

### **Beer on tap**

Boese Bros. White Ale—New Mexico \$5.50  
Bosque Pale Lager—New Mexico \$5.50  
La Cumbre Seasonal—New Mexico \$5.50  
Marble Brewery IPA—New Mexico \$5.50

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

Canteen 'Exodus' IPA— New Mexico \$5  
Marble Brewery Red Ale— New Mexico \$5  
Bosque 'Scotia' Scotch Ale—New Mexico \$5  
Kriek des Jacobins Cherry Sour Ale—Belgium \$10  
Rambling Route Cider (16oz)—Washington \$6  
Kiuchi Brewery Real Ginger Brew—Japan \$9  
Einbecker Non-Alcoholic— Germany \$5

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

Lillet Rosé \$9  
Cappelletti Cocktail \$10  
Dolin Blanc Dry Vermouth \$8  
Toro Albalá 'Marqués de Poley' Oloroso \$10  
Broadbent 5yr Reserve Madeira \$7.50  
  
'12 Susana Balbo Late Harvest Malbec \$9.50  
Niepoort Ruby Port \$6  
Kopke Fine Tawny Port \$6  
Rocha LBV 2009 Port \$9  
Niepoort 2001 Colheita Port \$17  
  
Porto Rocha Extra Dry White Port \$7  
'12 Susana Balbo Late Harvest Torrontes \$9.50  
Santiago Cream Sherry \$8  
Lustau Deluxe Cream Sherry \$6  
Merryvale 'Antigua' Muscat \$11  
'11 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

'12 Mont Marcal Cava Reserva —Spain  
\$10 / \$40

Gruet Blanc de Noirs—New Mexico  
\$12 / \$46

## White by the glass

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

'15 Caldaro Pinot Grigio— Alto Adige, Italy  
\$11.50 / \$46

'15 Can Feixes Blanc Seleccio—Penedes, Spain  
\$9.75 / \$39

'14 Mar de Frades Albariño— Rías Baixas, Spain  
\$13 / \$52

'14 Kumeu Village Chardonnay— New Zealand  
\$12.50 / \$50

## White by the bottle

'10 Petit Métris Coteaux du Layon Chaume— Loire, France  
\$56

'15 Trefethen Dry Riesling—Napa Vly, California  
\$52

'15 Ulacia Blanco—Getariako Txakolina, Spain  
\$42

'15 Stift Goettweig 'Messwein' Grüner Veltliner—Austria  
\$44

'14 Lucien Crochet Sancerre—Loire, France  
\$61

'14 Vietti Arneis—Roero, Italy  
\$50

'14 Saint Cosme Cotes du Rhone Blanc—France  
\$49

'14 Cornin Mâcon-Chaintré—Bourgogne, France  
\$55

'15 Casa Rondeña 'Shining River' Viognier—New Mexico  
\$43

## Rosé by the glass / bottle

'15 Txomin Etxaniz Txakolina—Spain \$30

'14 Sheehan Winery Cinsault— New Mexico \$12 / \$48

'15 Gruet Pinot Noir— New Mexico \$31

## Red by the glass

'15 Lyric Pinot Noir— Santa Barbara County, California  
\$13 / \$52

'13 Planeta 'La Segreta' Rosso— Sicily, Italy  
\$10 / \$40

'13 Cambria 'Tepusquet' Vineyard Syrah— California  
\$12.50 / \$50

'12 Mitos Cabernet/Tempranillo—Utiel-Requena, Spain  
\$10.50 / \$42

'14 Clos La Coutale Malbec Blend—Cahors, France  
\$12 / \$48

## Red by the bottle

'13 Domenico Clerico 'Trevigne' Barbera d' Alba— Italy  
\$65

'14 Longoria Pinot Noir—Sta Rita Hills, California  
\$68

'13 Tascante 'Ghiaia Nera' Nerello Mascalese—Sicily, Italy  
\$46

'10 Milagro Vineyards Merlot—New Mexico  
\$50

'12 Rodano Chianti Classico— Tuscany, Italy  
\$42

'10 Il Chiosso Fara- Piedmont, Italy  
\$52

'13 Colomé Estate Malbec— Salta, Argentina  
\$57

'13 Trefethen Double T Red Blend—Napa Valley, California  
\$60

'13 Pecchenino "Siri d'Jermu" Dolcetto— Dogliani, Italy  
\$48

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

'13 Spring Valley 'Uriah'—Walla Walla Valley, Washington  
\$98

'12 Dominio de Atauta—Ribera del Duero, Spain  
\$76