

# DRINKS

## HOUSE WINE

### CHATEAU HAUT-RIAN

<b>Red - Côtes de Bordeaux</b>	8
65% Merlot, 25% Cabernet Sauvignon, 10% Cabernet	
<b>White - Entre-Deux-Mers</b>	7.5
60% Semillon, 40% Sauvignon Blanc	
<b>Rosé - Bordeaux Rosé</b>	7.5
60% Cabernet Sauvignon, 25% Merlot, 15% Cabernet Franc	

<b>L'APERRO</b>	<b>HAPPY HOUR</b> Monday-Friday, 3-6pm	
	<b>House Wine</b> 5	<b>Bubbly</b> 7
	Chateau Haut-Rian	Saint-Hilaire
	Red, White, and Rose	Blanquette de Limoux

## WINE BY THE GLASS

### BLANC (WHITE)

<b>Emile Beyer</b> Alsace, Pinot Blanc	10
<b>Emile Beyer</b> Riesling	12
<b>Pacificana</b> California, Chardonnay	9.5
<b>Philipp Girard</b> Sancerre Sauvignon Blanc	14
<b>Vaufuget</b> Vouvray Protegee Chenin Blanc	8

### SPARKLING

<b>Mestres</b> Spain, Cava Reserve	11
<b>Saint-Hilaire</b> Blanc de Blanc, Brut	10
<b>Touraine</b> Rosé	10

### ROUGE (RED)

<b>Votre Sante</b> California, Pinot Noir	9
<b>Courtois</b> Côtes Du Rhône Grenach, Syrah	9
<b>Henry Fessy</b> Crus de Beaujoulais Gamy Noir	9.5
<b>Gerard Bertrand</b> Tautavel Grenache, Syrah, Carignan	10.5

## WINE BY THE CAN

<b>Cantina</b> Sangria Red	9
<b>Cantina</b> Sangria White	9
<b>Coppola</b> Chardonnay	8.75
<b>Coppola</b> Pinot Grigio	8
<b>Coppola</b> Pinot Noir	8.95
<b>Underwood</b> Rosé	12
<b>Underwood</b> Pinot Noir	12.75
<b>Shacksbury</b> Cider, Dry	5.75

## APERITIF

<b>Lillet Rouge</b>	7.5
<b>Lillet Blanc</b>	6.5
<b>Pernod</b>	7
<b>Ricard</b>	7
<b>Absinthe, Kubler</b>	8
<b>Kir</b> Sauvignon Blanc + Cassis Noir	9
<b>Kir Royale</b> Blanc de Blanc + Cassis Noir	10
<b>Kir Mure</b>	10
<b>Kir Fraise des Bois</b>	10
<b>Kir Framboise</b>	10

## BIERES (BEER)

<b>Stella Artois</b> Belgium	5.5
<b>Kronenbourg 1664</b> France	5.5
<b>Kronenbourg Blanc</b> France	6
<b>Freestate Ad Astra</b> Lawrence, KS	4.75
<b>Boulevard Wheat</b> KCMO	4.5

## AFTER DINNER

<b>Taylor-Fladgate</b> 20-year Tawny	17.5
<b>Cockburn's</b> Tawny	9.5
<b>Graham's</b> Six Grapes Ruby	9
<b>Bas Armagnac</b> VS, Castarede	10
<b>Remy Martin</b> VSOP Cognac	10
<b>Chartreuse</b> Green or Yellow	9
<b>Bailey's Irish Cream</b>	7
<b>Toutin Calvados</b> Fine	10

## LES CAFES

<b>Provence Cafe</b> 8oz/16oz	2.75/3.95
<b>Late / Cappuccino</b> 8oz/16oz	3.75/5
<b>Espresso</b>	3
<b>French Press</b>	4.25
<b>Harney &amp; Sons Hot Tea</b>	3.75
<b>Iced Tea</b>	2

## NON-ALCOHOLIC

<b>Perrier</b>	3.25
<b>Coca-Cola</b>	2.75
<b>Orangina</b>	3.5
<b>Rieme Limonade</b>	3.5
<b>Boylan Ginger Beer</b>	2.99

# WINE BY THE BOTTLE

## SPARKLING

<b>Mestres</b> Spain, Cava Reserve	36
<b>Veuve Cliquot</b> Champagne, Brut (Split/Full)	76/145
<b>Barnaul Champagne</b> Grand Reserve Brut (Split)	75
<b>Saint-Hilaire</b> Blanc de Blanc, Brut	35
<b>Charles Bove</b> , Touraine, Rosé	39

## ROSE

<b>Haut-Rian</b> , Rose, Bordeaux, Blend of Merlot, Cabernet Franc, Cabernet Sauvignon	25
<b>Les Lauxeraies</b> Tavel Rose	35

## BLANC WHITE

<b>Haut-Rian</b> Entre-Deux-Mers, Sauvignon Blanc/Semillon	25
<b>Emile Beyer</b> Alsace Pinot Blanc	36
<b>Emile Beyer</b> Pinot Gris	43
<b>Emile Beyer</b> Riesling	32
<b>Pacificana</b> California Chardonnay	45
<b>Philippe Girard</b> Sancerre Sauvignon Blanc	59
<b>Chateau De Lavernette</b> De La Roche Beaujoulais Blanc	39
<b>Fils Des Gros Moutons</b> Muscadet	30
<b>Macon La Roche</b> Bourgogne Chardonnay	43
<b>Saint-Veran</b> Pouilly Chardonnay	41
<b>Vaufuget</b> Vouvray Protegee Chenin Blanc	30

## ROUGE RED

<b>Haut-Rian</b> , Cotes de Bourdeaux, Blend of Merlot, Cabernet Sauvignon, Cabernet Franc	25
<b>Votre Sante</b> California, Pinot Noir	30
<b>Cline</b> Sonoma, California, Pinot Noir	36
<b>Ballard Lane</b> Central Coast, California, Pinot Noir	34
<b>Courtois</b> Côtes Du Rhône Grenach, Syrah	35
<b>Henry Fessy</b> Crus de Beaujoulais Gamy Noir	30
<b>Gerard Bertrand</b> Tautavel Grenache, Syrah, Carignan	34
<b>La Gabarre</b> Superieur Bordeaux Blend	30
<b>Domaine Raspail</b> Gigondas Red Rhone Blend	78
<b>La Fiole du Pape</b> Grenache, Syrah, Mourvedre, Cinsault	75
<b>Dom. Des Gaudets</b> Morgon Gamay	36