



Bovin House Wines

Glass.....\$12.00 Bottle.....\$46.00

ROSÉ

Les Vignes Saint-Roch

Grapes: *Rosé Grenache, Cinsault, Syrah*

Tasting: *Notes of Peach and Orange confit.*

A fresh, fruity and resolutely greedy palate.

Region: *France / Côtes-de-Provence*

WHITE

Chardonnay Millebuis

Grape: *Chardonnay*

Tasting: *Notes of Butter, Green Apples, Lemon,*

Oak flavor and Lemon zest, Citric wine.

Region: *France / Bourgogne*

Cupcake

Grape: *Sauvignon Blanc*

Tasting: *Tropical fruit, zesty citrus, and*

fresh herbaceous notes.

Region: *New Zealand / Marlborough*

Château Belingard

Grape: *Semillon*

Tasting: *Sweet and fruity, with notes of honey,*

tangerine and marmalade.

Region: *France / Monbazillac*

RED

Sangre De Toro

Grape: *Red Blend*

Tasting: *Cherries, berries and spices with light tannins*

Region: *Spain / Cataluña*

Château Sissan

Grapes: *Cabernet Sauvignon*

Tasting: *Wood, Red Fruits, Vanilla, Spices.*

Region: *France / Burdeos / Côtes de Bordeaux*

Millebuis

Grape: *Pinot Noir*

Tasting: *Red Fruits, Oak, Spices.*

Region: *France / Bourgogne*

Château Clou Du Pin

Grape: *Merlot*

Tasting: *Oak, Vanilla, Chocolate,*

Black Fruits, Mushrooms.

Region: *France / Bordeaux Supérieur*

*Ask your waiter about our seasonal bottles
and availability.*



Red

RHÔNE VALLEY

Châteauneuf-du-Pape	
Château Mont Redon.....	\$88.00
Côtes-du-Rhône	
Mont Redon.....	\$38.00

BURGUNDY

Bourgogne	
Hautes-Côtes-De-Beaune	\$46.00

BORDEAUX

Saint-Émilion	
Château Fombrage	
Grand Cru Classé.....	\$98.00
Haut-Médoc	
Les Allées de Cantemerle.....	\$46.00

USA

Beringer Founders' Estate Pinot Noir	\$38.00
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ARGENTINA

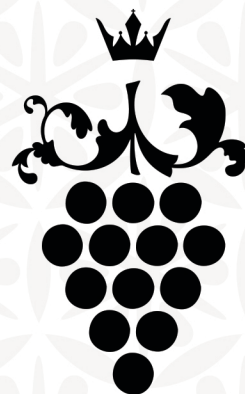
Domaine Bousquet Reserve Malbec	
Tupungato, Uco Valley.....	\$38.00
El Enemigo	
Reserva Malbec Mendoza.....	\$57.00

SPAIN

Finca Torrea Marqués De Riscal.....	\$71.00
Gran Reserva Marqués De Riscal.....	\$128.00
Marques de Riscal 1860.....	\$38.00

ITALY

Bertani Valpolicella DOC.....	\$38.00
Castello di Albola	
Chianti Classico DOP.....	\$38.00



SPECIAL SELECTION

David Duband.....	\$183.00
Gevrey Chambertin Premier Cru.....	\$372.00
Château Grand Puy Ducasse Pauillac	
Grand Cru Classé.....	\$144.00
Opus One Napa Valley	\$963.00
Margaux Château Palmer.....	\$918.00



Champagne & Sparkling

GOSSET

Grand Blanc De Blancs Brut.....\$150.00

Grande Réserve Brut.....\$120.00

LAURENT-PERRIER

Blanc De Blancs Brut Nature.....\$218.00

Brut «Cuvée Rosé».....\$189.50

Rosé

Whispering Angel Sacha Lichine.....\$51.00

Domaines Ott* Château De Selle Cru
Classé Taradeau.....\$70.00

Coquette Château Clementina.....\$38.00

White

LOIRE VALLEY

Saumur «Les Fresnettes»

Château De Targé.....\$42.00

Haut-Poitou Ohh!.....\$38.00

Sancerre «Le Grand Rochoy»

Domaine Laporte.....\$77.00

BURGUNDY

Puilly-Fuissé

Charton et Trebuchet.....\$66.00

Chablis «Les Vénérables»

La Chablisienne.....\$50.00

RHÔNE VALLEY

Châteauneuf-Du-Pape

Château Mont Redon.....\$67.50

USA

Château Ste. Michelle

Dry Riesling Columbia Valley.....\$38.00

Decoy Chardonnay

Sonoma County.....\$48.00

ITALY

Tenuta Ca' Vescovo

Pinot Grigio DOC.....\$38.00

SPAIN

Rueda Blanco

Marqués De Riscal.....\$38.00



DRINKS MENU

THE CLASSICS

Aperol Spritz.....\$17.00

Aperol, sparkling wine and soda.

Moscow Mule.....\$14.00

Vodka, lime juice and ginger beer.

Old Fashioned.....\$14.00

Bourbon, brown sugar and angostura bitter.

Manhattan.....\$14.00

Bourbon, sweet vermouth and angostura bitters.

French 75.....\$14.00

Gin, lime juice, simple syrup and sparkling wine.

Turn it old school and switch gin for Hennessy.

Sangria.....\$17.00

Cognac, lime juice, orange juice, simple syrup

Red / White / Rosé Wine.

Negroni.....\$14.00

Gin, Campari and sweet vermouth.

Switch gin for bourbon and make a Boulevardier.

Mojito.....\$14.00

Rum, brown sugar, mint, lime and soda.

Whiskey Sour.....\$14.00

Bourbon, simple syrup, lemon juice and egg white.

Switch bourbon for amaretto or add red wine to make a NY Sour.

The Tradewinds.....\$14.00

Bacardi rum, cinnamon, lemon, pineapple and coconut.



CRAFT *Cocktails*

Spritz Blanc.....\$17.00

Sauvignon blanc, grapefruit juice, italicus and grapefruit soda.

Sorrel Collins.....\$14.00

Vodka, homemade hibiscus liqueur, soda, lime juice and simple syrup.

Golden Hour.....\$14.00

Vodka St. Germain, passion fruit and honey.

Kentiki.....\$14.00

Bourbon, pineapple juice, house falenum, lime juice and angostura bitters.

English Buck.....\$14.00

Gin, peach liqueur, lime, simple syrup, mint and ginger beer.

Remember the Maine.....\$14.00

Bourbon, sweet vermouth and luxardo maraschino.

Mango 8.....\$14.00

Bacardi 8, mango purée, pineapple juice, lime juice, simple syrup and angostura bitters.

MOCKTAILS

Strawberry Fizz.....\$11.00

Strawberry purée, lime juice, simple syrup, mint and lemon soda.

Passion fruit Palmer.....\$11.00

Passion fruit syrup, lemon juice and iced tea.

Mango Punch.....\$11.00

Mango, pineapple juice, grenadine and lime juice.