



Wine Menu 2026

Sparkling

1. Piper-Heidsieck Champagne Blanc de blancs, France, the classic champagne
2. Classic Cuvee Brut, Rathfinny Wine Estate, England the queen of english (champagne)
3. Prosecco Spumante Brut, Veneto, Italy f izz / vibrant / vegan
4. Prosecco Rose, Veneto, Italy Strawberry / elegant / floral

White

1. Alpha Zeta **Pinot Grigio**, Veneto, Italy
2. Domaine La Croix Gratiot, **Picpoul de Pinet**, France, citrus fruit / lime / grapefruit
3. Goustine, `Murmure d'Argile` Vouvray, **Chenin Blanc**, citrus peel / lemon tart/ struck match
4. Rias Baixas **Albarino**, Bodegas Gallegas, Spain white-peach / zesty / grassy
5. Marlborough **Sauvignon Blanc**, Holdaway Estate, NZ, Nettle / bell pepper / grapefruit
6. Wild Earth **Riesling**, Central Otago, NZ, citrus / fresh blossoms / apple

Red

1. Mendoza **Malbec** Clasico, , Argentina, mature / graceful / velvety
2. **Syrah** Pays d'Oc, Languedoc, France, plum / spice / soft tannin
3. **Montepulciano d'Abruzzo**, IlFaggio Italy, ruby-red / mocha / versatile
4. Bodegas Lan, **Rioja Crianz**, Spain, red fruit / black pepper / chocolate
5. Tinpot Hut, Marlborough **Pinot Noir**, NZ, Black Cherry / plum / red current
6. Dominio do Bibei, `Lalama` **Ribeira Sacra**, Spain peppery, toasty oak, mocha

Rose / Orange

1. Casca Macération de Soif` Sauvignon Blanc **Vin Orange**
2. Monrouby **Grenache Rose** 2020, Languedoc France , roses / raspberry / dry
3. **Luberon Rose**, Famille Perrin, Rhone, France , peach / honey / floral