

Beer on tap

Bosque Pale Lager—New Mexico \$5.50
Steel Bender Brown Ale--New Mexico \$5.50
Marble Double White Ale—New Mexico \$5.50
La Cumbre Elevated IPA—New Mexico \$5.50

Beer in the bottle and can

Canteen 'Exodus' IPA— New Mexico \$5
La Cumbre Malpais Stout- \$6 (16oz.)
Bosque 'Scotia' Scotch Ale—New Mexico \$5
Cuvée des Jacobins Flemish Sour Ale— Belgium \$9
Schneider Weisse 'Aventinus' Wheat Doppelbock-
Germany
\$9
Aspall Dry Draft Cider— England \$7
Einbecker Non-Alcoholic— Germany \$5

Aperitif | Port | Dessert Wine

Dolin Blanc Dry Vermouth \$8
Broadbent 5yr Reserve Madeira \$7.50

Niepoort Ruby Porto \$6
Kopke Fine Tawny Porto \$6
Niepoort 2005 Vintage Porto \$13
Gianni Gagliardo Barolo Chinato \$15
Graham's 30 Year Tawny Porto \$35

'12 Susana Balbo Late Harvest Torrontes \$9.50
Bodegas Yuste 'Aurora' Pedro Ximénez Sherry \$8
Merryvale 'Antigua' Muscat \$11
'14 La Fleur D'Or Sauternes \$12

What's new and changing...

We strive to provide a fun and explorational experience with our wine list. We work diligently to feature wines from small production, family-owned wineries. From start to finish, very little manipulation is used, allowing the fruit to naturally express itself based on where it is grown. Place matters.
Cheers!

Beer & Wine



FARM & TABLE
enjoy seasonally inspired cuisine in the north valley

Sparkling

'13 Suriol Cava Reserva Brut Nature- Spain
\$11 / \$44

Gruet Blanc de Noirs– New Mexico
\$12 / \$48

White

'14 Margalleau Vouvray Sec- Loire, France
\$12 / \$48

'16 Yalumba 'Samuel's' Viognier– Eden Valley, Australia
\$14 / \$56

**15 Laroque Chardonnay– Cité de Carcassonne, France
\$10 / \$40**

'16 Correggia Roero Arneis– Piemonte, Italy
\$13 / \$52

'15 André Brunel 'Bécassonne' Côtes du Rhone- France
\$13 / \$52

'14 Cambria 'Benchbreak' Chardonnay– S.M.V. California
\$11 / \$44

'14 Von Buhl Armand Riesling Kabinett– Pfalz, Germany
\$40

'15 Romain Chamiot Apremont– Savoie, France
\$50

'14 Breton 'La Dilettante' Chenin Blanc- Vouvray, France
\$65

'16 Casa Rondeña 'Shining River' Viognier- New Mexico
\$43

'16 Stift Goettweig 'Messwein' Grüner Veltliner- Austria
\$44

'16 Trefethen Dry Riesling- Napa Valley, California
\$52

'15 Cornin Mâcon-Chaintre- Bourgogne, France
\$55

'15 Lucien Crochet Sancerre– Loire Valley, France
\$65

'13 Beringer 'Private Reserve' Chardonnay– Napa Valley
\$70

Rose by the glass / Bottle

'16 Von Buhl Spätburgunder– Pfalz, Germany \$43
'16 Commanderie de Bargemone – Provence, France
\$13 / \$52

Red

'16 Guy Mardon 'La Rousselière' Pinot Noir– Touraine, France
\$11 / \$44

'15 Haut-La Péreyre Bordeaux Supérieur– France
\$12 / \$48

'16 Legado Muñoz Garnacha– Tierra de Castilla, Spain
\$9 / \$36

**'13 Valdivieso 'P.H.' Pinot Noir– Valle de Leyda, Chile
\$14 / \$56**

'08 Dehesa La Granja Tempranillo– Castilla y León, Spain
\$13 / \$52

'14 Domaine Amido Grenache Blend– Lirac France
\$13 / \$52

'15 Lioco 'La Selva' Pinot Noir- Anderson Valley, California
\$75

'16 Bulliat Morgon Nature– Beaujolais, France
\$47

'12 Château Greysac 'Cru Bourgeois' Medoc, France
\$59

'12 Suriol 'Sang de Drac' Tempranillo– Penedès, Spain
\$60

'15 Casanova di Neri 'Irrosso' Toscano– Tuscany, Italy
\$49

'16 Sheehan Winery 'El Legado' Malbec– New Mexico
\$56

'09 Masseria del Sigillo 'Ellenico' Taurasi– Campania, Italy
\$80

'13 Jordan Cabernet Sauvignon- Alexander Vly, California
\$110

'15 Pecchenino 'Sirì d'Jermu' Dolcetto- Dogliani, Italy
\$48

'14 Trefethen Double T Red Blend- Napa Valley, California
\$60

'14 Colomé Estate Malbec- Salta, Argentina
\$57

'15 Bouza Tannat Reserva- Montevideo, Uruguay
\$43