

OUR SIGNATURE PLATTERS

Our pride and joy, these are what we are all about! Choose your cheeses and meats from the list or have your server provide suggestions. Each beautiful platter is handcrafted and cut to order. This is not "fast food" so please, relax and let us pamper you! Every platter is served with a plethora of delicious accompaniments including artisan organic baguette, fresh fruit, cranberries, Black Mission figs, candied walnuts, mixed olives and more!

SOLO PLATTER - Choose any single item	\$14
DUO PLATTER - Choose any two items	\$24
TRIO PLATTER - Choose any three items (perfect for a couple to share)	\$32
MELANGE PLATTER - Choose any five items (feeds 3-5 people)	\$44

Don't forget, all of our cheeses are available to-go, cut fresh and sold by the pound.

SOFT CHEESES

Walnut Gourmandise - French pasteurized cow's milk cheese with vegetarian rennet. Our mildest cheese is soft, buttery with a hint of sweet walnuts. Served drizzled with Colorado wildflower honey. A customer favorite!

Saint Angel - Triple cream brie from the Rhone Valley in France. Pasteurized cow's milk with vegetarian rennet. A wonderful introduction to brie style, soft cheeses. Rich flavor but still mild enough for cheese newbies and kids.

Délice de Bourgogne - Triple cream brie from Burgundy in France. Pasteurized cow's milk with animal rennet. This brie is for brie lovers! Full flavored, soft & gooey, and bolder in flavor than most Bries. Hints of mushroom and just super yummy. Among the best we've had and a staff favorite.

La Tur - A pasteurized cheese made from cow, sheep, and goats milk with animal rennet. From the Piedmonte region of Italy, this cheese has a sweet, creamy, buttery flavor with acidic and yeast undertones. It has a soft, edible rind so don't leave any to waste!

FRESH CHEESE

Vermont Creamery Chevre - Pasteurized goat's milk with vegetarian rennet from Vermont. 30 years ago after a summer in France, Allison Hooper began her quest to bring amazing fresh chevre to the U.S. market. Our highest moisture, freshest cheese, it is a clean tasting, smooth, light, tangy spread, yet with lovely nuance and complexity. Served with a drizzle of Colorado wildflower honey.

SEMI-SOFT

Cotswold - Pasteurized cow's milk from England using vegetarian rennet. A party in your mouth! Similar to many cheddars, but a bit softer. A Double Gloucester with chopped onions and chives - a classic "Pub Cheese."

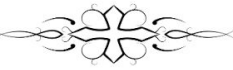
Taleggio - Italian pasteurized cow's milk made with traditional rennet. From valleys near the Bitto river in Lombardy comes this slightly pungent (stinky) gem with meaty, nutty and slightly fruity flavors. One of the oldest styles of cheese dating back to the Roman era.

Robiola - A pasteurized cow and sheep's milk cheese made with animal rennet. From Piedmonte, Italy this cheese has a thin rind and is moist and rich with earthy flavors and a slight tang.

Tillamook Special Reserve Cheddar - Cow's milk with vegetarian rennet from Oregon. They've been making cheese for 150 years here. Four ingredients, 15 months aging, and care of their animals and land add up to an extra sharp cheddar that is delicious!

Thomasville Tomme - This raw cow's milk cheese made with traditional rennet hails from Georgia. A natural rind and creamy texture, this cheese lends complex flavors of earthy, grassy, salty, tangy goodness.

Wensleydale with Blueberries - Pasteurized cow's milk made with vegetarian rennet from England. A light and creamy cheese with the added sweetness and tart of blueberries makes this a well balanced cheese perfect for your platter!



FIRM

Prima Donna Red - Pasteurized cow's milk with traditional rennet from Holland. Designed to be between Parmesan and a Gouda, full bodied, and full of flavor. Tiny salt crystals burst as you bite down, quickly melting and turning the cheese to cream in your mouth. Absolutely wonderful, we serve it with a drizzle of Balsamic glaze. A perennial favorite and on our list for over five years!

Gruyere - Raw cow's milk with traditional rennet from Switzerland. An ancient cheese dating back to Roman times, this traditional cheese is slightly grainy, and has a wonderful complexity of flavors- at first fruity, later becomes more earthy and nutty. Full flavored and served with a drizzle of Balsamic glaze.

Karst Cave Aged- A one of a kind cheese! Made from pasteurized cow's milk, this cheese is a blend of Cheddar and Gruyere and aged in the famous Jasper Hills Caves in Vermont. Doing so gives this cheese an incredible flavor that's earthy, salty and creamy. Do not pass this one up!

Idiazabal- Raw sheep's milk with traditional rennet from Spain. The smoky flavor of this fun cheese is the result of the cheeses having been stored near fireplaces. There were no chimneys in the simple mountain huts, so the cheeses absorb the sweet, aromatic smoke. The taste of the cheese is reminiscent of burnt caramel and bacon. A lovely choice for the sheep milk fans.

Caciocavallo- A classic southern Italian cheese, it's name means "cheese on horseback" due to how it's hung in pairs and straddled over a beam to dry. A pasteurized cow's milk cheese with traditional rennet, it has earthy aromas and sharp, salty tangy flavors. Its no wonder why it's one of Italy's oldest cheeses.

BLUE CHEESE

Triple Cream Blue - Pasteurized cow's with vegetarian rennet from Denmark. A creamy blue with a delectably rich and buttery taste. Mild but spicy accents, the aroma of mushrooms and a brie-like texture. The mild flavor develops slowly, steadily but it never becomes too strong.

Oregon Blue - Raw cow's milk with vegetarian rennet from Oregon. From the undisputed masters of American blue cheese, Rogue Creamery, comes this fantastic blue. Aged for 90 days in Rogue's Roquefort-modeled caves, it's surprisingly not spicy, but savory and even a little sweet. It's salty, briny, and creamy, with a moist and crumbly paste.

Point Reyes Bay Blue- From Northern California this is a pasteurized cow's milk cheese with traditional rennet. Mild and mellow with earthy notes and a slight balance of salty and sweet. A delicious blue that only gets better as it warms up... If you can wait that long!

CHARCUTERIE & PATÉ

Prosciutto - A succulent and thinly sliced Italian delicacy that dates back to the 12th century, this prosciutto is cherished for its texture, color, fragrance and taste. It comes from the highest quality fresh hams that are gently massaged with a hint of salt and then placed in aging rooms for the slow drying process.

Spicy Italian Capocollo - Made from the finest cut of pork, the solid muscle between the head ("capo") and the shoulder ("collo"). It is cured with just the right amount of seasoning and hung to age for up to 4 months. Our Capocollo is lean and finely marbled.

Sopressata "Fiore" - This handcrafted, robust salame tastes of sweet fennel, hot peppers, paprika, and red wine. Distinctive in flavor, cured to perfection and aged for two months.

Honey Smoked Salmon - Colorado, USA. Marinated for several hours in a secret blend of all natural herbs and spices and lightly smoked over 100% hickory wood. This salmon is extremely moist, tasty, and tender.

Duck & Port Mousse Paté - *\$11 extra to substitute, \$18 to add to a platter.* Made from the freshest duck livers, this amazing mousse has a creamy, silky texture. After preparation, the mousse is then marinated in a densely aromatic Port delivering a fresh yet musky fragrance of fruits and spices, with a hint of the wooden barrels they are fermented in.



STARTERS

HOUSEMADE SMOKED SALMON RILLETES **\$13**
Served with fresh, organic Breadworks' baguette, whole grain French mustard, diced red onion, organic dilled egg, Granny Smith apple and dried black mission figs.

BITTO'S BASIL PESTO HUMMUS **\$9**
A fun twist on a classic hummus. A marriage between two lovely spreads, creating one mouthwatering combination that makes you wanting more. Topped with fresh basil chiffonade and a drizzle of housemade garlic oil.

ALBONDIGAS **\$9**
Homemade Spanish style meatballs made from beef, lamb and pork. A little smoky with a subtle kick. Topped with green onions and a shaving of Spanish Idiazabal cheese. Stop reading and order, they are amazing!!!!

BOCADILLOS **\$11**
It means snack! A sampler to get your taste buds excited. A mixture of Kalamata and Mt. Athos olives with pickled garlic and sweet peppers, Castelvetrano olives, marinated white anchovy fillets and smoky paprika Valencia almonds.

BRUSCHETTA FROM HEAVEN **\$11**
Ok ok! It's back. We missed it too! Our own fresh tomato basil Bruschetta, topped with a slice of Prima Donna Red, and drizzled with Balsamic Glaze served atop a toasted baguette.

COLORADO GOAT CHEESE, SALMON BRUSCHETTA **\$11**
A Colorado Proud feature that you asked us to keep forever! Colorado Haystack Chevre, Co. Honey smoked Salmon, layered on a toasted baguette with tomato, diced red onion, garnished with cilantro and a bit of Colorado Honey.



SOUP Bowl \$9 Cup \$6

All of our soups are made from scratch and are our secret weapon against the boring, pre-made soups of the world! Each served with organic grilled artisan bread.

SOUP & SALAD \$9

A cup of homemade soup and a small salad topped with walnuts and cranberries served with choice of dressing.



SALADS

Add Chicken to your Salad for \$7 or Honey Smoked Salmon for \$8

PEAR & BERRY **\$12.5**
Pear and strawberries with field greens, drizzled with olive oil and balsamic glaze, and topped with fresh basil and goat cheese crumbles. Light, fresh, and fruity!

APPLE, NUT & BLUE **\$11**
Field greens, Granny Smith apples, candied walnuts, thinly shaved red onion, English cucumber, and grape tomatoes.

BEEF & GOAT **\$12**
Spice-infused roasted golden beets, field greens, spiced goat cheese, candied walnuts, and mandarin oranges. Drizzled with balsamic glaze.

STARTER SALAD **\$6**
A mix of field greens with fun accompaniments and our house made dressings.



PANINI

These are all absolutely delicious. Made with ciabatta, drizzled with a little garlic olive oil and served with a starter salad or cup of soup.

Add Spicy Capocollo, Smoked Salmon, Prosciutto or Sopressata \$4

THE ITALIA

\$12

Our take on a classic Italian Beef sandwich. First we roast our beef in house until tender and juicy. Next we top it with house made pickled peppers and onions then finished with sliced Caciocavallo cheese, melted to perfection.

D'APPLE

\$12

A staff favorite! Simple and Perfect! Brie, Granny Smith Apple, caramelized onions, and arugula with a drizzle of balsamic glaze.

APPLE, HAM & CHED \$12

Aged cheddar, Granny Smith Apples, and Prosciutto ham. Not your Granny's toasted Ham and Cheese!

SPANISH GRILLER \$12

Picture yourself on the patio of a Spanish cafe...sun beaming down, a cold glass of Cava...this is how Spain tastes. Thinly sliced Capocollo, Idiazabal, and spicy tomato coulis.

CRÊPES

Made fresh each day according to a traditional recipe.

PEAR, THYME & GOAT CHEESE

\$9

Delicious Chevre goat cheese paired with poached pears and thyme. Drizzled with balsamic glaze.

APPLE CINNAMON DESSERT CREPE

\$9

Apples, Cinnamon, Brown Sugar, with a splash of Apple Brandy. Served A la Mode. Delicious!!!

CAFE MOCHA MASCARPONE

\$9

Sweet Mascarpone cream infused with coffee and a bit of sinful chocolate all inside our crepe. Finished with chocolate sauce and sprinkled with powdered sugar.

FONDUE

TRADITIONAL \$19 FOR 2/\$32 FOR 4

We take Gruyere from the mountains of Switzerland, Emmentaler from France and a little Dutch Prima Donna and melt it with a splash of Pinot Gris, Riesling, and Apple Brandy. Served with charcuterie pieces, fruit, vegetables, bread and crackers.

BITTO'S SPECIAL MARKET PRICE

Ok, we can't help but riff a little on the classics. Brie and Champagne? Cheddar and Ale? Port and Blue Cheese? Maybe a little Mexican Cotija, Avocado & Tequila? Ask your server what is in the pot tonight!





DESSERTS

CHOCOLATE MINI CAKE

\$8

Simple, elegant, and timeless, like a little black dress. When you crave a knock-out chocolate punch in an unassuming delivery, the flourless chocolate torte is for you. Gluten free.

TIRAMISU

\$10

The classic Italian dessert. A rich treat blending the bold flavors of cocoa and espresso with the richness of mascarpone.

PROFITEROLE

\$12

A mountain of pure vanilla ice cream sandwiched in a traditional French puff pastry and covered in our housemade chocolate ganache. Rich, decadent, and utterly delicious. Enjoy!

CHOCOLATE FONDUE FOR 2/4

\$9/\$12

Warmed Ghirardelli Ganache with fresh fruit and various sweets. Our most popular dessert!

CREME BRULEE CHEESECAKE

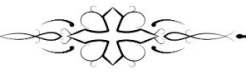
\$12

Bruleed to perfection with a side of strawberries and a housemade sweet cream. This organic cheesecake is definitely a staff favorite, and we are sure it will be yours too! (Classic cheesecake also available upon request, \$9).



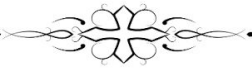
NON-ALCOHOLIC SIPS

Organic French Press Fair Trade Coffee	\$3.5	Izze Sodas (<i>Blackberry, Clementine, or Pomegranate</i>)	\$3
Zanitea Organic Loose Leaf Teas	\$3.5	House Italian Soda Sips	\$3.5
House Brewed Iced Tea	\$2.5	Aqua Panna Natural Spring Water	\$2.5
Organic Milk, Chocolate, or Strawberry Milk	\$2.5	San Pelegrino Sparkling Water	\$2.5



Live music schedule, events and more on our website and facebook page.

BittoBistro.com
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WINE BY FLIGHT & GLASS

Flights - Choose up to any 6 wines!

The following pages represent our way to bring you a variety of fun and hard to find wines from around the world. Prices below are for:

2 oz. flight pour/by the glass/by the bottle

BUBBLES

Tintero Moscato d'Asti

\$4/\$9.5/\$37

It's back, hopefully forever. Everyone's favorite Moscato is a lovely single vineyard, beautifully balanced, sweet sparkler from Italy (of course!) Our original "Happy Noise" wine.

Vecchia Modena Chiarli Lambrusco

\$4/\$9/\$34

Delicious, full of dark raspberry, violet, rose, blueberry, black pepper aromas & flavors. Done in the "secco" or dry style, this is nothing like the one you'd find in an "olive garden". The quintessential wine to drink with friends on a hot summer day.

St. Hilaire Blanquette de Limoux

\$3.5/\$8/\$30

The French sparkling wine style that predates Champagne. The monks at St. Hilaire have been crafting Mauzac based sparklers since 1531! Light, crisp and fruity, if you like Champagne give this a try for a great bargain and your wine history lesson of the day. Take some more home later and keep studying if you like!

Gruet Blanc de Noir Brut

\$4/\$9/\$33

100% Pinot Noir but done "blanc". Amazingly crisp and clean with light and bright red fruits. Is this the best U.S. sparkler on the market for the dollar? It's New Mexico's finest for sure.

Tomasella Osé

\$4/\$9/\$35

For those of you enamored with the Moscato, try this off-dry red from near Venice in Italy. Refosco and Verduzzo grapes are left to over ripen on the vines. Intense soft flavors with a little crispness on the finish. No wine looks as pretty in the glass either!

Col Solivo Prosecco

\$4/\$8.5/\$30

Italy's answer to Champagne, light bubbles with soft peach and stone fruit flavors with a hint of minerality on the palate from the Veneto in NE Italy. DOC quality fruit done in a smooth and easy drinking style. "Extra Dry" rather than a dryer "Brut."

Avinyo Vintage Cava

\$4.5/\$9.5/\$34

Barney's favorite, this is Spain showing up France! 18 mos on the lees with scents of rising bread dough, lemon, apple and citrus. Old vines from Penedes - Macabeo, Parellada and Xarel-lo. Easier to enjoy than pronounce!

Willm Cremant d'Alsace

\$5/\$12/\$40

Sparkling rosé from France's Alsace region. 100% Pinot Noir, this is wine's version of a "controlled substance." Our favorite bubbly is created in the "Champagne Method" with ripe cherry, bread dough and yeast, flowers and lovely tiny bubbles.

WHITES

Peter Adler Auslese Riesling

\$3.5/\$7/\$24

Hailing from the Mosel River valley, this Riesling is a favorite. Sweet and soft with hints of apricots and vanilla cake but with a lovely crisp finish. See if you can smell the characteristic slate soil.

Simonsig Chenin Blanc

\$4/\$9/\$34

Chenin or "Steen" has been South Africa's white of choice since the 1600s. One sip is all it takes. Bright and clean acidity with remarkable honey, apricot, pear and limestone on the nose. Soft rich flavors and a lingering finish. You'll swear it's big-dollar Vouvray.

Domaine de Pouy Cotes du Gascogne

\$4/\$8/\$29

Just say "poooeee", a soft but vibrant Ugni Blanc and Colombard blend from Armagnac country. Lovely nose of pear and ripe apples but with enough acidity to make your tongue tingle.

Casamaro Verdejo

\$3.5/\$7/\$29

From Rioja in Spain comes this nice bright Verdejo. Lots of tropical fruits, melons, flowers and wet stone fruit with just a kiss of honeydew. *The wine for a hot day on the patio!*

Heritage Sauvignon Blanc

\$4/\$9/\$33

A nice counter to the N.Z. style, this Sauvignon Blanc shows copious aromas of Meyer Lemon, apricot, melon and passion fruit. The palate is broad, round and well balanced. The creaminess and tropical flavors make it unmistakably Californian. Thanks Napa!

Hunky Dory "The Tangle"

\$4/\$8.5/\$32

Organically grown in N.Z., this is mostly Pinot Gris with a little Gewurzt and Riesling thrown in to give it a wonderful nose of honeysuckle, white peach and clean stone. Lovely flavors of peach, apple and rose petals!

Kuentz-Bas Alsace Blanc

\$5/\$10/\$41

An organic blend of Sylvaner, Muscat and Auxerrois from one of the highest vineyards in Alsace. Gently floral with a hint of sweetness then finishes bright and clean. Not really sweet, not quite dry just unique and delicious. Try it!

Colome Torrontes

\$4/\$8/\$31

A remarkable grape, unique to Argentina resulting from a cross of Muscat and the Mission grape. Glorious, rich aromatic nose leads into a solid bodied wine with perfect crisp brightness. Sometimes flabby, this one from mile-high vineyards shows great balance and character.

Gewurz Gewurztraminer

\$4/\$8/\$32

From Mendocino comes this organic, small production wine. Cold, slow fermentation preserves the exotic spicy, floral nose. Aromas of orange blossom, pear, lavender honey, lychee and slatey stone combine with mouth filling, intense body and a lengthy finish. A domestic homage to Gewurzt's mountain homeland.

Domaine de Nizas \$4.5/\$9/\$35

A sommelier's secret has to be the whites from Languedoc and Southern Rhone. This is a versatile blend of Roussanne, Rolle (Vermentino) and Viognier. The soft aromatics on the nose belie the full body and acid structure.

Salse Verdicchio \$4.5/\$9/\$34

A lovely, zesty Verdicchio with citrus, pineapple, a touch of coconut and characteristic nuttiness. If you are hooked on Pinot Grigio, try this organic charmer from the upper "calf" of Italy.

Tomasella Friulano \$4/\$9/\$32

Clean and crisp with a beautiful stone fruit and pear nose. The ripe Asian pear comes through on the palate as well. What was Tocai is now Friulano from N.E of Italy. Richness, body and soft acidity.

La Val Albarino \$4.5/\$10/\$35

One of Spain's famous white varieties from the Rias Baixas in Galicia, aromas of orange and lemon are just behind the peach, apricot, melon and apple. It's Albarino with big smile!

Castelfeder "Doss" Chardonnay \$5/\$10/\$40

Chardonnay from high in Italy's Alto Adige. Neutral oak and 5 months on its lees give it body and intense pear, apple and subtle exotic fruit flavors against some intense minerality.

Arbosto Bianco \$3.5/\$7/\$25

Made from the Coda di Volpe grape, which translates to "tail of the fox," for the way the grape bunches hang on the vines. This pretty Italian beauty has notes of warm apple, white peach, and a touch lemony citrus. Well balanced, with refreshing acidity.

Mustiguillo Mestizaje \$5/\$11/\$36

Don't let the name scare you! A blend of Merseguera, Malvasia and Viognier from central Spain. The Viognier brings tropical fruit, apricot and honey before you're hit with scented flowers, citrus and peach tones that come from the obscure Merseguera varietal.

Vignarco Orvieto \$5.5/\$11/\$36

Organic Grachetto & Trebbiano from the heartland of Italy, supposedly one of Caesar's favorites. Flavors of white peach, honeydew melon and key lime and a food friendly weight that allows it to pair with anything.

Gen 5 Chardonnay \$4.5/\$9/\$37

Boasting a bright yellow gold hue, light and fresh aromas of pineapple, buttery oak, dried herbs, and lemon meringue pie all jump from the glass. The palate is bright and vibrant while ending round and complete with just enough oak to be our quintessential California Chard.

ROSÉS

Glenbrook Zinfandel Rose \$3.5/\$7/\$24

A softer and sweeter rose made in the original American style. Smooth candied cherry flavors with some golden plum tones. No harsh edges just beautiful Zinfandel character. If you can't see why everyone gushes about those dry European rosés then this is for you!

Jolle Folle \$4/\$8/\$40 (1L)

Delicious Provence rosé in a 1 Liter bottle because 750ml is just not enough of this one! It's almost too good to be true. Classic Grenache and Cinsault make for a lovely crisp and clean quintessential French rosé!

Armas de Guerra \$4/\$8/\$30

Wow, 50+ year old organic Mencia vines from Bierzo. Aromas and flavors of pink grapefruit, strawberry, cantaloupe and white pepper wrapped in zesty key lime acidity. Balance and finish are tightly strung together with clean vibrating acidity.

Chateau Chanteleuserie \$5/\$9/\$39

We scored a few cases of this Borgueil Cab Franc rosé again this year! 35 yr old vines, remarkable character. Our secret Loire Valley treasure, and one you will remember!

REDS

Turn Me Sweet Tempranillo \$3.5/\$8/\$28

A soft, off-dry Tempranillo crafted by a German winemaker. The latest discovery in our quest to find rich, sweet and delicious reds in this rare style.. Dark berry flavors and no bitter tannins.

Château Petit-Thouars Touraine \$4/\$8/\$29

100% Cabernet Franc from the Loire Valley, France, this little gem is juicy and very drinkable especially with our brie and chevre cheeses. Taste Cab Sauv's "father". Hints of herbs, red fruits and purple flowers. Enjoy!!

Lavender Row Pinot Noir \$3.5/\$7/\$25

Pinot Noir from the Southern Rhone where fields of Lavender embrace the vineyards. round fruit tones of blackberries, ripe raspberry and violets, with hints of lavender, cola and mushroom. Styled like Oregon? California? Burgundy? See what you think! We think it's unique.

Barrique Pinot Noir \$6/\$12/\$45

A California Pinot with lovely balance and elegance. From the cooler Sonoma Coast region, this 100% Pinot shows a touch of smoke, raspberry and forest on the nose followed by luscious raspberry and dark cherry with some mocha and spice.

Terrapura Carménere \$4/\$7.5/\$29

Almost extinct in France, Carménere is mounting a solid comeback in Chile's Maipo Valley. Often a bit "lean and green" this beauty is

Domaine Dupeuble Beaujolais \$5/\$10/\$32

A wonderful, juicy, fruity and earthy Gamay from the southern part of Burgundy, France. Smooth cherries and blackberries dominate as well as a little mushroom and earth, great for a soft drinking red.

Fattoria Buccicattino Montepulciano \$5/\$10/\$33

Just ask for Fatt Bucci! While some think of Montepulciano as a poor, dusty, peasant wine this wine proves that is just not so. This wine has been put on French oak and turns poor and dusty into rich and flavorful.

Chapoutier La Ciboise Luberon \$5/\$9/\$30

The meaty Syrah dominates but this Rhone wine is well balanced with spice, blackberry and some herbal notes. A bit of violet shows from the Grenache. Good structure, nice clean peppery finish in an easy drinking wine that pairs with just about anything!

Flegenheimer "Out of the Park" Shiraz \$5/\$9/\$33

From one of Australia's best winemakers comes this McLaren Vale Shiraz. Big, rich black fruits pair with black pepper, anise and tobacco, with just a touch of blackberry jam lingering on the finish.

Armas de Guerra Bierzo Mencia \$4.5/\$8.5/\$26

Mencia is a Spanish variety popular in the Galicia (Basque) region of Spain. Bierzo is Mencia's domain and this is a frequent visitor to

soft and warm with slight green pepper, spice, violet and smoky nuance from 10 mos in French oak.

Marchesi Morellino di Scansano \$5/\$10/\$38
Chianti? Nope, but a wonderful 90% Sangiovese (10% Cab) from Maremma in Tuscany. Big dark fruit flavors and a good tannic grip from time in small barrels. Try with Taleggio or Capocollo, it sings with food!

Pietraluna Negramara \$4/\$8/\$34
Negramara is grown almost exclusively in this area of southeast Italy on the Adriatic. The wine is inky purple with tar and black fruit aromas, a gutsy middle and round, moderately tannic end that almost needs chewing.

Reunion Bonarda \$4.5/\$9/\$35
While you probably know Malbec from Argentina, there is just as much Bonarda grown there. A transplant from Northern Italy, it's a bit softer and juicier than Malbec with big, warm blueberry flavor and a clean finish.

Renato Ratti Barbera d'Alba \$5.5/\$11/\$35
This refreshing little gem is one that you'll write home about. It's smooth with beautiful acidity, and subtle tannins that follow. Red cherry, pepper, and leather bring this wine to my daily party, all the time!

Gran Passione Merlot \$4/\$9/\$35
Prepare yourself for this "baby Amarone!" Mostly Merlot but with a good bit of Corvina done *appassimento*. As in the grapes are dried after harvest to intensify the flavors. Soft, rich and delicious.

Old Soul Zinfandel \$3.5/\$7/\$26
This is Zinfandel from the OZV folks out of Lodi, California, made from 50-100 year old vines. Ripe boysenberry, blackberry, mocha and cinnamon, this is a great wine and will make people forget all about 7-deadly and Cardinal Zins, plus it's at a better price than either!

L'Accerto Nebbiolo d'Alba \$5/\$12/\$40
Excellent value, perhaps the best on our list, with dried fruits, spice and typical leather and roses. Solid tannins with loads of terroir and character. This is a great introduction to the grape of Barolo and Barbaresco.

The Volunteer Napa Valley \$7.5/\$14/\$55
An affordable yet wonderful example of California Cab. Bold, rich and smooth on the palate with the blackberries, currant, mocha and vanilla. If you are looking for a BIG Napa Cab, this is it with an amazing long finish.

the dinner table with its aromas and flavors of raspberries, fresh herbs, wildflowers and spices.

Canyon Wind 47-Ten Blend \$4.5/\$8/\$29
Our first Colorado flight pour! A fun blend of Cab, Merlot, Petite Verdot, Chardonnay and Syrah. All CO grown fruit showing aromas of cherry and blackberry with flavors of cherry, tobacco and a touch of vanilla from the oak.

Zauzo Gaston Crianza Rioja \$4.5/\$8/\$32
Tempranillo is Spain's most recognized red grape with this smooth easy drinker coming from Rioja. Enjoy loads of dried black fruits, vanilla and look for a hint of pencil shavings common to quality Tempranillo.

Monte Volpe Primo Rosso \$4/\$8/\$29
Graziano has been quietly playing with lesser known Italian and French varietals in Mendocino for 30 years. A smooth blend of Zinfandel, Primitivo, Barbera, Dolcetto, Petite Sirah, Carignan, Negroamaro, Sangiovese and Nebbiolo with 2 years in oak.

Terum Garnacha \$4/\$8/\$29
In the warmth of Spain, Grenache or Garnacha ripens to its fullest. Nice red and black fruit flavors, soft, and supple but with a bit great spice and Spanish feel. Enjoy with Manchego or Prosciutto!

Finca Moras Barrel Select Malbec \$4/\$9/\$32
Clearly Argentinian Malbec, heavy and purple with loads of vanilla and mocha, black fruits and a hint of spice. This is the new "sexy" red variety because it delivers big flavors for little dollars.

Chateau La Grolet Bordeaux \$5.5/\$11/\$36
A Merlot dominant blend from the Cotes de Bourg, with a good percentage of Cabernet and Malbec. Soft, smooth tannins and hints of leather and a kiss of cedar round out the finish.

Maimai Syrah \$6/\$11/\$39
Hawke's Bay, New Zealand doing it's version of Northern Rhone Syrah. Remarkable character, soft brooding black fruit, clean and smooth finish. Just a hint of the meaty/earthy character of St. Joseph.

Poggio Ai Ginepri Rosso \$6/\$11/\$39
Yep, a Bolgheri by the glass and affordable to boot! Try this "Super Tuscan" style Italian red or "Italian Bordeaux" if you prefer with its intense aromas of red berry and ripe plums with a hint of eucalyptus and licorice.

Schug Cabernet Sauvignon Sonoma Valley \$7/\$13/\$45
Supple and generous, this is a solidly built Cabernet blended in the classic Bordeaux style from the pioneering winemaker of Joseph Phelps Vineyards. A ripe mouthfeel of currant and cherry flavors followed by a smooth, elegant finish.

DESSERTS

Fruit & Vine Pear Pinot Grigio \$4/\$8/\$30
For those of you who love and miss the Peach Chardonnay here is our new summertime venture. Fresh California Pears infused with Pinot Grigio, need we say more?

Quinta Infantado Tawny Port \$4.5/\$7(4oz)/\$30
Deep, powerful and concentrated with complex, opulent flavors, velvety viscous texture and a gentle lingering finish. Still hand picked and crushed by foot in Portugal.

A.E. Dor Pineau des Charentes \$4/\$10(4oz)/\$70
A wonderful and obscure wine(?) from the South-west of France. Take 5 year old Cognac, add unfermented must to it and then age in oak for at least a year and you get this light, sweet, yet heady treat! Works over ice but best at room temperature.

Sweet Sunset Chocolate Merlot \$4/\$8/\$30
What is this weird wine doing on the list!?! A chocolate lover's dream but still surprisingly balanced. This is a fun and remarkably drinkable Merlot from California with the addition of chocolate cream..

CLA Ruby Porto \$5.5/\$8 (4oz)/\$40
An amazing and authentic Portuguese ruby showing soft richness and some soft tannic components. Don't ask your server which varietals are in here, although you can try to stump Barney!

Blandy's 10Yr Malmsey Madeira \$7/\$13(4oz)/\$48(375ml)
From the tiny island of Madeira, ask your server about the patriot's drink, our "Revolutionary Wine!" Enjoy.

Nicolas Sauternes \$7/\$13(4oz)/\$42(375ml)

An Aussie take on Sauternes. Botrytis infected Chard, Riesling, Semillon and Pinot Gris from southeast of Adelaide. Intense sweetness with the characteristic honey flavor.



BOTTLE LIST

BUBBLES

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| Patrick Bottex "La Cueille" | Gamay & Poulsard | Bugey-Cerdon, Savoie, France | \$69 |
| A very rare "Methode Ancestrale" where bottling occurs halfway through primary fermentation instead of with a dosage as in Cava and Champagne. Bright, vibrant strawberry flavors and slightly sweet (only 8% alc), this is the perfect summer party wine that Robert Parker says may be "the wine bargain of the year". | | | |
| Ricci Curbastro Extra Brut | Chardonnay, Pinot Noir | Franciacorta, Italy | \$85 |
| Another option for those of you love Champagne but hate its price tag. From high in the Italian alps comes this equal parts Chard/Pinot blend done in true Methode Champenoise. Crisp and light on the palate, ripe green apples and a hint of bread dough make this sparkler a lovely aperitif, food companion or to snuggle up with dessert. | | | |
| Naveran Dama Vintage Cava | Chardonnay & Parellada | Penedes, Spain | \$48 |
| Vintage Spanish Cava that sees 24 months on its lees with secondary fermentation in bottle as done in Champagne. Bright, clean and vibrant apple and pear flavors. Almost impossible to stop drinking once it's open! This is a true treasure that fully exhibits Cava's potential. The one the staff can't stop taking home for any excuse of an occasion! | | | |
| Michel Gonet Grand Cru Blanc de Blanc 2004 | Chardonnay | Champagne | \$180 |
| Opens with sweet, seductive aromas of almonds and apples leading to a refined expression of fruit finished by silky tannins. A breathtaking, aged Grand Cru Champagne already showing the character of much older vintages. Truly a great example and even value from this most famous region. | | | |



LIGHT WHITES

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| Anjos | Alvarinho | Vinho Verde | \$24 |
| The perfect "Summer Time" wine, light and slightly bubbly, but crisp and dry. With wonderful green apple, key lime and a crisp acidity, it's a Margarita in wine form. The only problem is the bottle disappears waaaay too quickly, we suggest getting these two at a time! | | | |
| Nigl "Senftenberg Piri" 2011 | Gruner Veltliner | Kremstal, Austria | \$52 |
| From steep hillsides of Austria comes this single vineyard Gruner. Scents of stone and delicate stone fruit with lively acidity, coupled with herbal spice. Natural yeasts, no sulfites, all stainless steel and never fined. | | | |
| Grans-Fassian | Riesling | Mosel, Germany | \$66 |
| Expressive white peaches, beautiful fruit, harmoniously balanced with racy acidity and lovely structure. From the Mosel Valley, the premier region for this grape. Not super sweet, coming in at 11% and showing when Riesling is done right, it is truly ethereal. | | | |
| Domaine Pierre de La Grange | Melon de Bourgogne | Muscadet | \$30 |
| An excellent representation of Muscadet. Very crisp and dry, wonderful up front fruit notes and the finish is of walnuts and lemon grass. A great summer time wine for light cheeses and for saltier meats. | | | |
| Bodegas Arzabro Ametza | Txakoli de Alava | Arabako Txakolina | \$35 |
| A powerful explosion of aromas and fresh fruits, pear, citrus, eucalyptus, mint, lime and tortilla on the nose. Perfect summertime wine and will pair wonderfully with goat cheeses and meats. | | | |
| Domaine Nathalie & Gilles Fèvre | Chardonnay | Chablis, France | \$58 |
| A delicious unoaked Chard from northern Burgundy. The Fèvre family has tilled the chalky soils of Chablis since before the French Revolution, with lineage in the village of Fontenay-près-Chablis dating all the way back to 1745. | | | |

Emile Beyer	Pinot Gris	Alsace, France	\$35
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Roundness and opulence are the words to describe this wonderful Pinot Gris from Alsace. A perfect taste combination of terroir and fruit in a single bottle. Rounded melon and peach with bracing nice acidity leading into a long finish. A great value too! A world away from the mass produced Pinot Grigio found everywhere.

Wind Gap	Trousseau Gris	Russian River	\$39
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What the heck is Trousseau Gris? Well, it's a light and crisp white wine from the alpine mountain sides of France in the Jura. We never knew that California could make a wine like this. Wonderful acidity with loads of tropical fruit notes and the palate is something not to be read but enjoyed.

Emile Beyer	Gewürztraminer	Alsace	\$49
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Intense lychee, rose and herb spices! This is classic Gewürztraminer. The palate feels at first elegant, almost delicate, but give it time and the wine will eventually reveal its structure and power. Not only a great wine from a great maker, but a great example of how versatile a food wine Gewürztraminer can be.

MEDIUM WHITES

Domaine Champalou "Fondraux"	Chenin Blanc	Vouvray	\$50
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The best producer and his best cuvee, if you are going to do Vouvray you might as well do it right. Soft and slightly sweet melon, citrus and peach. Elegant and supple with haunting flavors and not overly sweet. Find out what Chenin Blanc can taste like!!!

San Brizio	Garganega	Soave	\$39
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Not just Soave but organic, single vineyard Garganega aged in oak giving you much more depth of character in this once adored and now somewhat forgotten region. Lovely vanilla, acacia, honey and a complex ripe fruitiness that make it concentrated, mouth-filling treat. Subtle minerality shows before the soft finish. Suave Soave!

I Clivi Galea Cru	Friulano	Colli Orientali del Friuli	\$48
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What used to be called Tocai Friulano, now just Friulano and a perfect example of a NE Italian white. Crisp stone fruits, an under current of granite with the faintest hint of round melons and pears. Great food wine.

Three Brooms	Sauvignon Blanc	Marlborough	\$42
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Organic, single-vineyard, biodynamic Sav Blanc from the classic kiwi region. Don't expect the tougue shredding acid, this is a more elegant and softer version. Look for lime, passionfruit, gooseberry and peach in addition to the classic grapefruit aromas and flavor.

Andrian Floreado	Sauvignon Blanc	Trentino Alto-Adige	\$40
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From the Italian Alps comes this Sauvignon Blanc with a nose of great stone and fruits, candy and white melon with a kiss of grapefruit. This is not New Zealand Sauv Blanc, this is GREAT Italian white wine. Once you discover the wines of TAA, you may never leave!

Pabiot Aubaine	Sauvignon Blanc	Pouilly Fume	\$72
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The premiere example of French Sauvignon Blanc, with nose of fresh orange zest, fine yellow tropical fruit, including a hint of mango. Great complexity, with lovely minerality, fine acidity, subtle lemony nuance, showing a long finish.

Matteo Correggia	Arneis	Roero	\$42
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Made from the grape Arneis, from Roero in the Northwest part of Italy, nice acidity with loads of peaches and pears, and pineapples. A wonderful grape making a great wine, try with our soft or hard cheeses and meats.

CREAMY BIG BODY WHITES

Sainte Rose Barrel Selection	Roussanne	IGP Côtes de Thongue, France	\$66
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I've always wanted to see how the big bodied Rhone white varietals would show done in a New World style and finally found one! French oak fermentation and ageing on the lees brings gorgeous body reminiscent of the best oaky CA Chards. Bright peach and honeysuckle flavors wrapped in a foundation of clean acidity and almost oily viscosity. Simply gorgeous.

Peñalba López Blanco 2010	White Tempranillo/Sav Blanc	Castilla y Leon	\$48
A wonderful, rare blend from Spain. Soft white flower, vanilla and oak nose followed by rich peach flavors. A year in oak and time on the lees gives it big body but with refreshing, bright acidity to balance. Elegantly creamy and an amazingly long, luscious finish. And that's not a typo, this is indeed White Tempranillo!			
Vasse Felix	Chardonnay	Margaret River	\$55
This fantastic Western Australia Chardonnay offers a youthful nose of fresh peaches and cream, cedar, lightly toasted bread and apple tart. The palate is packed with nervy flavor intensity and has crisp acidity with a silky texture, finishing long with lingering honeyed toast notes. A lovely new world take on a white Burgundy.			
Dom. De La Collonge	Chardonnay	Pouilly Fuisse	\$70
A beautiful, creamy, lush and rich white burgundy. Ample French oak supports a palate of finesse and character with hints of apricot, fresh ripe apple once you get through the soft vanilla and butter on the nose. There is a backbone of acidity which shows hints of citrus and Meyer lemon with minerality as its core with just a hint of toastiness on the finish for those oaky chard lovers.			
Chateau de la Maltroye	Chardonnay	Chassagne-Montrachet	\$140
Made in the heart of Cotes de Beune from vines that are over 40 years old, this is quintessential and glorious white Burgundy. Fresh and rich with hints of peach, pear and citrus with a long finish. Wonderful with a variety of cheeses but really shines with the meats.			
Chanin Vineyards	Chardonnay	Santa Maria, CA	\$75
A single vineyard Chard from Bien Nacido made by Gavin Chanin, recently named by Forbes Magazine best wine maker under 30, this wine has a great golden Chardonnay color. On the nose, sea salt, peaches and fresh ginger. The palate is long and refreshing, and a rich texture coats the mouth. Dollar for dollar, the best California Chardonnay we've ever had.			
Bois de Boursan Blanc	Clairette, Grenache Blanc	Châteauneuf-du-Pape	\$90
One of the finest, and often most forgotten about, white wine regions in the world. If you like CA Chards or White Burgs then you will love this wine. A big, robust white with flavors of apricots, asian pears, lychee fruit and full creamy texture. A white that can stand up to about anything.			
R.L. Heredia Vina Gravonia Blanco	Viura	Rioja	\$60
This is why we love Spain, where else could you have the opportunity to drink a smoking good, 10+ year old bottle of white wine and not pay an arm and a leg. Lemon cream, soft apple and pear dominate with a long, lingering finish. Acidity, fruit and big oak doing a lovely threesome. If you like oaky chards but want to branch out, this is a great choice.			



ROSÉS

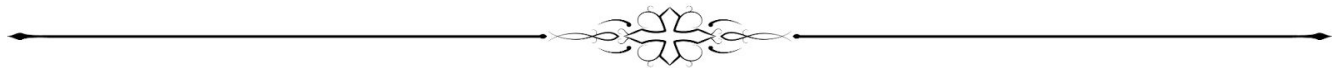
Skylark "Pink Belly"	Grenache	Mendocino, CA	\$45
100% Grenache from Mendocino. Pink Belly is a successful attempt to bring a little bit of Provence to the states. Planted on rocky subsoils, picked early just for rose, pressed after minimal skin contact for that touch of color, and then off to its stainless steel home for upbringing. Rosé for the purist.			
Château des Deux Rocs	Cinsault, Syrah & Grenache	Languedoc, France	\$39
Hand harvested, vinified with indigenous yeasts using organic grapes, this is classic and beautiful French rosé. These vines are planted at nearly 1000 feet above sea level in deep schist soils, higher than anyone in the region has planted before. These conditions and 3 months on the lees lend a delicate but complex nature to a classic style.			
Alexander Valley Rosé of Sangiovese	Sangiovese	Alexander Valley, CA	\$34
A lovely Sonoma Coast rosé with bright watermelon, ripe strawberry and mint on the nose. Slightly off-dry but still crisp with lovely clean berry flavors and light finish. The grape of Chianti done as a rosé making this dangerously easy drinking!			



LIGHTER LEANER REDS

Jacques Girardin 2009	Pinot Noir	1er Cru Santenay "Clos Rousseau"	\$48 (375ml)
From the tip of the Cote de Beaune in Burgundy comes this soft but elegant wine from the single vineyard of Clos Rousseau in Santenay. Red cherry, strawberry and a woody, forest nose start the party which is then joined by rich flavors of delicate red fruit and some spice. Offered in a half bottle format, this is a great way to get into high end Burgundy without needing a second mortgage.			

Jean-Claude Lapalu	Gamay	Brouilly	\$50
About as far of a taste as Beaujolais could be from Beaujolais Nouveau. This is serious Gamay showing wonderful terroir from the slopes of Brouilly. Light on the palate but flavor packed with ripe raspberries, mint and fresh earth. Wow, enjoy!			
Cristom Mt. Jefferson Cuvee	Pinot Noir	Willamette Valley, OR	\$78
Dark cherry and strawberry show on a elegantly perfumed, spice-accented nose. The palate shows warm flavors of dark cherry, black raspberry, cinnamon and a slight cola note. A year in French oak adds a soft, sweet backbone to the vibrant fruit. This is Oregon Pinot at its best!			
Edmond Cornu "les Barrigards"	Pinot Noir	Bourgogne	\$50
This is a lovely little red from a single vineyard situated near Beaune which captures the essence of this area. The wine features the high spice tones that are a classic feature of this section of the Cote de Beaune. Light, slightly nervy, with an exuberance that makes this a fine companion to any of our creamy brie cheeses or tangy goat's milk cheeses. Enjoy!			
F. Ganoux "Le Clos des Chenes" 2005	Pinot Noir	Volnay ler Cru	\$170
This hand-picked ler Cru comes from a 10 hectare vineyard in the heart of Meursault. Clos de Chênes is one of the most renowned cru in all of Volnay. Packed with power and grace, this is a wine of great distinction with firm, ripening tannins and cherry-like fruit wrapped in truffles, forest underbrush and violets. Great with prosciutto and a variety of firm cheeses.			
Jerome Chezeaux 2007	Pinot Noir	Vosne-Romanee ler Cru	\$140
This wine is consistently one of our favorites from the domaine. The vineyard, Les Chaumes, is superbly situated just underneath the titans of La Tache and Aux Malonsorts. We selected the '07 for early drinking opportunity and its luscious tastes. WOW! You will not believe how good this wine is, haunting with subtle texture. This is why the devil made Burgundy.			
Saracina Klindt Vineyard	Pinot Noir	Anderson Valley, CA	\$105
One of the coolest climate pinots from anywhere in CA. Soft aromas of cherry, raspberry and spicy oak show on the nose. Lively and laser guided red fruit surrounded by vibrant acidity brings the sweet red fruit and floral flavors to another dimension. Less than 300 cases made.			
Broc Carbonic	Carignan	Alexander Valley	\$64
From 130+ yr old vines, and on original rootstock comes this remarkable Carignan. All native yeasts, no SO2 used during production means pure bright flavors of tart cherry, blueberry and unmistakable juicy tang from carbonic maceration.			



MEDIUM BODY REDS

Dashe - The Comet	Zinfandel, Carignane, Petite Sirah	Alexander Valley, CA	\$90
If you love the jammyiness of zin but wish it had more structure, this is the blend for you. One of the best zin producers in CA adds Carignane (from 130 year old vines) which brings a lean backbone and then the Petite Sirah gives some earthy depth. A year and a half in French oak lets all this meld into a beautiful blend surpassing the sum of its parts. Less than 400 cases made.			
Château Sainte Eulalie "La Cantilène "Syrah, Grenache & Carignan	Minervois		\$52
A silver medal winner in Decanter's World Wine Awards. Rich soft and slightly smoky with gorgeous black fruit flavors. Nicely balanced French oak to support the fruit. A single vineyard, eclectic gem that is simply lovely!!!			
Dominico Clerico	Dolcetto	Dolcetto d'Alba	\$39
Lovely little Dolcetto from the Piedmont region of Italy. One of the region's forgotten varietals it is mounting a comeback. A great food wine, especially with hard or firm cheeses or any of our meats. Soft and subtle and charming.			
Cal Blanca	Tempranillo	Toro, Spain	\$38
"Cal Blanca" ("white chalk") refers to the rare chalky, calcareous limestone soils found in this special vineyard. Organically grown, aged 6 months in French oak, it's got the brawny and bold black fruits you might expect from Toro, but being one of the highest elevation vineyards you also find violet and mineral character, with distinctive aromatic freshness, uncommon balance and just a whisp of licorice and graphite.			
Casina di Cornia	Sangiovese	Chianti Classico, Italy	\$40
Made from Tuscany's Sangiovese, Chianti can come in a variety of different styles, ours is light to medium bodied with hints of dried cherries, mushrooms, mint and leather. A wonderful wine to accompany any charcuterie and aged cheese, although originally meant to pair with a filet mignon done in the Florentine style.			

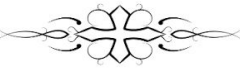
Brian Carter Cellars	Grenache, Syrah & Mourvedre	Columbia Valley, WA	\$70
Taking inspiration from Chateauneuf du Pape, this wine is a perfect example of great Rhone varieties in WA. Red currant, pomegranate, and wonderful herbs show through in a superbly balanced wine. For you grape hunters it also has some Counoise and Cinsault added.			
Torbreck "The Steading" 2009	Grenache, Syrah & Mourvedre	Barossa Valley	\$85
This is Australia doing Rhone varieties incredibly well. Deep ruby with smooth yet intense flavors of black cherry, truffle, leather and Provencal herbs. Touch of spice and licorice wind around a nice acid and tannin backbone. No fining or filtration used after 2 years in French oak.			
Lionello Marchesi Coldisole	Sangiovese Grosso	Brunello di Montalcino	\$98
Three years in small oak barrels, this is Sangiovese that is unlike Chianti in every sense. Wild herbs and dark fruit pulse from the class, big and brooding with sultry interplay of smoky tar, vanilla, blackberry, and roses. Don't try this unless you are open to a wine epiphany and a new found addiction. Brunello does that.			
County Line Road	Syrah	Mendocino	\$68
A positively fabulous domestic Syrah with tons of character and finesse. Flavors just seem to burst from the glass with a fleshiness and juiciness that makes this incredibly gratifying to drink today. This is what happens when a Pinot Noir producer makes a Syrah, a terrific wine for the money.			
Baracchi Smeriglio 2008	Merlot	Cortona	\$50
Deep ruby red color and a subtle nose with strong hints of red berry fruit and light spicy aromatic hints from the oak aging. The palate is very soft and pleasantly smooth with a lingering finish and a slightly spicy aftertaste that will last a full minute. From the region just to the east of Chianti, this is a full bodied Merlot and a very different flavor profile compared to right bank Bordeaux.			
Coup de Grace	Zinfandel, Petite Sirah, Petite Verdot, Cab Franc	California	\$59
A blend of Old Vine Lodi Zinfandel, Petite Sirah from Lodi and Russian River Valley, Petit Verdot from both Lodi and Yountville and Cabernet Franc from Napa County's Atlas Peak. On the nose bright red berry, fig, licorice, sage and oak accents. The wine is rich and full of character with blackberry, licorice, spice and earth notes intertwined with soft oak flavors. We call this one the "executioner" because of what it does to the "prisoner".			
Rivetto Zio Nando	Barbera	Alba	\$60
Take the popular flight Barbera and multiply the depth and complexity tenfold. This is what single vineyard, 70-year old vines and two year's in small oak barrels can do to one of Italy's favorite grapes. Our favorite Barbera, maybe ever.			
Domaine Raspail-Ay	Grenache Blend	Gigondas	\$75
One of the best value regions of serious Southern Rhone reds. A Grenache, Syrah, Mourvedre blend with all black fruits, vibrant spice, lavender herb and a silky smooth finish. Heavy and meaty but still packed with finesse and a finish that lasts.			
Brunier Vieux Télégraphe "Télégramme"	Grenache, Mourvedre	Châteauneuf-du-Pape	\$128
From one of the most notable producers in the Southern Rhone, the Brunier family are masters at showing off wonderful Rhone terroir. Bask in its warm red raspberry and cherry flavors wrapped up in spice and herb notes. With plenty of subtle complexity, it's still super easy to quaff and the bottle disappears way too quickly.			
C.G. Di Arie Interlude	Zinfandel, Syrah, Petite Sirah & Primitivo	Sierra Foothills, CA	\$52
Thank goodness the Turkish food chemist who helped bring us Cap'n Crunch decided to move on to wine making. Using his patent pending cap submerging device, he crafts wonderful wines. The Zinfandel and Primitivo contribute fruitiness to the blend while the Syrah and Petite Sirah add the backbone and the structure along with savory, smoky and earthy flavors.			



BIG BOLD REDS

Argentiera Superiore	Cabernet Blend	Bolgheri	\$95
Not from Argentina. This is a Bordeaux blend from Tuscany with a wonderful color and fabulous depth. Fantastic nose of mushroom and soft cherry, jasmine, coffee grounds, basil and boysen and juniper berries. Why do Sassicaia when you can have this beauty at a fraction of the price?			
Colome Estate	Malbec	Salta, Argentina	\$62
A remarkable blend of three high elevation vineyards, the lowest is still higher than Denver! The highest is the El Arenal vineyard at 8,500 ft! Intense sunshine still allows for full ripeness but the cool nights preserve the balance and delicate character. A Malbec that can stand easily shoulder to shoulder with high dollar Napa or high dollar Bordeaux. Plums, dried cherries, mocha and that lovely spice and leather character we love from Malbec.			

Clos Troteligotte K-lys	Malbec	Cahors	\$52
Malbec originates from France and this gorgeous and intense, organic beast is a remarkable example. Lovely vanilla and blackberry nose with firm tannins and meaty black cherry, spice and leather. Just the wine to win Malbec fans back to the homeland!			
Hindsight Howell Mt	Cabernet Sauvignon	Napa	\$115
At only 180 cases made, this is single vineyard, Howell Mt Cab with powerful aromas of cocoa, coffee and oak that follow through to the palate. Full, lush flavors of black cherry & berries finish with solid, long-lasting tannin leaving you with lingering dark fruit. Aged 24 months in new French oak.			
Château Vieille Tour La Rose Grand Cru	Merlot, Cabernet Franc	St. Emilion	\$60
Deep ruby red with powerful aromas of blackberry and plum, with hints of leather and meat. From a hard year, but allowed us an affordable Grand Cru to share with you. Plenty of oak and tannins but very drinkable already.			
Silvio Giamello Vicenziana	Nebbiolo	Barbaresco	\$77
Barbaresco is Queen of the Piedmont, all light and finesse but packed with dried cherry, gorgeous hibiscus, sweet leather, tobacco and Orange Pekoe tea leaves. Classic in style but drinkable today with loads of elegance and power!			
Attilio Ghisolfi Bussia 2006	Nebbiolo	Barolo	\$175
Single vineyard, beautiful Barolo in a very drinkable style. All the classic components of leather, rose petals and smoky raspberry with surprisingly ripe tannins. Simply put, one of the more amazing wines on our list. Take some time, decant and enjoy this one.			
Travaglini	Nebbiolo	Gattinara	\$98
Yep, another Nebbiolo from the Piedmont! Aromas of red fruit, blackberry, plum and licorice with hints of vanilla and leather. Full-bodied, with intense flavors of cherry, raspberry and spice and a bit more alcohol. Just getting drinkable now at 7 years old.			
Chateau Aney	Cab Sav, Merlot, Cab Franc	Haut Medoc	\$69
A big, yet drinkable, left-bank Bordeaux. Gorgeous warm cassis and spice, plenty of meaty tannins to hold it together. This small estate is nestled between St. Julien and Margaux. Forget the over oaked, over extracted wines coming from Bordeaux, this is classic, beautiful Bordeaux at good value.			
R.L. Heredia Vina Bosconia Gran Reserva	Tempranillo Blend	Rioja	\$165
Maybe the most FUN wine on our list. A 20 year old wine that spent 9 years in barrel before bottling and holding at the winery. This is actually a current release! Tawny rim, complexity galore yet round and smooth before finishing for a day and a half.			
Moss Roxx	Zinfandel	Lodi	\$45
From the same family producers as the OZV, but this beauty is crafted from all 100+ year old vines! Dark, deep fruit dominate until the smooth finish shows vanilla and boysenberry. If you're curious as to Zinfandel's potential, you can't do much better than this.			
Yves Cuilleron Les Terres Sombres	Syrah	Côte Rotie	\$130
The top cuvee from a favorite northern Rhone producer <i>not</i> named Guigal. Single vineyard Syrah that has spent 18 months in French oak giving it a wonderfully elegant finish. Smooth dark fruits and food friendly, this really is a great value and performer for Rhone Syrah.			
Ben Schild Reserve	Shiraz	Barossa Valley	\$65
One of the finest producers of Shiraz in all of Australia. This is their single vineyard offering showing intense blueberry crumble and spice flavors with lots of heavy spice and rich oak to balance. Truly one of our secret gems.			
Ben Glaetzer "Amon-Ra"	Shiraz	Barossa Valley	\$295
Regarded as one of the best Shiraz Oz has to offer. Dense inky purple with lavender, cedar, chocolate and black cherry pie. Yes, it's that good. You can pass on it today but it tends to double in price every year and we could only get one of each. Parker 96+, Gold Medals out the wazoo.			
Cesari "Il Bosco"	Corvina, Rondinella & Molinara	Amarone	\$165
A traditional blend of Corvina and Rondinella where the grapes are picked and dried over straw mats for 3-4 months before winemaking to intensify the flavors. Loads of dried fruits and great examples of Veneto terrior. Big and bold with rich almost sweet cherry and plums flavors coupled with tobacco and spice leading to a smooth, lengthy finish. A great example of this classic style.			
Château Lascombes 2005	Cabernet Sauvignon Blend	Margaux	\$260
Deuxieme Grand Cru Classe (Second Growth) Bordeaux, this is one of the better, if not the best, wines on the list. One of the better vintages for Chateau Lascombes, a blend of Cabernet, Merlot, and a little Petit Verdot. A stunningly opulent wine with a dense purple color, the '05 has a beautiful perfume of spring flowers, blueberries, blackberries, and graphite. A full body monster with silky while still noticeable tannins. This is a thrill ride for your mouth.			



BEERS ON TAP

Flight (3oz each) of all 4 - \$10

- City Star Seasonal** \$6
From the great people at Berthoud's City Star Brewery, we offer something to fit the season. Just ask your server what's on tap!
- Odyssey Beerwerks Epiphany Belgian-Style Ale** \$6
Graced with aromas of pear, light fruit and bubblegum, Epiphany combines the best elements of both a Tripel and a Belgian Golden Strong Ale in one eccentric sip.

BOTTLES

Weihenstephaner Original Premium	5.1%	\$4.5
Monks Cafe Flemish Sour Ale	5.5%	\$6
Samuel Smith's Oatmeal Stout	5%	\$5
Ayinger Ur-Weisse (17oz)	5.8%	\$6
Lion Stout	8.8%	\$5.5
Nefarious Ten Pin Imperial Porter (22oz)	8%	\$12
Timmerman's Strawberry Lambic	4%	\$6
Gemini Tranquility Tripel (22oz)	8.8%	\$12

CIDERS

Grasshop-ah (16oz)	6.9%	\$12.5
Samuel Smith's Organic Apple Cider	5%	\$9
William Tell Strawberry Apple Cider	6%	\$12

SELECTED SPIRITS AND COCKTAILS

- Spring 44 Vodka** \$9
Rocky Mountain, artesian spring water and Colorado grains makes this one of the smoothest Vodkas ever.
- Leopold's Gin** \$9
Small batch, award winning, handcrafted American (Colorado!) gin. Remarkably nuanced. Martini (shaken of course), rocks, or with tonic.
- A.D. Laws Four Grain Straight Bourbon** \$12
Hand crafted from grain to bottle in Colorado and wonderfully smooth. Order neat, over rocks, or try in one of our amazing cocktails!
- Leopold's Absinthe** \$10
Traditional Absinthe Verte: Anise, Grande Wormwood, and Sweet Fennel. Served in the French "Poet's Third Eye" style with our fancy shmancy water tower, and an imported sugar cube from Mauritius. Just please keep your ears on!

- City Star Cowboy's Golden** \$6
A new addition for us, smooth golden lager brewed with German noble hops and German lager yeast. Light in body and color, crisp and refreshing. Awesome!
- Odyssey Beerwerks Psycho Penguin** \$6
A Robust Porter brewed with whole Madagascar Vanilla Beans. Rich flavors of sweet malt and artfully roasted grains balance well with the silky smoothness of vanilla.

LOCAL CANS (\$5)

ODYSSEY BEERWERKS

Palm Tree Caribbean-Style Lager	4.7%
Helio Hefeweizen	4.7%
Oh Snap! Spiced Winter Ale	6.4%
Psycho Penguin Vanilla Porter	5.5%

14ER BREWING CO.

Maroon Bells Guava Ale	5.25%
Rocky Mtn Saison	5.25%
Mt. Massive IPA	6.5%
Double Mt. Massive IPA	8.33%

DENVER BREWING CO.

Sun Drenched Exploratory Ale	5%
Pretzel Assassin Amber Lager	5%
Graham Cracker Porter	5.6%

HIGH HOPS BREWERY

Habanero Hunny	7.1%
Cherry Vanilla Milk Stout	6.5%

- New York Sour** \$12
Classic Whiskey Sour with a Bitto Twist.
- French 75** \$10
The perfect combination of floral gin and citrus, topped with the oldest known french bubbly.
- Classic Manhattan** \$12
Colorado Gold Bourbon blended with Carpano Sweet Vermouth, garnished with a house made brandied cherry.
- Amber's Old Fashioned** \$12
Bitters and Bourbon, a classic combination. Garnished with an orange peel and a house made brandied cherry.
- Bitto Wine-Tini** \$11
Fresh cucumber and basil with our popular Pear Pinot Grigio. The perfect summer Cocktail!