

Wines by the Glass

Featured wine



2018 Johanneshof Reinisch
St Laurent
Thermenregion
glass 13 bottle 39

Observed as an Austrian speciality, wines of the St. Laurent grape hail from uncertain origins with parentage linked to Burgundy's Pinot Noir grape. St. Laurent grapes are named for the patron saint of the poor, St. Lawrence of Rome, whose feast day on August 10th coincides with the ripening of St. Laurent grapes. In Austria, this variety is usually paired with roasted meats and game birds, however, we find that it is a versatile partner with everything from babaghanoush to dim sum.

Familie Reinisch, now in their fifth generation of winemaking, takes St. Laurent seriously. A true Austrian native, this temperamental variety has been cultivated for centuries in the Thermenregion, but over the last 60 years, the Reinisch family has developed a unique and focused program for the grape to ensure its continued preservation.

This St Laurent was aged in neutral oak for 12 months. The bouquet showcases notes of forest berries, sour cherries, and plenty of spice. Those aromas are consistent with the flavors in this medium-bodied red. With light tannin and ample acidity, the food pairing options are broad.

Sparkling Wines, Champagnes and other Splits

JP Chenet, Blanc de Blancs, Brut <i>Ugni Blanc/ Colombard/Chardonnay</i> , France	split 10
N.V. Canella Prosecco Superiore, Extra Dry <i>Glera</i> , Valdobbiadene DOCG	split 11
Domaine Chandon Brut Rosé <i>Chardonnay/Pinot Noir/Pinot Meunier</i> , California	split 14
N.V. Pommery POP, Extra Dry <i>Pinot Noir/Pinot Meunier/Chardonnay</i> , Champagne	split 17.5
2020 Artomaña "Xarmant" Txakoli <i>Hondarrabi Zuri/Gros Manseng/Petit Manseng/Petit Corbu</i> Spain	250ml 12

Featured Sparkling Wine

NV Bouvet Rosé Excellence
Cabernet Franc
Loire Valley

10

Whites by the Glass

2021 Kurtatsch Kellerei–Cantina <i>Pinot Grigio</i> , Südtrol–Alto Adige DOC	13	2022 Ontañon <i>Tempranillo Blanco</i> , Rioja DOC	11
2021 Francois Cazin "Le Petit Chambord" <i>Sauvignon Blanc/Chardonnay</i> , Cheverny AOC	13	2021 H. Ludes "Hermann" <i>Riesling</i> , Mosel Qualitätswein	13
2021 Emilio Moro "Polvorete" <i>Godello</i> , Bierzo DO	12	2021 Langmeil "Spring Fever" <i>Chardonnay</i> , Barossa	12

Today's Special White

Ask your Server

Reds by the Glass

2019 D'Alfonso–Curran <i>Pinot Noir</i> , Santa Barbara County AVA	15	2019 Donatella Cinelli Colombini <i>Sangiovese Grosso</i> Rosso di Montalcino DOC	16
2021 Sindicat La Figuera <i>Garnacha</i> , Montsant DO	13	2016 Château Larose–Trintaudon <i>Cabernet Sauvignon, Merlot</i> Haut Médoc AOC	14
2018 Northwest Ridge "8 Barrel" <i>Merlot/Syrah</i> , Columbia Valley AVA	14	2018 Peter Franus <i>Zinfandel</i> , Brandlin Vineyard, Mount Veder, Napa Valley AVA	15

Today's Special Red

Ask your Server

Cider

Bawker Bawker Hibiscus Craft Cider 12 oz Tucson, 6.9% alc	7	δ Galipette Cidre, 11.2oz France, 4% alc, §§	6
Wyder's Dry Pear Cider, 11.9 oz Vermont, 4% alc, §§	6	Bawker Bawker Apple Squared Craft Cider 12 oz Tucson, 6.9% alc	7

Draft Beer (one pint) MP
ask your server for current selections

Beer – Bottles and Cans

Clausthaler Non-Alcoholic, 11.2 oz Germany	6	Negra Modelo, 12 oz Mexico, 5.4% alc	6
Bravus IPA Non-Alcoholic, 12 oz California	6	Weihenstephaner Hefe Weissbier 16.9 oz Germany, 5.4% alc	7
Amstel Light, Amsterdam 12 oz The Netherlands, 3.5% alc	6	Radeberger Pilsner, 16.9 oz Germany, 4.8% alc	7
Barrio Brewing "Rojo" Scottish-Style Amber Ale, Tucson, 5.3% alc, 12 oz	6	Brasserie de la Pigeonnelle "Loirette," 11.2 oz Saison ale, France, 5.5% alc	7
Sweet Water Brewing "420" Extra Pale Ale, 12 oz Georgia, 5.7% alc	7	Samuel Smith's Nut Brown Ale, 12 oz England, 5% alc	7
Almanac Love Hazy IPA, 16 oz California, 6.1% alc	8	Ayinger Celebrator Doppelseck, 11.2 oz Germany, 6.7% alc	8
MotoSonora Victory or Death IPA, 16 oz Tucson, 6.7% alc	8	St Bernardus "ABT 12" Abbey Ale, 11.2 oz Belgium, 10% alc	10

Non-alcoholic Beverages

Soda

RC Cola
Diet RC Cola
Dr. Pepper
7up
each 3

Fever-Tree
Ginger Beer, 6oz
Ginger Ale, 6oz
Abita Root Beer
each 3.75

GuS (Grown-up Soda):

o Dry Ginger Ale
o Pink Grapefruit
o Cranberry Lime
o Valencia Orange
each 4.75

Not Soda

Feast House Blend Coffee
Swiss Water Decaffeinated Coffee
Arbuckles' "China Chill" Black Iced Tea
Arbuckles' "Herbal Burst" Caffeine-Free Iced Tea
hibiscus, orange peel, lemon grass, rose hips
House-made Lavender Lemonade
each 3

Freshly Brewed Numi Hot Tea
3.5

Acqua Panna Still Water (one liter)
San Pellegrino Sparkling Water (one liter)
each 6.50

San Pellegrino Sparkling Water (half liter)
Acqua Panna Still Water (half liter)
each 4

Lauro Prickly Pear Water
4

§§ gluten free
δ organic and/or biodynamic