



# MOON RABBIT

BY KEVIN TIEN

## THE STORY OF MOON RABBIT

***Many years ago**, the Old Man of the Moon decided to visit the Earth. He disguised himself as a beggar and asked Fox, Monkey, and Rabbit for some food.*

*Monkey climbed a tree and brought him some fruit. Fox went to a stream, caught a fish, and brought it back to him. But Rabbit had nothing to offer him but some grass. So he asked the beggar to build a fire. After the beggar started the fire, Rabbit jumped into it and offered himself as a meal for the beggar to eat.*

*Quickly the beggar changed back into the Old Man of the Moon and pulled Rabbit from the fire. He said "You are most kind, Rabbit, but don't do anything to harm yourself. Since you were the kindest of all to me, I'll take you back to the moon to live with me."*

*The Old Man carried Rabbit in his arms back to the moon and he is still there to this very day exactly where the Old Man left him. Just look at the moon in the night sky and the rabbit is there!*

## THE WINE LIST

***Chef Kevin Tien** brings modern Vietnamese cuisine that evokes memory, honors history, references globally inspired techniques and spotlights reinterpreted takes on regional Vietnamese dishes. It is intended to be a love-letter to his heritage as a first generation Asian-American as well as to showcase dishes that tell his personal story, through an elevated and innovative lens.*

*If Chef Kevin's food is a love-letter to his Vietnamese-American heritage, then this wine list is a love letter to the strong women who raised him. With a focus on female operate wineries and winemakers practicing biodynamic, sustainable, and organic viticulture, we have created the wine program layered with nostalgia and a hint of whimsy.*

*Much like the story of the **Moon Rabbit**, our mission is feature wine producers that contribute to the environment as much as they take from it. We offer wines that speak of where they are grown, the people who make them and the attention paid to the environment they are part of.*

## BUBBLES

BOHIGAS, XAREL·LO/ MACABEO/PARELLADA/CHARDONNAY, 'RESERVA,' CAVA, PÉNEDES, SPAIN NV **\$52**  
*Pear, white fruits, aging cinnamon*

CANTINA DEL TABURNO, FALANGHINA, 'FOLIOS,' EXTRA DRY, BENEVENTANO, CAMPANIA, ITALY NV **\$50**  
*Cellar floor, wild herbs, and citrus peel*

DOMAINE KUENTZ-BAS, PINOT NOIR/PINOT AUXERROIS, 'BRUT TRADITION,' CRÉMANT D'ALSACE, FRANCE NV **\$70**  
*Juicy red apple, sweet spice, dangerously supple tannins*

DOMAINE VINCENT CARÊME, CHENIN BLANC, 'CUVÉE T,' VOUVRAY BRUT, LOIRE, FRANCE 2016 **\$55**  
*Crisp apple, creamy mousse, tight acidity at the end*

CHAMPAGNE HUGUES GODME, CHARDONNAY, 'LES ALOUETTES SAINT BETS,' 1ER CRU, CHAMPAGNE, FRANCE 2006 **\$285**  
*SMOKE, DRIED PEAR, SAVORY HERBS, AND SPICE*

J.M. SÈLÈQUE, CHARDONNAY/PINOT NOIR&MEUNIER, 'SOLESENCE,' EXTRA- BRUT, PIERRY, CHAMPAGNE, FRANCE NV **\$165**  
*Rich aroma, fresh herbs, minerality*

LE MESNIL, CHARDONNAY, BLANC DE BLANCS, GRAND CRU, LE MESNIL SUR OGER, CHAMPAGNE, FRANCE NV **(375ML) \$65**  
*White flowers, fresh hazelnut, chalk*

PIPER-HEIDSIECK, 'CUVEE1785' CHAMPAGNE, FRANCE NV **\$115**  
*Ripe green apple, crushed almond, lemon peel*

VALDO, PROSECCO DOC, ITALY **\$65**  
*Peach, green apple, citrus*

VEUVE CLIQUOT, PINOT NOIR/CHARDONNAY, 'LA GRANDE DAME,' REIMS, CHAMPAGNE, FRANCE 2012 **\$315**  
*Acacia, citrus zest, red currant*

## BUBBLES

(CONTD)

### ROSÉ

Clos Amador, 'Rosé Tendre,' Cava Rosé, Sant Sadurni d'Anoia, Catalunya, Spain NV **\$55**  
*White cherries, tangy orange peel, dry earthy finish*

PET - NAT, L&B JOUSSET, GAMAY/GROULLEAU 'CUVÉE EXILE,' PÉTILLANT, VIN DE FRANCE NV **\$80**  
*Funky sparkly, fruit punch, long mineral finish*

LE BRUN SERVENAY, JUSTE ROSE, CHARDONNAY/ PINOT NOIR & MEUNIER, CHAMPAGNE, FRANCE NV **\$110**  
*Wild strawberry, blood orange, subtle tannic touch*

PIPER-SONOMA, BRUT ROSÉ, SONOMA, CALIFORNIA NV **\$80**  
*Strawberries, Pink Lady apples, watermelon rind finish*

SZIGETI, PINOT NOIR, BRUT ROSÉ SEKT, NEUSIEDLERSEE, BURGENLAND, AUSTRIA NV **\$65**  
*Strawberry compote, pink grapefruit peel, dry clean-cut finish*

## WHITES

A LOS VINATEROS BRAVOS, SEMILLON/MOSCATEL, 'GRANITICO BLANCO', ITATA VALLEY, CHILE 2021 **\$60**  
*Smoke, musky melon, briny finish*

ALPHONES MELLOTT, SAUVIGNON BLANC, 'LA MOUSSIÈRE,' SANCERRE, LOIRE VALLEY, FRANCE 2021 **(375 ML) \$55**  
*Ripe mango, apricot, powerful lasting finish*

BODEGAS SANTIAGO RUIZ, ALBARIÑO BLEND, O'ROSAL, RIAS BAIXAS, SPAIN 2020 **\$65**  
*Bold apple, lemon verbena, crisp finish*

BOTANICA, CHENIN BLANC, 'MARY DELANEY,' WESTERN CAPE, SOUTH AFRICA 2021 **\$84**  
*Kumquat, persimmon, savory complexity*

## WHITES

(CONTD)

CARL GRAFF, RIESLING KABINETT, MOSEL, GERMANY 2021 **\$65**  
*Meyer lemon, yellow apple, lightly sweet*

CASINO MINE, VERMENTINO, SHENANDOAH, AMADOR COUNTY, CALIFORNIA  
2018 **\$65**  
*Freshly cut tarragon, anise, intense Meyer lemon*

CHATEAU GUIRAUD, SEMILLON/SAUVIGNON BLANC, 'G', BORDEAUX, FRANCE  
2020 **\$60**  
*Pear, white fruits, aging cinnamon*

DOMAINE GESCHIECKT, MUSCAT/PINOT GRIS/ GEWÜRZTRAMINER, ALSACE,  
FRANCE 2017 **\$75**  
*Hay, honeysuckle, fermented pineapple*

DR. HEYDEN OPPENHEIMER SACKTRAGER, RIESLING SPATLESE,  
RHEINHESSEN, GERMANY 2019 **\$72**  
*Ripe apricot, lemon zest, salty minerality*

EARLY MOUNTAIN, PETIT MANSENG, MADISON, VIRGINIA 2019 **\$68**  
*Tropical fruits, rich body weight, dry roasted citrus*

LAURENZ V, GRÜNER VELTLINER, 'CHARMING RESERVE,' NIEDERÖSTERREICH,  
AUSTRIA 2018 **\$72**  
*White flowers, fresh hazelnut, chalk*

MAXIMUM GRÜNHAUS, RIESLING, 'ALTE REBEN', MOSEL, GERMANY 2018 **\$98**  
*Stone fruit, crushed stones, long briny finish*

MEADOWCROFT CHARDONNAY, CARNEROS, CALIFORNIA 2021 **\$72**  
*Baked pear, crisp apple, vanilla bean*

SARTARELLI, VERDICCHIO, 'BALCIANA,' VERDICCHIO DEI CASTELLI DI JESI  
CLASSICO SUPERIORE, MARCHE, ITALY 2018 **\$110**  
*Wild strawberry, blood orange, subtle tannic touch*

SUSANA BALDO, TORRONTES, 'CRIOS,' MENDOZA, ARGENTINA 2021 **\$58**  
*Passion fruit, lychee, white flowers*

## WHITES

(CONTD)

ROBERT PRINCIE, 'BORGHI AD EST,' PINOT GRIGIO,  
FRUILI-VENEZIA GIULIA, ITALY 2020 **\$75**  
*Tomato leaf, delicate peach ripe apples*

TE AWANGA, 'MISTER,' SAUVIGNON BLANC, HAWKE'S BAY, NEW  
ZEALAND 2022 **\$70**  
*Lime zest, grass, grapefruit*

VINCENT CARÊME, CHENIN BLANC, 'SPRING,' VOUVRAY, LOIRE VALLEY,  
FRANCE 2019 **\$70**  
*Honeycomb, wet wool, funky crab apple*

## SKIN CONTACT

CHATEAU LA CHAPELLE GORDONNE, GRENACHE/SYRAH/CINSAULT,  
"TETE DE CUVÉE; COTES DE PROVENCE, FRANCE 2021 **\$85**  
*Rainier cherry, red currant, rose petals*

DOMAINE BELLEVUE, CABERNET FRANC/GAMAY/ CÔT (MALBEC),  
TOURAINÉ, LOIRE VALLEY, FRANCE 2021 **\$55**  
*Cherry lollipop, strawberry, plum skin*

EARLY MOUNTAIN VINEYARDS, MERLOT/CABERNET  
FRANC/MALBEC/PETIT VERDOT/SYRAH,  
SHENANDOAH, VIRGINIA 2021 **\$62**  
*White raspberry, kumquat, lime peel*

FABIEN JOUVES - MACERATION 'SKIN-CONTACT', GROS MANSENG/  
UGNI BLANC/MUSCAT D'ALEXANDRIE, CAHORS, FRANCE 2021 **\$95**  
*Hazy orange, white flowers, and grapefruit*

VENUS LA UNIVERSAL, MACABEU/GRENACHE BLANC, 'DIDO-  
MACABEU I GARNATXA,' MONSANT, SPAIN 2017 **\$87**  
*Freshly sliced persimmon, licorice, slightly bitter Mirabelle plum*

WENZEL, PINOT GRIS, 'WILD+FREE,' BURGENLAND, AUSTRIA 2019 **\$92**  
*Stone, orange peel, wild berries*

## REDS

A LOS VIÑATEROS BRAVOS, CINSAULT, PIPEÑO TINTO, ITATA VALLEY, CHILE 2021 **\$58**

*Red currant, orange peel, dusty tannins*

CAMILLE GIROUD, PINOT NOIR, 'CHALANDINS,' VOSNE-ROMANÉE, BURGUNDY, FRANCE 2015 **\$260**

*Brambleberry, rose petal, crushed rocks*

CHRISTOPHE PACALET, GAMAY, MOULIN AU VENT, BEAUJOLAIS, FRANCE 2019 **\$72**

*Red fruits, violet aroma, well-balanced tannic finish*

COLLEEN CLEMENS VINEYARDS, PINOT NOIR, 'DOPP CREEK- ESTATE,' CHEHALEM MOUNTAINS, WILLAMETTE VALLEY, OREGON 2020 **\$84**

*Pomegranate, rosemary, ripe tannins*

DE MARTINO, CINSAULT, 'VIEJAS TINAJAS,' ITATA VALLEY, CHILE 2020 **\$105**

*Candied cranberry, chipotle smokiness, salinity on the finish*

DOMAINE COMTE GEORGES DE VOGÜÉ, PINOT NOIR, CHAMBOLLE-MUSIGNY, BURGUNDY, FRANCE 2012 **\$650**

*RED FRUITS, MINERALS, EARTH, TOBACCO*

DOMAINE DE FA, GAMAY, FLEURIE, BEAUJOLAIS, FRANCE 2018 **\$82**

*Leather, maraschino cherries, silky tannins*

DOMAINE FRANÇOIS GAUNOUX, PINOT NOIR, 'LA CLOS DU CHÊNE,' VOLNAY 1ER CRU, BURGUNDY, FRANCE 2016 **\$198**

*Strawberry, aged leather, nutmeg*

DOMAINE FRANÇOIS VILLARD, SYRAH, 'L'APPEL DES SEREINES,' VINS DE FRANCE 2020 **\$65**

*WILD BLUEBERRIES, SMOKY CAMPFIRE, BLACKBERRY JAM*

DOMAINE DE LA MONGESTINE, PINOT NOIR/ MERLOT/ MARSELAN/ ROUSSANNE, 'BOB SINGULAR,' PROVENCE, FRANCE 2020 **(CHILLED) \$52**

*Crushed raspberry, strawberry jam, rhubarb*

## REDS

(CONT'D)

DOMAINE LEROUX, PINOT NOIR, GEVREY CHAMBERTIN, BURGUNDY, FRANCE 2015 **\$160**

*Blackberry, red currant, black tea*

DOMAINE LES DEUX TERRES, GRENACHE, RHONE, FRANCE 2021 **(CHILLED) \$85**

*Cherry pie, strawberry, white pepper*

DUCKHORN, MERLOT, NAPA VALLEY, CALIFORNIA 2019 **\$98**

*Generous red currant, black plum, balanced tannins*

DUTTON GOLDFIELD, PINOT NOIR, 'DUTTON RANCH,' RUSSIAN RIVER VALLEY, SONOMA, CALIFORNIA 2019 **\$105**

*Crisp red currant, dried herbs, rich earthiness*

ESSAY, SYRAH/GRENACHE/MOURVEDRE, COASTAL REGION WO, SOUTH AFRICA 2020 **\$52**

*Light red fruits, white pepper, dried wild herbs*

GLEN MANOR, MERLOT/CAB FRANC/PETIT VERDOT, 'ST. RUTH,' BLUE RIDGE MOUNTAINS, VIRGINIA 2014 **(375ML) \$48**

*Cranberry, black cherry, baking spices*

IVICA PILIZOTA, PLAVINA, DALMATIA, CROATIA 2017 **\$55**

*Blackberry, black licorice, powdery cinnamon*

JEAN-BAPTISTE SOUILLARD, SYRAH, 'TARTARAS,' CÔTE RÔTIE, RHÔNE VALLEY, FRANCE 2015 **\$200**

*Black and red fruits, cocoa, black pepper*

LINGUA FRANCA, PINOT NOIR, 'TONGUE AND CHEEK,' EOLA - AMITY HILLS, WILLAMETTE VALLEY, OREGON 2018 **\$125**

*Black cherry, juniper, dark spice*

MONTE DALL'ORA, CORVINA/CORVINONE/MOLINARA, 'DISOBBEDIENTE RESISTENTE CONTRADINO,' VINO NATO, VENETO, ITALY 2020 **(CHILLED) \$62**

*Cherry cola, tomato leaf, mineral finish*

# REDS

(CONT'D)

NICCOLÓ BERNABEI, SANGIOVESE, 'LA QUERCE SECONDA,'  
CHIANTI CLASSICO, TUSCANY, ITALY 2017 **\$65**  
*Wild raspberries, currant, toasted spice*

QUINTESSA, RUTHERFORD, CABERNET SAUVIGNON, NAPA VALLEY,  
2019 **\$300**  
*Smoke, leather, vanilla, dark fruits*

REQUIEM, CABERNET SAUVIGNON, COLUMBIA VALLEY,  
WASHINGTON 2020 **\$80**  
*Black currant, dusty tannins, oak*

ROBERTO HENRIQUEZ, PAÍS, 'TIERRA DE PUMAS,' SECANO INTERIOR,  
VALLE BÍO BÍO, CHILE 2019 **\$85**  
*WILD RED BERRIES, BLACK PEPPER, DRIED HERBS*

STAG'S LEAP, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA  
2019 **\$148**  
*Thick tannins, bright red fruit, cedar*

SYRROCO (ALAIN GRAILLOT), SYRAH, 'ZENATA,' RABAT-CASABLANCA,  
MOROCCO 2019 **\$75**  
*Blackberry jam, ripe plum, sandalwood*

VALRAVN, PINOT NOIR, SONOMA COUNTY, CALIFORNIA 2020 **\$95**  
*Juicy red fruit, savory black tea, rose petal*

# NON-ALCOHOLIC WINES

OPIA CHARDONNAY, SOUTH FRANCE, **\$12 BTG, \$50 BTB**  
*Acacia, white peach, vanilla*

LE NATUREL ZERO ZERO TINTO, GRENACHE, NAVARRA, SPAIN, **\$13  
BTG, \$55 BTB**  
*red fruit compote, cherry, pepper*

GIESEN 0% ROSÉ, MARLBOROUGH, NEW ZEALAND, **\$12 BTG, \$50  
BTB**  
*apples, cranberries, strawberries*

## AFTER DINNER

**Executive Pastry Chef Susan Bae's** menu of nuanced, masterful desserts blends southeast Asian flavors with French techniques. We've chosen wines that compliment and amplify the flavors of each dish.

### DESSERT

#### BANH FLAN CA PHE **\$14**

*Coffee gelee, palm sugar caramel, condensed milk ice cream, hazelnut coffee foam*

#### KEM CAM **\$16**

*Orange creamsicle, cheesecake, persimmon compote, citrus*

#### PEARS & PEARLS **\$16**

*Hibiscus poached pear, caramelized white chocolate, sorghum, tapioca, frozen fennel meringue*

#### CHE CHUOI **\$16**

*Coconut Mousse, caramelized puffed rice, peanut streusel, banana, mango sorbet*

### DESSERT WINES

Chateau Guiraid, Petit Guiraid, Sauvignon Blanc/Semillon, Sauternes, France 2017 **(375 ml) \$22/\$88**  
*Passionfruit sorbet, pineapple, lemongrass*

Bellini Vin Santo del Chianti, Saniovese, Tuscany, Italy 2012 **(375 ML) \$30/\$120**  
*Chocolate covered toffee, burnt honey, chestnut*

## DESSERT COCKTAILS

#### LINH HỒN **\$17**

*Wild banana chai tea infused Catoctin Creek Roundstone rye, Lustau East India sherry, orange bitters*

#### COFFEE CALL **\$16**

*Republic Restoratives Civic Vodka, New Orleans-style cold brew, coffee liqueur, condensed milk*

### COFFEE

COFFEE - REGULAR OR DECAF FRESHLY BREWED LAVAZZA  
COFFEE **\$7**

*Oat, Almond, and Soy Milk available upon request*

CAPPUCCINO/LATTE/ESPRESSO **\$8**

ICED SEA SALT VIETNAMESE COFFEE **\$11**  
NEW ORLEANS STYLE COLD BREW, SEA SALT CREAM

### TEA

HARNEY & SONS TEA  
**\$7**

*Citron Green  
Jasmine  
Ceylon & India  
Hot cinnamon Spice  
Peppermint  
Egyptian Chamomile  
English breakfast  
Earl Gray*

FORTIFIED WINES AND DIGESTIVOS  
CAN BE FOUND WITH OUR SPIRITS LIST

# THE SPIRITS LIST



## APERITIVO / DIGESTIVO

AMARO MONTENEGRO **\$14**  
AMARO NONINO **\$16**  
APEROL **\$13**  
BALTIMORE SPIRITS CO.  
SZECHUAN AMARO **\$14**  
BECHEROVKA **\$13**  
CAMPARI **\$14**  
CHARTREUSE, GREEN **\$15**  
CHARTREUSE, YELLOW **\$16**

CYNAR **\$13**  
DON CICCIO & FIGLI  
AMARO DEL SIRENE **\$14**  
FERNET BRANCA **\$14**  
MARTINI & ROSSI BITTER **\$13**  
MELETTI **\$13**  
RAMAZOTTI AMARO **\$13**  
SUZE **\$12**

## BRANDY / COGNAC

CHAPMAN'S APPLE BRANDY **\$15**  
HENNESSY BLACK **\$23**  
HENNESSY VS **\$18**  
HENNESSY VSOP **\$23**  
HENNESSY XO **\$39**  
HENNESSY  
PARADIS (1OZ) **\$102**

HENNESSY  
PARADIS IMPERIAL (1OZ) **\$267**  
REPLIC RESTORATIVEGS  
REMY VSOP **\$23**  
REMY 1738 **\$28**  
REMY LOUIS XIII (1OZ) **\$250**

## CORDIALS

BAILEYS **\$15**  
COINTREAU **\$13**  
DISARONNO AMARETTO **\$14**  
DON CICCIO & FIGLI  
LIMONCELLO **\$12**

DOM BENEDICTINE **\$12**  
FRANGELICO **\$15**  
GRAND MARNIER **\$17**  
KAHLUA **\$12**

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## BOURBON

ANGEL'S ENVY **\$16**  
BLANTON'S **\$19**  
BASIL HAYDEN **\$17**  
ELIJAH CRAIG SMALL BATCH **\$15**  
FILLBUSTER BOURBON **\$15**  
FOUR ROSES **\$12**  
FOUR ROSES SMALL BATCH **\$19**

KNOBB CREEK **\$16**  
JIM BEAM DOUBLE OAK **\$13**  
MAKER'S MARK **\$15**  
OLD FORESTER 86 **\$12**  
RABBIT HOLE  
DARERINGER PX FINISH  
UNCLE NEAREST 1884 **\$18**  
WOODFORD RESERVE **\$15**

## RYE

ANGEL'S ENVY RYE **\$24**  
CATOCTIN CREEK  
ROUNDSTONE **\$14**  
ELIJAH CRAIG **\$15**  
KNOBB CREEK **\$16**

RITTENHOUSE **\$12**  
TEMPLETON 6YR **\$18**  
WHISTLE PIGGYBACK 6YR **\$15**  
WOODFORD RESERVE RYE **\$15**

## SCOTCH

ARBEG WEE BEASTIE 5 **\$20**  
DEWARS WHITE LABEL **\$14**  
DEWARS 12 **\$16**  
THE FAMOUS GROUSE **\$12**  
GLENFIDDICH 14 **\$18**  
GLENKINCHIE **\$17**

JOHNNIE WALKER RED **\$12**  
JOHNNIE WALKER BLACK **\$16**  
JOHNNIE WALKER BLUE **\$52**  
MACALLAN  
SHERRY DOUBLE CASK 12  
YEAR **\$19**  
OBAN 14 YEAR **\$19**

## WHISK(E)Y

BUSHMILLS ORIGINAL **\$13**  
BUSHMILLS 16YR **\$29**  
CROWN ROYAL **\$17**  
GENTLEMEN JACK **\$15**

JAMESON **\$14**  
JACK DANIEL'S **\$14**  
JACK DANIEL'S  
SINGLE BARREL **\$16**  
SUNTORY TOKI **\$16**

## VODKA

ABSOLUT ELYX **\$13**  
BELVEDERE **\$15**  
BELVEDERE LAKE BARTEZEK **\$14**  
BELVEDERE SMOGORY FOREST **\$14**  
GREY GOOSE **\$16**

KETEL ONE **\$15**  
NEW AMSTERDAM VODKA **\$14**  
PAU MAUI **\$13**  
REPUBLIC RESTORATIVES CIVIC **\$12**  
TITOS HANDMADE **\$14**

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## GIN

BARR HILL **\$16**  
BALTIMORE SPIRITS CO.  
SKELETON **\$13**  
BEEFEATER **\$12**  
BOMBAY ORIGINAL **\$13**  
BOMBAY SAPPHIRE **\$14**

THE BOTANIST **\$16**  
HENDRICK'S **\$16**  
MONKEY 47 **\$18**  
NOLET **\$18**  
TANQUERAY LONDON DRY **\$14**  
TANQUERAY TEN **\$15**

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## RUM

APPLETON ESTATE 21YR  
(1OZ) **\$28**  
BACARDI 8 **\$16**  
BACARDI SUPERIOR **\$12**  
CAPTAIN MORGAN SPICED **\$14**  
COTTON & REED  
DRY SPICED **\$15**  
DON Q AÑEJO **\$12**  
EL DORADO 12 YR **\$16**

MOUNT GAY XO **\$16**  
MYER'S DARK **\$14**  
NOVO FOGO CACHAÇA **\$13**  
PAPAS PILAR BLONDE **\$13**  
PAPAS PILAR 24 **\$15**  
STIGGINS PINEAPPLE **\$14**  
THRASHER'S COCONUT **\$12**  
ZACAPA 23 SOLERA **\$16**  
ZACAPA EDITION NEGRA **\$21**

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## TEQUILA

CASAMIGOS **\$18**  
CORAZON TEQUILA BLANCO **\$12**  
DON JULIO 1942 **\$45**  
DON JULIO ANEJO **\$20**  
DON JULIO BLANCO **\$15**

DON JULIO REPOSADO **\$17**  
PATRON ANEJO **\$18**  
PATRON REPOSADO **\$16**  
PATRON SILVER **\$14**

## MEZCAL

BOZAL ENSAMBLE JOVEN **\$14**  
DEL MAGUEY VIDA ESPADÍN **\$15**  
EL JOLGORIO BARRIL JOVEN  
(1OZ) **\$21**

EL SILENCIO ESPADÍN JOVEN **\$13**  
GRACIAS A DIOS CUIXE **\$21**  
ILLEGAL MEZCAL JOVEN **\$14**

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## FORTIFIED / AROMATIZED

CHURCHILL'S  
10YR TAWNY PORT (3OZ) **\$14**  
HENRIQUES Y HENRIQUES  
RAINWATER 3YR MADEIRA  
(3 OZ) **\$12**  
LUSTAU  
AMONTILLADO (3OZ) **\$12**

LUSTAU SHERRY  
EAST INDIA (3OZ) **\$18**  
COCCHI BAROLO CHINATO **\$14**  
LILLET BLANC **\$13**

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## OTHER

BATVIA ARRACK, INDONESIA **\$13**  
LA DIABLADA PISCO, PERU **\$14**  
MING RIVER BAIJIU, CHINA **\$14**