

## CHAMPAGNE & SPARKLING

SAINT-HILAIRE, <i>France</i> 21	13 / 60
MOILLARD, CREMENT BRUT ROSÉ, <i>Champagne</i> 19	15 / 70
NOMINE-RENARD BRUT ROSÉ, <i>Champagne NV</i>	19 / 94
NICOLAS FEUILLATTE BRUT, <i>Chouilly NV</i>	22 / 108
G.H MUMM NV	26 / 120
VEUVE CLICQUOT BRUT, YELLOW LABEL, <i>Champagne NV</i>	28 / 135
WARIS-HUBERT, BLANC DE BLANC, <i>Grand Cru NV</i>	120
BILLECART, BRUT ROSÉ, <i>Champagne NV</i>	210
VEUVE CLICQUOT 'LA GRANDE DAME', <i>Champagne</i> 09	375

## ROSÉ

TRIENNES, <i>Cotes De Provence</i> 23	15 / 58
SANCERRE, <i>Pierre Morin</i> 22	18 / 70

## ALSACE VARIETALS

FESS PARKER, RIESLING, <i>Santa Barbara</i> 23	12 / 44
PINOT GRIS, HUGEL, <i>Alsace</i> 22	14 / 48
RIESLING, TRIMBACH, <i>Alsace</i> 21	15 / 60

## CHARDONNAY - BURGUNDY

CHABLIS, <i>Louis Jadot</i> 22	15 / 56
STAGS' LEAP, <i>Napa Valley</i> 23	17 / 65
POUILLY-FUISSE, BOUCHARD 21	20 / 76
PATZ & HALL, <i>Sonoma Coast</i> 21	72
CHABLIS 1 ER, <i>Simonnet-Febvre Vaillons</i> 18	105
MEURSAULT, <i>Hubert Bouzereau-Bouchard Pere &amp; Fils</i> 20	170
CHASSAGNE-MONTRACHET, <i>Marc Morey</i> 22	200
PULIGNY-MONTRACHET, <i>Faiveley</i> 22	275

## SAUVIGNON BLANC

BLACK COTTAGE, <i>Marlborough</i> 23	13 / 45
CHÂTEAU SAINT-SULPICE, <i>Bordeaux Blanc</i> 23	14 / 52
SANCERRE, <i>Domaine Durand</i> 23	17 / 64
DOMAINE OCTAVIE, <i>Lorie Valley</i> 22	48
CHÂTEAU DE SANCERRE, <i>Sancerre Loire</i> 23	85

## OTHER WHITES

PINOT GRIGIO, <i>Luna Nuda</i> 23	12 / 44
VIOGNIER, <i>Vidal-Fleury</i> 22	13 / 48
VOUVRAY, <i>Vigneau Chevrean</i> 22	15 / 56
PICPOUL, <i>Les Vignerons de Florensac</i> 22	42
ALEOFANE, <i>Crozes Hermitage</i> 21	65

## FEATURED WINES

CHAMPAGNE, <i>Collet Brut 1 Er NV</i>	22 / 105
PINOT GRIS - ETUDE, <i>Carneros</i> 22	17 / 68
PINOT NOIR - ETUDE, <i>Carneros</i> 21	17 / 68
CABERNET SAUVIGNON - STAGS' LEAP, <i>Napa Valley</i> 21	25 / 90



## APÉRITIF



SPÉCIALITÉ  
LE ST. GERMAIN  
*St. Germain, Champagne  
& Club Soda*

MINI CARAFE 15 CARAFE 44

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MARGARITA EPICÉE 14  
*Codigo Blanco Tequila, Jalapeno, Pineapple, Orange, Lime*

LE BON RHUM 15  
*False River Dark Rum, Chinola Passion Fruit Liqueur, L'orgeat, Lime, Cherry Bark Bitters*

THE TROIS MARTINI 15  
*Grey Goose Infused Blend of Strawberry, Raspberry & Blueberry*

THE MONTELEONE 15  
*Jeffersons Small Batch Bourbon, Dry Curacao, Sweet Vermouth, Bittercube Orange Bitters*

LE PAMPLEMOUSSE 14  
*Ketel One Botanical Grapefruit & Rose Vodka, Ginger, Grapefruit, Blanc de Blancs*

BHAKTA SAIL 16  
*Bhakta 1928, Dry Curacao, L'Orgeat, Angostura Bitters*

BISTRO CIDRE 15  
*Happenstance Bourbon, Creole Orgeat, Lemon, Cherry Pie Cider*

BUCKHEAD VESPER 15  
*Belvedere Lemon & Basil Vodka, Murrell's Row Tulsi Gin, Lillet*

MANDARINE SIDECAR 14  
*Mandarine Napoleon, Martell Cognac, Lemon*

FINAL STATEMENT 15  
*Bozal Mezcal, Fontbonne Herbal Liqueur, L'orgeat, Lime, Cherry Bark Bitters*

G&T 14  
*Highclere Gin, Fever Tree Mediterranean Tonic*

## CABERNET SAUVIGNON - BORDEAUX

CRU MONPLAISIR, <i>Bordeaux Superior</i> 21	15 / 58
JUSTIN, <i>Paso Robles</i> 21	16 / 60
CHÂTEAU GREYSAC, <i>Médoc</i> 18	18 / 70
CLOS DU VUL, <i>Napa Valley</i> 22	20 / 78
AUSTIN HOPE, <i>Paso Robles</i> 22	85
FAUST, <i>Napa Valley</i> 21	95
CHÂTEAU CANTEMERLE, <i>Haut-Médoc Grand Cru Classe</i> 19	110
LIONS DE BATAILLEY, <i>Pauillac</i> 17	115
CHÂTEAU MEYNEY, <i>Saint-Estephe</i> 19	120
CHÂTEAU GLORIA, <i>Saint-Julian</i> 18	135
CHÂTEAU PHELAN SEGUR, <i>Saint-Estephe</i> 17	150
ANSEILLIAN BY LAFITE ROTHSCHILD, <i>Pauillac</i> 19	195
CHÂTEAU CANTENAC BROWN, <i>Margaux Grand Cru Classe</i> 19	210
CHÂTEAU BATAILLEY, <i>Pauillac</i> 16	240
QUINTESSA, <i>Napa Valley</i> 18	330
OPUS ONE, <i>Napa Valley</i> 18	850

## MERLOT - BORDEAUX

CHÂTEAU TROUPIAN, <i>Haute-Médoc</i> 18	15 / 58
CHÂTEAU SAINT-ANDRE CORBIN 21	17 / 65
LES CADRANS DE LASSEGUE, <i>St. Emilion Grand Cru</i> 21	19 / 76
EMMOLO BY CAYMUS, <i>Wagner Family, Napa Valley</i> 21	20 / 80
PAVILLON DE TAILLEFER, <i>Saint Emilion Grand Cru</i> 19	105
CHÂTEAU LA POINTE, <i>Pomerol</i> 18	125
CHÂTEAU PAVIE MACQUIN, <i>Saint Emilion Grand Cru Classe</i> 14	225

## PINOT NOIR - BURGUNDY

ERATH, RESPLENDENT, <i>Oregon</i> 22	15 / 60
DAMIEN MARTIN, <i>Bourgogne</i> 22	17 / 65
LOUIS LATOUR, <i>Bourgogne</i> 21	19 / 72
PATZ & HALL, <i>Sonoma Coast</i> 19	20 / 78
R. DUBOIS & FILS, <i>Bourgogne</i> 21	68
FLOWERS, <i>Sonoma Coast</i> 22	95
BEAUNE, MAISON CHAMPY, <i>Vielles Vignes</i> 18	120
GEVREY-CHAMBERTIN, <i>Trapet-Rochelandet</i> 20	165
POMMARD, <i>Doamine Joseph Voillot</i> 20	200
DUJAC, <i>Chambertin</i> 20	500

## SYRAH - RHÔNE RED

CÔTES-DU-RHÔNE, <i>La Jassine</i> 22	13 / 45
CÔTES-DU-RHÔNE, <i>Domaine Pegau "Maclura"</i> 20	15 / 78
CÔTES-DU-RHÔNE, <i>G.B. Tautavel 'Grand Terroir'</i> 21	16 / 60
CHÂTEAUNEUF-DU-PAPE, <i>Domaine Du Vieux Lazaret</i> 22	20 / 76
CHÂTEAUNEUF-DU-PAPE, <i>Andre Brunel, Les Cailloux</i> 20	135
CHÂTEAUNEUF-DU-PAPE, <i>Domain Du Vieux Telegraphe</i> 21	225

## OTHER REDS

MALBEC - CATENA BISTA FLORES, <i>Mendoza</i> 21	13 / 45
CABERNET FRANC - <i>Le Monde</i> 20	15 / 58
MALBEC - CAHORS, <i>Clos La Coutale</i> 22	18 / 68
RED BLEND - ORIN SWIFT, <i>Abstract</i> 22	20 / 78
CAHORS - <i>Chateau Haut-Monplaisir</i> 21	50
CABERNET FRANC - <i>Chateau Lucaniaicus</i> 20	90

## DRAFT BEER

<b>LAGER</b> STELLA ARTOIS Belgium Floral, Hoppy, Balanced Malt 7. / 13.5oz / 5.0%	<b>PILSNER</b> EUPHONIA - NEW REAL BREWERY Atlanta, GA Aromatic Hops, Melon, Mild Bitterness 8. / 16oz / 4.6%	<b>PAULANER HEFE-WEIZEN</b> Germany Ripe, Tropical, Balanced Wheat 9. / 16oz / 5.7%	<b>IPA</b> TERRAPIN LUAU Atlanta, GA Ripe Strawberries, Orange Cirtus 10. / 16oz / 6.5%	<b>QUADRUPEL</b> ST. BERNARDUS ABT. 12 Belgium Golden Raisin, Plum, Vanilla 13. / 8.5oz / 10.5%
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## BOTTLED BEER

<b>BELGIUM</b>	<b>U.S.A.</b>	
CHIMAY BLUE "GRANDE RÉSERVE" 9% <i>Strong Dark - rose, dates, brown sugar</i> 13.50	ATLANTA HARD CIDER CO. - GF <i>Crisp Apple - slightly sweet, crisp, smooth &amp; refreshing</i> 6	SWEETWATER 420 <i>Pale Ale - orange peel, pine, refined hops</i> 6
CHIMAY RED "PREMIÈRE" 7% <i>Dubbel - stone fruit, citrus, currants</i> 12	ATLANTA HARD CIDER CO. - GF <i>Seasonal Selection</i> 8	TERRAPIN HOPSECUTIONER <i>IPA - floral hops, grapefruit, pine</i> 7
CHIMAY WHITE "CINQ CENTS" 8% <i>Tripel - muscat, honey, bananas, cloves, raisins</i> 12.50	BLUE MOON <i>Witbier - orange, allspice, lemon zest</i> 7	THREE TAVERENS <i>Rapturous - raspberry sour ale</i> 7
DUPONT SAISON <i>Farmhouse Ale - vanilla, spice, lemon</i> 12	DOG FISH HEAD 90 MINUTE <i>Imperial IPA - brandied fruit cake, grapefruit, hops</i> 9	VICTORY PRIMA PILS <i>Pilsner - tropical fruits, honey, herbal hop</i> 6.5
DUVEL 8.5% <i>Strong Pale - english muffin, orange marmalade spice</i> 11.50	FAT TIRE <i>Amber Lager - nutty, molasses, crisp hops</i> 6	YUENGLING <i>Amber Lager - sweet malt, refreshing, smooth</i> 6
<b>GERMANY</b>	GATE CITY <i>Copperhead - amber ale, caramel, dry, slightly bitter</i> 6	TROPICALIA <i>Creature Comforts - juicy, citrus hop</i> 9
BECK'S <i>Pilsner - bitter, floral, spicy hops</i> 7	LAGUNITAS <i>IPA - biscuity, citrus, pine</i> 7	
<b>ITALY</b>	MONDAY NIGHT SLAP FIGHT <i>IPA - floral hops, grapefruit, pine</i> 7	
PERONI <i>Pale Lager - citrus, honey, straw</i> 6	SCOFFLAW BASEMENT <i>IPA - happy earthy tones, citrus</i> 7	
<b>IRELAND</b>	SAMUEL ADAMS BOSTON LAGER <i>Vienna Lager - honey, caramel, toast</i> 6	
GUINNESS DRAUGHT <i>Dry Stout - cappucino, chocolate, toast</i> 7.5	STONE BREWING COMPANY <i>IPA - zesty hops, grapefruit, pine</i> 7	
<b>THAILAND</b>		<b>MOCKTAILS</b>
SINGHA <i>Pale Lager - cold, crisp, clean</i> 7		STELLA 0.0.....6
		PHONY NEGRONI.....10
		AMARO FALSO.....10
		0 PROOF SPICY MARGARITA.....10