

### **Beer on tap**

- Bosque Pale Lager—New Mexico \$5.50
- Bosque 'Elephants on Parade'—New Mexico \$5.50
- Marble Double White Ale—New Mexico \$5.50
- La Cumbre Elevated IPA—New Mexico \$5.50

### **Beer in the bottle and can**

- Canteen 'Exodus' IPA— New Mexico \$5
- Bosque 'Scotia' Scotch Ale—New Mexico \$5
- Cuvée des Jacobins Flemish Sour Ale— Belgium \$9
- Triple Karmeliet— Belgium \$9
- Aspall Dry Draft Cider— England \$7
- Einbecker Non-Alcoholic— Germany \$5

### **Aperitif | Port | Dessert Wine**

- Cappelletti Cocktail \$10
- Dolin Blanc Dry Vermouth \$8
- Toro Albalá 'Marqués de Poley' Oloroso \$10
- Broadbent 5yr Reserve Madeira \$7.50

- Niepoort Ruby Porto \$6
- Kopke Fine Tawny Porto \$6
- Niepoort 2005 Vintage Porto \$13
- Gianni Gagliardo Barolo Chinato \$15

- '12 Susana Balbo Late Harvest Torrontes \$9.50
- Bodegas Yuste 'Aurora' Pedro Ximénez Sherry \$8
- Merryvale 'Antigua' Muscat \$11
- '13 La Fleur D'Or Sauternes \$11

### **What's new and changing...**

We strive to provide a fun and explorational experience with our wine list. We work diligently to feature wines from small production, family-owned wineries. From start to finish, very little manipulation is used, allowing the fruit to naturally express itself based on where it is grown. Place matters. Cheers!

## **Beer & Wine**



**FARM & TABLE**  
enjoy seasonally inspired cuisine in the north valley

### Sparkling

'13 Suriol Cava Reserva Brut Nature- Spain  
\$11 / \$44

Gruet Blanc de Noirs- New Mexico  
\$12 / \$48

### White by the glass

'14 Templiers Muscadet- Loire, France  
\$10 / \$40

'16 Can Feixes Blanc Seleccion- Penedes, Spain  
\$10.50 / \$42

'15 Stoller Chardonnay- Dundee Hills, Oregon  
\$12.50 / \$50

'15 Casalfarneto 'Fontevicchia' Verdicchio- Marche, Italy  
\$11.50 / \$46

'15 L'Ecole Semillon- Columbia Valley, Washington  
\$12 / \$48

### White by the bottle

'15 Ulacia Blanco Getariako Txakolina- Spain  
\$42

'16 Casa Rondeña 'Shining River' Viognier- New Mexico  
\$43

'16 Stift Goettweig 'Messwein' Grüner Veltliner- Austria  
\$44

'16 Trefethen Dry Riesling- Napa Vly, California  
\$52

'15 Cornin Mâcon-Chaintre- Bourgogne, France  
\$55

'16 Vietti Arneis- Roero, Italy  
\$50

'09 Baumard 'Clos du Papillon' Savennières- Loire, France  
\$72

'15 Lucien Crochet Sancerre- Loire, France  
\$61

'14 J. Lohr 'Arroyo Seco' Chardonnay- Monterey, California  
\$50

### Rosé Flight- \$12

'16 Loimer Zweigelt- Niederösterreich, Austria

'16 Von Buhl Spätburgunder- Pfalz, Germany

'16 Le Charmel Côtes de Provence- France

### Red by the glass

13 Chehalem '3 Vineyards' Pinot Noir- Willamette Valley,  
Oregon  
\$14 / \$56

'15 Salcheto Chianti Colli Senesi- Tuscany, Italy  
\$10 / \$40

'14 Château La Grave Malbec- Cahors, France  
\$12 / \$48

13 Château Trillol Grenache Blend- Corbières, France  
\$11.50 / \$46

'13 Ben Marco Cabernet Sauvignon- Mendoza, Argentina  
\$12 / \$48

### Red by the bottle

'14 Domaine Combier Crozes Hermitage- Rhone, France  
\$61

'14 Lioco 'La Selva' Pinot Noir- Anderson Valley, California  
\$75

'14 Bouza Tannat Reserva- Montevideo, Uruguay  
\$43

'12 Jordan Cabernet Sauvignon- Alexander Vly, California  
\$99

'15 Burgaud 'Les Charmes' Morgon- Beaujolais, France  
\$44

'13 Pecchenino 'Sirì d'Jermu' Dolcetto- Dogliani, Italy  
\$48

'10 Milagro Vineyards Merlot- New Mexico  
\$50

'12 Cigliuti 'Vie Erte' Barbaresco- Piemonte, Italy  
\$100

'14 Trefethen Double T Red Blend- Napa Valley, California  
\$60

'13 Rodano Chianti Classico- Tuscany, Italy  
\$42

'13 Hess Collection '19 Block Cuvée'- Napa Vly, California  
\$80

'14 Colomé Estate Malbec- Salta, Argentina  
\$57