tannins, smooth, light. N: Gave up biodynamic status for more flexibility.	-	-	$88
ST. INNOCENT, VILLAGES CUVÉE, PINOT NOIR, WILLAMETTE VALLEY, OREGON, USA, 2012 A: Red cherry, mocha. P: Red currant, cranberry, spice. F: Bright finish, light. N: Stainless steel fermentation, some oak aging.	$8	$16	$64
REULING, PINOT NOIR, SONOMA COAST, CALIFORNIA, USA, 2011 A: Raspberry, cola, red flowers. P: Cherries, mushrooms, licorice. F: Earthy, light. N: Made with three clones including two from Burgundy.	-	-	$135
MASSAYA, SILVER SELECTION, CINSAULT AND GRENACHE BLEND, BEKKA VALLEY, LEBANON, 2010 A: Rose, plum, leather. P: Strawberry, candied cherry, spice. F: Earthy, light to medium. N: Massaya means twilight.	$6	$12	$48
NALS MARGREID, GALEA SCHIAVA, SCHIAVA, ALTO ADIGE, ITALY, 2012 A: Raspberry, violet, pomegranate. P: Strawberry, cranberry, vanilla. F: Round, light to medium. N: Small cooperative of 100 growers.	$5	$10	$40
TRAPAN, TERRA MARE TERAN, TERAN, CROATIA, 2011 A: Cinnamon, fresh black currant, baking spices. P: Chocolate, coffee. F: Moderate tannins, medium. N: 100% oak aged, unfiltered.	-	-	$60
HECHT & BANNIER, LANGUEDOC ROUGE, SYRAH-BASED BLEND, LANGUEDOC, FRANCE, 2011 A: Raspberry, violet, pepper. P: Red plum, dark cherry, hints of mocha. F: Mineral finish, medium. N: Formed in 2002.	-	-	$36
DOMAINE CABIRAU, SERGE & NICOLAS, GRENACHE-BASED BLEND, ROUSSILLON, FRANCE, 2011 A: Raspberry, pomegranate, licorice. P: Blackberry, plum, sandalwood. F: Balanced, medium. N: Situated in the village of Maury.	-	-	$46
CHATEAU MUSAR, HOCHAR RED BLEND, CINSAULT AND GRENACHE-BASED BLEND, BEKKA VALLEY, LEBANON, 2009 A: Baked plum, thyme, leather. P: Dark chocolate, prune, earth. F: Spicy, fruity, medium. N: Fermented in concrete.	-	-	$62
CASTELLO DO BOSSI, CHIANTI CLASSICO, SANGIOVESE, TUSCANY, ITALY, 2009 A: Ripe cherry, violets, toasted oak. P: Red plum, vanilla, some leather. F: Savory finish, medium. N: Became legal in 1995 to use 100% Sangiovese.	-	-	$52
L'OUSTAL BLANC, K11, CARIGNAN, ROUSSILLON, FRANCE, 2011 A: Violets, rose petals, smoke, mushroom. P: Cherry, strawberry, licorice, anise. F: Smooth finish, medium. N: Located in Minervois.	-	-	$40
AGRINA, PORTUGUISER, SERBIA, 2012 A: Blackberry, plum, chestnut. P: Forest berries, eucalyptus, roasted nuts. F: Fruity, medium. N: Grape commonly found in Austria and Germany.	$5	$10	$40

Flight
wine bar

RED

	Mini	Glass	Bottle
AZIENDA AGRICOLA COS, PITHOS ROSSO, NERO D'AVOLA AND FRAPPATO BLEND, SICILY, ITALY, 2012 A: Raspberry, mushroom, earth. P: Cherry, cola, earth. F: Grippy finish, medium. N: Organic and biodynamic.	-	-	$68
PUYDEVAL, CABERNET-FRANC BASED BLEND, LANGUEDOC, FRANCE, 2011 A: Ripe blackberry, licorice, mint. P: Blackberry, spice, fennel, anise. F: Rich, medium to full. N: Blended with Syrah and Merlot.	-	-	$44
BADENHORST, CURATOR RED, SYRAH-BASED BLEND, SWARTLAND, SOUTH AFRICA, 2011 A: Thyme, clove, violet, anise. P: Currant, blackberry, vanilla, honey. F: Spicy, medium to full. N: Part of the bio-diversity project in the area.	$4	$8	$32
VIÑA SASTRE, CRIANZA, TEMPRANILLO, RIBERA DEL DUERO, SPAIN, 2009 A: Truffle, red and black fruit preserves. P: Red fruit, cocoa, dry herbs. F: Firm tannins, medium to full. N: Organic and biodynamic farming/winemaking.	-	$18	$72
PAVLIDIS WINERY, THEMA RED, SYRAH AND AGIORGITIKO BLEND, DRAMA, GREECE 2010 A: Cherry, plums, spice. P: Chocolate, smoke, vanilla. F: Light tannins, medium to full. N: Hand-Harvested at night.	-	-	$40
CELLARS CAN BLAU, CAN BLAU, MAZUELA-BASED BLEND, MONTSANT, SPAIN, 2012 A: Cherry, cola, tobacco. P: Blueberry, bitter chocolate, black pepper. F: Fruity, medium to full. N: Montsant surrounds Priorat.	-	-	$44
ALTESINO, ALTE D'ALTESI, SANGIOVESE-BASED BLEND, TUSCANY, ITALY 2009 A: Cherry, tobacco, plum. P: Chocolate, blackberry, earth. F: Oak finish, full. N: Blended with Cabernet Sauvignon and Merlot.	-	-	$80
PENLEY ESTATE, PHOENIX, CABERNET SAUVIGNON, COONAWARA, AUSTRALIA, 2011 A: Violet, blackberry, notes of mint. P: Mulberry, eucalyptus, chocolate. F: Notes of oak, full. N: Estate is on the Limestone Coast.	$6	$11	$44
STOBI WINERY, VRANEC, TIKVES, MACEDONIA, 2012 A: Plum, morello cherry. P: Spice, crushed blackberry, coffee. F: Balanced tannins, full. N: Vranec means wild black horse.	$4	$8	$32
TERRA DI VULCANA, AGLIANICO DEL VULTURE, AGLIANICO, BASILICATA, ITALY, 2010 A: Plum, cherry, spice. P: Blackberry, olive, smoke. F: Earthy, full. N: Vines planted on dark volcanic soils.	$5	$9	$36
CASA FERREIRINHA, QUINTA DA LEDA, TOURIGA NACIONAL-BASED BLEND, DUORO, PORTUGAL, 2009 A: Strawberry, raspberry, mocha. P: Black currant, violet, nutmeg. F: Cedar finish, full. N: Blended with Touriga Franca and Tinta Roriz.	-	-	$115
LUIGI BOSCA, GALA 1, MALBEC-BASED BLEND, MENDOZA, ARGENTINA, 2010 A: Blackberry, smoke. P: Black cherry, licorice, spice. F: Savory, full. N: Blended with Petit Verdot and Tanat.	-	-	$70
BARBOURSVILLE VINEYARDS, OCTAGON XII RED, MERLOT-BASED BLEND, VIRGINIA, USA,2009 A: Ripe cherry, cranberry, espresso beans. P: Red berries, dark chocolate, clay. F: Silky, fruity, full. N: Won the Virginia Governor's Cup.	-	-	$92

Flight
wine bar

RED

	Mini	Glass	Bottle
O. FOURNIER, URBAN RIBERA, TINTA DEL PAÍS, RIBERA DEL DUERO, SPAIN, 2010 A: Earth, spice box, blackberry. P: Red currant, red licorice, vanilla bean. F: Fleshy, full. N: Tinta del País is same as Tempranillo.	$6	$11	$44
RDV VINEYARDS, LOST MOUNTAIN, CABERNET SAUVIGNON-BASED BLEND, VIRGINIA, USA 2010 A: Blackberry, dense fruit, oak. P: Plum, cola, mocha. F: Concentrated, velvety, full. N: RdV = Robert de Vink.	-	-	$145

BEERS & CIDERS

	Draught	Bottle/Can
EINBECKER PREMIUM PILSNER, GERMANY Brewed with pale malted barley and hops, a typical pilsner, 4.8% ABV.	-	$8
EGGENBERG, HOPKENFONIG PILSNER, AUSTRIA A herbal pilsner brewed with Saazer hops (Bohemian red hops), 5.1% ABV	$7	-
G. SCHNEIDER & SOHN, SCHNEIDER WEISSE, GERMANY Classic German wheat beer, slightly hoppy, 5.4% ABV.	-	$9
OSKAR BLUE, DALE'S PALE ALE, COLORADO, USA Brewed with European malts and four American hops, 6.5% ABV.	-	$7
BREWER'S ART, OZZY, MARYLAND, USA A Belgian-style pale ale hopped with Styrian Goldings, 7.25% ABV.	-	$7
STILLWATER ARTISANAL, STATESIDE SAISSON, MARYLAND, USA European-style Saisson using American and New Zealand hops, 6.8% ABV.	-	$9
SHED, IPA, VERMONT, USA English-style IPA, 6.0% ABV.	$7	-
OTTER CREEK, ALPINE BLACK, VERMONT, USA Black IPA, hoppy, 6.0% ABV.	-	$8
NORTH COAST, RED SEA ALE, CALIFORNIA, USA American amber ale, generously hopped, 5.4% ABV.	$8	-
EVOLUTION BREWING COMPANY, LUCKY NO. 7 PORTER, MARYLAND, USA Full-flavored rich porter, 5.8% ABV.	-	$7
BALTIMORE BEER WORKS, THE CASK, MARYLAND, USA Bavarian-style double bock, full bodied and robust, 8.0% ABV.	$8	-
CRISPIN', ORIGINAL BRUT, CIDER, MINNESOTA, USA European style extra-dry, with a brisk, refined finish, 5.5% ABV.	-	$7
CRISPIN', BROWN'S LANE, CIDER, MINNESOTA, USA (UK) European-style extra dry, with a brisk, refined finish, 5.5% ABV.	-	$8

Flight
wine bar

APÉRITIFS, DIGESTIFS, AND SPIRITS

2 oz Serving

CHÂTEAU DU BREUILL, FINE, CALVADOS, NORMANDY FRANCE $10
Apple brandy aged two years in oak.

GERMAIN-ROBIN, APPLE BRANDY, MENDOCINO COUNTY, CALIFORNIA, USA $12
Made from 80% Pinot Noir, with a dry and savory finish.

THRAKI, OUZO 7, THRACE, GREECE $7
Pressed grapes and herbs with flavors of anise, herbs, and sweet spices.

BORTOLO NARDINI, ACQUA DI CEDRO, GRAPPA-BASED LIQUEUR, BASSANO, ITALY $8
Made with the cedro lemon peel. Sweet citrus taste with a dry finish.

STOUPAKIS, HOMERICON MASTIHA, CHIOS, GREECE $9
A unique digestive from extracted Mastiha with hints of vanilla and wood. Sweet.

COOPERATIVES OF SAMOS, MUSCAT VIN DOUX, SAMOS, GREECE $7
Apricot jam, butterscotch, and melons with a sweet finish.

MISSION HILL, RESERVE RIESLING ICEWINE, BRITISH COLUMBIA, CANADA $16
Rich with aromas of citrus and apricot with a mineral, sweet finish.

BARBADILLO, OBISPO GASCÓN, PALO CORTADO, JEREZ, SPAIN $10
A mildly sweet sherry with honey, caramel, and tea flavors. Dry crisp finish.

GAUTIER, EXTRA COGNAC 1755, COGNAC, FRANCE $18
An old cognac with hints of vanilla and flower and a smooth finish.

ROADBENT, 10 YEAR OLD MALMSEY, MADEIRA, PORTUGAL $11
Toffee, honey, and mandarin orange flavors with a bright acid finish.

FERREIRA, 20 YEAR OLD TAWNY, DOURO, PORTUGAL $13
Spicy nose, sweet, ripe, and full bodied fruit.

BRUICHLADDICH, THE BOTANIST, GIN, ISLAY, SCOTLAND $10
Made in the classic style using 22 botanicals including orris root, cassia bark, and coriander seed.

UNCLE VAL'S, BOTANICAL GIN, SONOMA, CALIFORNIA $10
Botanicals are cucumber, sage, lemon, lavender, and juniper.

KIRK AND SWEENEY, 12 YEAR RUM, SANTIAGO, DOMINICAN REPUBLIC $10
Aged 12 years in American oak barrels. Vanilla and spice notes.

OLD POGUE, BOURBON, KENTUCKY, USA $12
Sweet grain and plum scents with a flavor of light caramel, sweet corn, and maple.

BRUICHLADDICH, THE LADDIE 10 YEAR OLD, ISLAY, SCOTLAND $14
The malt is ultra smooth with creamy citrus notes, stone fruits, and the trademark salinity.

Flight
wine bar

ZERO PROOF

LA COLOMBE COFFEE, FRENCH PRESS $4

- COCA-COLA
- Q GINGER
- Q TONIC
- PRESSE CRANBERRY
- PRESSE ELDERFLOWER
- FENTIMANS VICTORIAN LEMONADE
- LORINA PINK LEMONADE

HARNEY & SONS TEAS

DARJEELING, DECAF CEYLON, EARL GREY, PEPPERMINT, CHAMOMILE

MINERAL SPARKLING WATER $4

Flight
wine bar