

## WHITE: CLASSIC ROCK

### fruity & fun: folk

		gl	.5L	btl	jug
pinot auxerrois/ sylvaner: <b>les vins pirouettes</b> alsace, fr 2016.....	14	35	54	-	
stones and stonefruit, organic and biodynamic					
loin de l'oeil: <b>domaine philémon “perlé blanc”</b> gaillac, fr 2017.....	8	20	32	-	
stone fruit, floral, dry clean, organic					
arneis: <b>negro angelo “unfiltered arneis”</b> roero, piedmont, it 2017.....	13	33	50	-	
lemon curd, apricot and thirst quenching pear, unfiltered biodynamic					
viognier/ alteste: <b>dom nicolas gonin</b> baume dauphinoises, fr, 2016.....	11	28	42	-	
jasmine tea, honeydew and bright minerality, organic					
chenin blanc: <b>j. mourat “chenin du jardin”</b> loire valley, fr 2017 (tap).....	11	28	42	88	
pineapple, cut grass, lemon peal and mineral for days, organic					
gros manseng blend: <b>camin larredya “la part davan”</b> jurançon, fr 2017.....	15	37	58	-	
fresh ripe peach juice, racing acidity, limited skin contact					

### mineral&grassy: metal meets new wave

chardonnay: <b>domaine drouhin “roserock”</b> eola-amity hills, OR 2015.....	18	48	70	-
poached pear, deep minerality and masterfully integrated oak, the puligny of OR				
vidal blanc: <b>rosemont “hybrid league white blend”</b> VA, NV (tap).....	8	20	32	70
zippy white w/ fresh meyer lemon & bright minerality				
reisling: <b>dr. bürklin-wolf</b> deidesheimer, pfalz, fr 2016.....	15	37	58	-
a cool alpine spring with electric acidity, subtle notes of guava and yuzu, biodynamic				
sauvignon blanc: <b>courtault tardieu “avec vue sur le Cher”</b> chenonceaux, fr 2017.....	15	37	58	-
a brilliant example of the category hugely mineral and grassy with grapefruit notes				

### dessert wines: encore

cab franc: <b>michael shaps wineworks “raisin d’être”</b> monticello, VA 2013 (2.5 oz).....	11	-	50	
highly concentrated fruit dried in style of valpolicella; pair with pot de crème				
furmint: <b>oremus tokaji “late harvest”</b> bajcsy, hu 2014 (2.5 oz).....	10	-	40	
slightly sweet blend of reds; jammy raspberry + smooth tannin				
pineau (ugni blanc): <b>david ramnoux</b> charentes, fr NV (2.5 oz).....	14	-	112	
organic fortified dessert wine; aged 2+ years with about 8 months oak; 17.5% ABV				

## WHITES

cut above the line so that it is not  
on the final menu