

Wines by the Glass

Featured wine



The Chamiot family has owned vineyards in the picturesque Apremont appellation of the Savoie for several generations, and the young Romain has recently taken the reigns from his grandparents to continue the lineage. Seven hectares scattered among 30 parcels, nearly all planted to the local white cepage *Jacquère*, make up the vast majority of the domaine. A miniscule 0.2ha parcel of *Mondeuse*, near the cepage's de-facto capital of Arbin, also registers on their holdings, however not enough is made for export. Most of the vines are tended by hand, due to the slopes characterizing much of the region. A few flat parcels in the valley are farmed by tractor. A large percentage of the vineyards are planted to old vines, the majority 40 to 50 years of age, with some parcels reaching 80 years from the original date of planting. Harvest usually extends over a two-week period and is done parcel-by-parcel as the grapes ripen. A pleasant and straightforward wine, clean and lively on the palate with a bit of flesh brought about by a few grams of residual sugar. All stages of fermentation and élevage are in cuve (a mix of stainless steel and enamel). The mountainous terrain, coupled with a dry climate, keep the grapes clean and free of moisture-related problems, allowing for an exceptionally low addition of sulphur.

2015 Romain Chamiot *Jacquère*, Apremont glass 10.5 bottle 30

Sparkling Wines and Champagnes

N.V. Charles Roux, Blanc de Blanc, Brut <i>Chardonnay/Aligote</i> , France	split 6
N.V. Villa Sandi <i>Glera</i> , Prosecco DOC	split 7.5
N.V. François Montand Brut Rosé <i>Grenache/Cinsault</i> France (Revermont)	split 7.5
N.V. Laurent-Perrier, Brut, <i>Chardonnay/Pinot Noir/Pinot Meunier</i> , Champagne	split 16.5
N.V. Suzuki Shuzouten "La Chamte" Carbonated Sake, <i>Akitakomachi (rice)</i> , Sweet, Akita	(280 ml) 16.5
N.V. Champagne Tribaut Schloesser, Brut Origine, <i>Pinot Noir/Chardonnay/Pinot Meunier</i> , Champagne	split 21

Whites by the Glass

2016 Claar Cellars <i>Riesling</i> , White Bluffs (Columbia Valley)	8.5	2015 Famille Hugel “Cuvée les Amours” <i>Pinot Blanc</i> , Alsace	11
2017 Groundwork <i>Rosé of Grenache</i> , Central Coast	8.5	2016 Zinke Wine <i>Viognier/Marsanne/Roussanne/Grenache Blanc</i> , Santa Barbara County	10
2017 J. Hofstätter <i>Pinot Grigio</i> , Vignetti delle Dolomiti	9.5	2016 La Soeur Cadette Mâcon Villages <i>Chardonnay</i> , Mâcon Villages	11
2017 Gosseaume <i>Sauvignon Blanc</i> , Touraine	8.5		

Today's Special White

Ask your Server

Reds by the Glass

2017 Wonderwall <i>Pinot Noir</i> , Central Coast	11	2017 Castello Banfi Rosso di Montalcino Sangiovese, Rosso di Montalcino DOC	10.5
2014 Krutz Family Cellars “Magnolia” <i>Pinot Noir</i> , Sonoma Coast	12.5	2017 Domaine Paul Autard Côtes du Rhône <i>Grenache/Syrah/Mourvèdre</i> , Côtes du Rhône	9
2016 J Bouchon “Canto Sur” <i>Carmenere/Carignan/Pais</i> , Maule Valley	8.5	2016 Château du Caillau <i>Malbec</i> , Cahors	10.5
2017 Alfredo Maestro “Viña Almate” <i>Tinto Fino</i> , Castilla y León	9	2017 Bernard Baudry “Les Granges” Chinon <i>Cabernet Franc</i> , Chinon	10
2017 Pecchenino “San Luigi” Dogliani <i>Dolcetto</i> , Dogliani DOCC	11	2012 Gibbs, Obsidian Block <i>Cabernet Sauvignon</i> , Napa Valley	12
2014 Dashe <i>Zinfandel</i> , Dry Creek Valley	10		

Today's Special Red

Ask your Server

Beer, Ale, and Cider

<p>Lighter Beers and Ciders 5</p> <p>Amstel Light Bell's Brewery "Oberon" Wheat Ale Clausthaler Nonalcoholic Crispin "Browns Lane" Classic English Dry, Hard Cider (apple,) 16oz \$\$ Wyder's Dry Pear Cider \$\$</p>	<p>Heartier Beers 5</p> <p>Barrio Brewing Company "Rojo" Scottish-Style Amber Ale Firestone "Mind Haze" IPA Left Hand Brewing Co. Milk Stout "Nitro" Negra Modelo Paulaner Hefe-Weizen Natural Wheat Saint Archer Brewing Company IPA</p> <p>Draft Beer (one pint) ask your server for current selections</p>
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More Beer, Ale, and Cider

<p>Karlovačko, Pivo Beer, Croatia, 500ml 6.5 Primator Maibock, Czech lager, 500ml 6.5 Radeberger Pilsner, Germany 16.9 oz 6.5</p> <p>Zywiec, Porter, Poland, 500ml 6.5</p> <p>2016 Etienne Dupont Cidre Bouche (apple), Brut de Normandie, 375ml \$\$ 11 (unfiltered, unpasturized)</p>	<p>Elgood's Coolhouse "Sour Mango Ale" 11.2oz 6 Gulden Draak, Strong Dark Ale, 11.2oz 7 Iron John's Brewing Company "Julio" Rye IPA 16.9oz 8 Iron John's Brewing Company "Eighteen Ninety-One" Red Ale 16.9oz 8 Orval Trappist Ale, 11.2 oz 7 VanderGhinste Oud Bruin Sour Belgian Ale, 11.2oz 6.5</p>
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Non-alcoholic Beverages

<p style="text-align: center;">7</p> <p>Soda</p> <p>Fever-Tree Bitter Lemon each 3</p> <p>RC Cola Diet RC Cola each 3 Dr. Pepper 7up</p> <p>Abita Root Beer GuS (Grown-up Soda) Blenheim Red Hot Ginger Ale ◦ Cranberry Lime Henry Weinhard's Vanilla Cream ◦ Dry Ginger Ale Moxie ◦ Meyer Lemon Mr. Q Cumber ◦ Pink Grapefruit</p> <p style="text-align: right;">each 3.25</p> <p>Imports</p> <p>Fentimans Dandelion and Burdock Fentimans Ginger Beer</p> <p style="text-align: right;">each 4</p>	<p>Not Soda</p> <p>Feast House Blend Coffee Swiss Water Decaffeinated Coffee China Chill Black Iced Tea Lemon Honeychill Iced Tea</p> <p style="text-align: right;">each 3</p> <p>Freshly Brewed Numi Hot Tea 3.5</p> <p>San Pellegrino Sparkling Water (half liter) Acqua Panna Still Water (half liter) House-made Lavender Lemonade</p> <p style="text-align: right;">each 3</p> <p>San Pellegrino Sparkling Water (one liter) Acqua Panna Still Water (one liter)</p> <p style="text-align: right;">each 6</p>
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\$\$ gluten free