

cocktails

Le Viêt Nam	9
<i>spicy house infused serrano pepper gin, muddled cilantro, fresh lime & grand marnier on rocks</i>	
Poire	9
<i>vodka, belle de brillet, pear juice, lemon ginger cloud</i>	
La Maison	9
<i>house infused allspice tequila, blended with pomegranate, cranberry and grand marnier</i>	
La Lavande	8
<i>vodka, fresh lime, lavender infusion, parfait amore</i>	
Rioja Sangria	7.5
<i>fruit, wine, spirits & spices</i>	
Fenouil's Maple Manhattan	9
<i>a warm blend of bourbon, peach bitters, maple and cider for a smooth, easy drinking, winter manhattan</i>	
L'Oranger	9.5
<i>gin, orgeat, fresh pink grapefruit, ginger-ale, reagan's orange bitters</i>	
Le Mignon	11
<i>top shelf tequila, cointreau, fresh lime juice margarita</i>	

winter warmers

Armagnac Toddy	9
<i>armagnac brandy combined with becherova make this hot toddy a warm cinnamon treat</i>	
Le Boucanier	8
<i>house crafted hot buttered rum and sailor jerry's</i>	
La Citrouille	9
<i>baileys, kahlua, tuaca and coffee topped with pumpkin spice whipped cream</i>	



wines by the glass

RED

Vin Rouge du Jour		7.5/30
Pinot Noir, Elk Cove '07		13/52
Pinot Noir, Domaine Serene, Yamhill Cuvée '07		14/55
Pinot Noir, Hirsch Vineyard, M, Sonoma, '06		18/80
Pinot Noir, Anam Cara, Heather's Vineyard, '05		20/88
Vacqueyras, Grenache, Domaine La Garrigue '05	13/52	
Côtes du Rhône Villages, Rasteau, '05		10/40
Barbera, Elk Cove, La Sirene NV	10/40	
Barbera d'Alba, Brico Maiolica, '07		11/44
Cabernet Sauvignon, Bergevin Lane '06		15/60
St. Emilion, Chateau Monte Christo, Grand Cru '03		16/64

WHITE

Vin Blanc du Jour		7.5/30
Pinot Grigio, Tiefenbrunner '08		8.5/34
Pinot Blanc, Domaine Schlumberger, '07		9/36
Pinot Gris, Four Graces, Willamette Valley '07		10/40
Riesling, Dr. Loosen, Mosel '08		10/40
Sauvignon Blanc, Sauvignon Republic '08		12/48
Chablis, William Fevre, Champs Royaux '07		16/64
Chardonnay, Louis Latour, "Grand Ardeche" '05		9/36
Chardonnay, Hook & Ladder, Russian River '08		12/48

ROSÉ

Sangiovese, Chiantetto, Provenza '07		9/36
Grenache/Cinsault, Tavel, Prieure de Montezargues '07		11/44
Cinsault, Rose les Domaniers '08		8.5/34

SPARKLING

Sparkling du Jour		7.5/37.5
Moscato d'Asti, Cascinetta Vietti '08		9/36
Prosecco di Valdobbiadene, Ruggeri & Co., Gold Label NV		11/55
Crémant d'Alsace, Lucien Albrecht, Rosé NV		11/55
Champagne, Laurent-Perrier, Reserve Brut NV		16/32
Champagne, Louis Roederer, Brut Premier NV	16/83	

beer

DRAFT

Trumer Pils, 5.5
Celebration Ale, 6.
Stone Pale Ale, 5.75

BOTTLE

Amstel Light, 4.75
Chimay Triple, 8.25
Black Butte Porter, 4.75
Lagunitas IPA, 4.75
Paulaner Hefeweizen, 4.75
Meteor Pils, 6
St Pauli N.A., 4