

APERITIVO
RESTAURANTE



BY THE GLASS

SPARKLING

Burgundy, Louis Perdrier, Brut
\$170

Burgundy, Louis Perdrier Rosé Excellence
\$170

WHITE

Spain, Flor de Vetus, 9 Months
Year 2020, Verdejo
\$195

Aconcagua, Chile, Montes Classics
Year 2020, Sauvignon Blanc
\$185

**Pays d' Oc France, Georges
Du boeuf**
Year 2017, Chardonnay
\$240

Italy, Folanari
Year 2021, Pinot Grigio
\$195

ROSÉ

Spain, Somontano, Laus
Year 2018, Syrah, Red Grenache
\$170

**France, Languedoc,
Mariatinto, SangBleu**
Year 2019, Gray Grenache
\$240

RED

**México, Valle de Guadalupe,
Incógnito, Casa de Piedra**
Year 2018, Cabernet Sauvignon, Zinfandel,
Grenache
\$240

**Aconcagua, Chile, Montes Classics,
Viña Montes, 8 Months**
Year 2019, Merlot
\$190

BY THE BOTTLE

SPARKLING

**France, Champagne Taittinger,
6 Months** \$2,900
Pinot Noir, Pinot Meunier, Chardonnay

Burgundy, Louis Perdrier, Brut \$900
Ugni Blanc, Colombard, Chenin Blanc,
Folle blanche, Menu Pineau

**Burgundy, Louis Perdrier Rosé
Excellence** \$900

WHITE

Spain, Flor de Vetus, 9 Months \$850
Year 2020, Verdejo

**Aconcagua, Chile, Montes
Classics** \$800
Year 2020, Sauvignon Blanc

**Alsace, France, Domaines
Schlumberger** \$1,500
Year 2018, Riesling

**Pays d' Oc Francia, Georges Du
Boeuf** \$1,050
Year 2017, Chardonnay

Italy, Folanari \$850
Year 2021, Pinot Grigio

ROSÉ

**France, Languedoc,
Mariatinto, Sang Bleu** \$1,050
Year 2019, Gray Grenache

Spain, Somontano, Laus \$800
Year 2018, Syrah, Red Grenache

Mexico, Coahuila, V, Casa Madero \$945
Year 2021, Shiraz

RED

**Mexico, Valle de Guadalupe,
Incógnito, Casa de Piedra** \$1,050
Year 2018, Cabernet Sauvignon,
Zinfandel, Grenache

**Mexico, Coahuila, 3V,
Casa Madero** \$1,350
Year 2020, Cabernet, Sauvignon, Merlot, v

**Mexico, Coahuila, Casa Madero,
12 Months** \$1,150
Year 2020, Shiraz

**Aconcagua, Chile, Montes Classics,
Viña Montes, 8 Months** \$850
Year 2019, Merlot