



The Green Goddess for Dinner



South Indian Savory Ivory Lentil Pancake

Known as utthappam, featuring petite green peas, mustard seeds, kalonji, spiced tomatoes. Served with tamarind chutney & crunchy, spicy dal. \$7

Niigata Bruschetta

Edamame & Mint "Topenade" with Crazy Wintry Malted Chiles from Far North Japan on Olive Fougasse Bread. \$10

Golden Beet "Ravioli"

Filled with Truffled Chèvre, finished with Pomegranate Molasses, Sardinian Saba, & Avocado Oil. \$12
(No pasta was "harmed" in the making of this "ravioli.")

Array of Vegetables with Two Dipping Sauces

Roasted asparagus, Mardi Gras Indian cauliflower, choice of duck fat potatoes or Vegetarian Bonus, radishes, & seasonal guest star vegetable, with roasted garlic aioli and romesco sauce. A good plate to share! \$14

The Green Goddess Wedge Salad

Boiled LA. Shrimp, jumbo lump crabmeat, radishes, cucumber, hearts of palm, hearts of romaine, with sieved eggs, crumbled bacon, and romano cheese & green goddess dressing. \$14
"No shrimp/crab" and/or "no bacon" options available.
We can make a half-size Wedge, too. \$8

Smoked Duck & Chestnut Pasta

Italian chestnut flour tagliatelle tossed with smoked magret duck breast, wild mushrooms, caraway & duck fat braised Napa cabbage, 5 year Dutch gouda & a splash of cream. \$17

Father Pat's Grilled Cheese

Cahill's Irish Porter cheddar cheese, made with Guinness, and pear butter on wholegrain 3 seed bread. \$9

"Spooky" Blue Corn Crepes

Folded French napkin style, with huitlacoche, (a rare Aztec corn fungus) wild mushrooms & brandy ragout, finished with porcini salt and butter. \$15

Pumpkins on Parade

Petite Gold Nugget acorn squash stuffed with organic Red Quinoa from Peru, shiitakes & smoky pumpkin seeds, with a kohlrabi & arugula salad alongside featuring Minus 8 ice wine vinaigrette. \$17

Shrimp "Wearing a Grass Skirt"

Roasted Louisiana shrimp wrapped in shredded phyllo, with New Orleans barbecue shrimp sauce, roasted pineapple & young coconut slaw. \$14

Louisiana "Bangers & Mash"

Marciante's duck sausage and mashed sweet potatoes with hints of orange and roasted garlic, finished by Steen's cane syrup. \$12

Cochon de Lait/Lei

Smoky pulled pork seasoned w/Hawaiian black lava salt & wrapped in banana leaves, with sweet potato cakes, adobo mess o' greens. \$15

Bison and Bacon Meatloaf

Twice baked potato & roasted asparagus wrapped in Serrano ham, spicy steak sauce. \$16

A Pair of Rioja Beauties

Meaty Stuffed Piquillo Peppers

Classic blend of beef & pork filling, with brandy and foie gras, baked in a blood red Smoked Spanish Paprika sauce, \$13. R. Lopez de Heredia 1998 Gran Reserva Rosé, \$14. Paired together, \$23.

Wine-Poached White Asparagus & White Truffles

Fresh white asparagus poached in a richly seasoned courtbouillon, topped with Spanish cheese fonduta & Oregon white truffles, \$16. R. Lopez de Heredia 1989 Gran Reserva Blanco, \$19. Paired, \$32.

Both Rioja Pairings, \$55.

Santa's Exotic Sleigh Ride Tasting Menu

Roasted Oyster & Fennel Chowder

Louisiana Oysters roasted with Ligurian Olive Oil, Fennel Pollen, and Absinthe, joined with a creamy parsnip & fennel soup. \$10

Beef Seared on Himalayan Salt Bricks

Organic tri-tip beef from Painted Hills Ranchers in Wheeler County, Oregon is sliced thin & seared on very hot salt bricks, served with pickled vegetables, unusual Asian choy greens and smoked olive oil. \$15

Crab Stuffed Thai Eggplants

Local lump crabmeat, mango, and Thai basil stuffed into 3 little Thai eggplants, braised in an aromatic coconut broth. \$10

Petite Salad with Fuyu Persimmons

Crisp Fuyu persimmons, arugula, crushed hazelnuts & pumpernickel dust, shallots braised in Port in a caramelized satsuma vinaigrette. \$9

Old Gouda and 1912 Madeira

After St. Nick's travels are done, he likes to relax with some beautiful, aged Gouda and a nip of vintage Madeira. Celebrate the holidays the same way as Santa. 1 oz pour of 1912 Barbeito Bual Madeira \$16; Gouda \$6; Pairing \$19.

Full Sleigh Ride Tasting Menu, \$58.

Cold Drinks, Tea, Coffee, and Dessert

Juices

O.N.E. Cashew Fruit Juice or Coffee Berry Juice \$4.25

Zico Young Coconut Juice with Mango \$4.25

Zico Young Coconut Juice with Passion Fruit \$4.25

Foco Young Coconut Juice (with pulp) \$3.50.

Xeo Sugarcane Juice \$3.50

Foco Basil Seed Drink or Foco Lychee Drink \$3.50

Sparkling Juices

Sonoma Sparkling Blood Orange or Sparkling Pear \$4.25

Ting, Jamaican Grapefruit Soda \$3

Izze Blackberry, Peach, or Lime Juice \$3.75

Cold Drinks & Soda

Oogave Natural Cola \$3.50

Boylan Black Cherry Soda \$3.50

Boylan Creamy Red Birch Beer \$3.50

Boylan Diet Birch Beer or Diet Cream Soda \$3.50

Abita Root Beer \$3.50

Maine Root Ginger Brew \$3.50

Coffees

All our coffees are brewed in Vietnamese presses

Union Chicory & Coffee

Plain & Hot \$2.75

Plain & Iced \$2.75

Hot, with condensed milk \$3.25

Iced, with condensed milk \$3.25

Ethiopian Yrigachaffe

Delicious, smooth, medium roast beans from the ancestral home to coffee, in the Ethiopian plateau. \$0.50 additional.

Teas

We have a varied selection of hot teas for \$2.75 (including organic white tea, green tea, rooibos, lotus tea, black oolong, and ginger tea).

Today's Iced Tea \$3.00

Fiji Natural Water \$2.50 glass/\$10 large bottle

Biogenesi Italian Sparkling Water \$4.00 glass/\$10 bottle

Desserts

Chocolate Norwegian-French Toast

Ciabatta stuffed French Toast filled with bittersweet chocolate and gjetost, a caramelized Norwegian goat cheese, finished with Steen's cane syrup. \$8

The Sultan's Nest

Pistachio Gelato & Whipped Cream "Wearing a Crown" of Shredded Phyllo & Honey Infused with Saffron, Candied Yuzu Peel & Orange Blossom Water. \$8

Chocolate Biscuit Heaven

Paul's sweet potato biscuit and Italy's famous Gianduja sauce made with a blend of chocolate & hazelnuts, all made in house, with butter infused with hazelnuts. \$8

Saturn Calling

Sticky Coconut Black Rice pudding with "rings and stardust." \$8

Dessert Wines

Alois Kracher, Beerenauslese Cuvée 2006 (Austria)

Fantastic, rich & racy, but not too sweet. Perfect with Sultan's Nest. \$10

Kiona, Late Harvest Riesling (Washington)

Luxurious, plush, and sweet enough to serve as dessert. \$9

St. Barthelemy, Barbera Port (California)

Almost like a Late Bottled Vintage, goes well with after dinner cheeses & chocolate. \$9

St. Barthelemy, Petite Sirah Port (California)

Darker and more powerful than the Barbera, a delicious chocolate match, or equally satisfying as dessert by itself. \$9

Quinto do Infantado, Tawny Port NV (Douro, Portugal)

Made in semi-dry style, so it's versatile to finish a meal with cheeses, fruits, chocolate, and the best bet to match wits with Saturn Calling. \$7

Chateau de Caladroy, Muscat de Rivesaltes (Rousillon, France)

Similar to a Beauges-de-Venise, with ripe melon and apricot scents, the sweetness is tempered by a little touch of peppery finish and medium weight. Versatile enough to be considered as an aperitif, too, great with blue cheeses & fruit-based desserts. \$8

Alvear, Pedro Ximenez, Solera 1927 (Andalucia, Spain)

Toffee, vanilla, and dark coffee swirl in a long, lingering finish. We have pairing ideas, but this wine can stand as a beautiful conclusion to a rich meal all by itself! \$10

After Dinner Drinks & Gastronomica

The Green Goddess Cheese List

Each selection \$6; 3 cheeses for \$15.

Robiola Bosina

The original “sexy cheese,” this is a rich, creamy blend of cow & goat milk from great cheesemakers in Piedmont, Italy.

Cahill’s Irish Porter

The buttery, dark cheddar behind the success of our Father Pat’s Grilled Cheese, this cheese is enhanced with Guinness.

Strathdon

One of the great blue cheeses of the world, hailing from Scotland. It used to only be available around Christmas, but thanks to the diligence of Neal’s Yard Dairy, now we can have the taste of Strathdon all year long! Cow’s milk, creamy, with a hint of peaty smokiness.

La Serena

A very old-fashioned sheep’s shepherd cheese from Extremadura, Spain. Unusual vegetarian rennet of cardoon thistle flowers gives the cheese a luscious slightly bitter characteristic, and it’s so soft we usually scoop dollops from the interior to serve.

Manchego

The fundamental Spanish sheep cheese, firm, dry, yet surprisingly versatile with a pleasing depth of flavor.

Belgian Honey Chevre

Very creamy with the tang of honey makes this a fun cheese.

Purple Haze Chevre

Cypress Grove goat cheese rubbed with fennel pollen & lavender for a memorable chevre.

Farmhouse Dutch Gouda

Chef was just in Amsterdam, and he brought back a some excellent, hard-to-find, genuine Goudas!

Epoisses, Berthaut (Burgundy, France)

The classic stinky French cow’s cheese, unfortunately pasteurized for Americans, is an all-time favorite: pungent and barnyardy, somewhat runny, & unforgettable.

St. Nectaire, Herve’ Mons (Auvergne, France)

We like featuring products named for Saints! This creamy cheese, with a mild hint of asparagus, is a proven crowd pleaser, from a top affineur who likes an earthier St. Nectaire.

Landaff (New Hampshire)

Earthy, raw cow’s milk, like a good Tomme from the Alps, an excellent artisanal cheese.

Chef’s Cheese Treasures

Let us surprise and delight you with our selections, including a few cheeses we don’t include on the list, and assorted accompaniments. Smaller portions of each cheese, more diversity! \$14 medium, or \$20 large.

After Dinner Drinks

Amarula

A creamy liqueur from South Africa made with a berry that elephants adore. \$7

Fantinel, Grappa, Refosco

Unusual barrel aged grappa from Friuli, Italy. Smoky, layered, delicious! \$9

Glenmorangie, Scotch, Nectar D’Or

12 year single malt Scotch aged in old Sauternes barrels, simply divine. \$17

Try it with Scottish Strathdon blue cheese, selected by Neal’s Yard Dairy, and a Medjool date. \$25

Ron del Barrilito, small batch Puerto Rican Rum

Genuine small batch rum made for over 100 years by the Frenandez family, this blend of 6-10 year barrel rums is restrained, yet tropical in all the right ways! Smooth and mellow sipping paradise. \$8

Sam Houston, Kentucky Straight Bourbon

Smooth, almost ethereal, but with enough of a bite to be worthy of the Hero of Texas Independence. \$10

Trader Vic’s Macadamia Nut Liqueur

Luscious, buttery, yet still racy liqueur made from Hawaiian macadamias, made by the Tiki grandfather, Trader Vic. \$8

Clear Creek Distillery, Loganberry Liqueur (Oregon)

We love serving this as a shot with whipped cream! Nothing wrong with a little dessert in a glass, right? \$8

D’Aristi Xtabentun Honey Liqueur

Yucatan honey liqueur made from the indigenous Mayan xtabentun flower, with a delicious melding of anise flavor. Something special! \$9

Pierre Ferrand, Premier Cru Cognac (Champagne, France)

Begins delicately on the nose, but the vanilla and toffee aromas hint at the plush powers of this classic cognac. \$14



The Green Goddess Drinks



Green Goddess Original Cocktails

Pear 75

Our twist on the classic New Orleans champagne cocktail, featuring Oregon Pear Brandy from Clear Creek Distillery, a splash of Austrian apricot liqueur & our ginger syrup, topped with bubbly. Not a girly drink! \$10

The Golden Eye

A charming aperitif cocktail of Tru's Organic Jasmine Liqueur, a pair of infused Japanese Shochu rice spirits in green tea and sudachi citrus, with very curious basil seed drink. A very exotic "martini," shaken until the golden eye of the jasmine rises in the glass. \$11

Irish Channel Satsuma Punch

Fresh squeezed local satsuma juice cuts the wild strength of Potcheen, (Irish moonshine that is illegal in Ireland!) with orange & apricot liqueurs and Batavia Arrack. \$11

The French Guillotine

French G'vine Gin with Floc de Gascogne, a lovely white wine spirit blended with Armagnac, & a few "bloody drops" of Tru Hibiscus Liqueur. \$12

"The Sun Never Sets...." Martini

The Old Raj, made in Scotland by Wm. Cadenhead, is a powerful gin beautifully infused with saffron. Matched to Dolin Dry Vermouth, this martini may bring a nostalgia for Pax Britannica. \$14

Island Sea Breeze

Organic Tru Vodka, Hibiscus from Sudan on the Nile River, Acai Juice from the Brazilian Rainforest, finished with Jamaican Pink Ting. \$12 (🍷 \$7)

The Daily Truth

Today's special cocktail, likely something risky and new from the bar of The Green Goddess, or maybe just a riff on a classic cocktail. Please check with your waiter or bartender for the latest. \$12

The Gentle Giant

In homage to the giant Pacific NW ecosystem, we blend Green Chartreuse, G'vine French Gin, lime, lotus tea & a float of Clear Creek's magnificent Douglas Fir Eau-de-Vie. \$15

Our Bloody Mary with Roasted Yellow Tomatoes

Big, fat & juicy seasonal tomatoes, roasted and pureed, with our secret spicy concoctions, Sobieski Vodka, pickled okra and green beans. Regular \$9; 2XL \$12. (🍷 Regular \$7; 2XL \$10)

Choose Tru Organic Vodka, Regular: \$11; 2XL: \$16.

The Jesuit Bend

Brazilian cachaca meets its partner in O.N.E. coffee berry juice, with a Grains of Paradise peppery syrup & Fee Bros. Aztec Chocolate bitters. A dangerous gift from the rainforest. \$10

Ginger Mint Julep

Ginger Syrup, choice of Buffalo Trace Bourbon or Sam Houston Small Batch 10 Year Whiskey, Mint from the PZB garden, splash of Maine Root Ginger Brew. \$10 (🍷 \$8)

"See Rock City!" Mint Julep

A bit more exotic, as we add lychee & ginger to the "julep" with the extra kick of Catdaddy Carolina Moonshine. \$11 (🍷 \$8)

The Harem's Secret

Rose Petal Syrup, Pomegranate Juice & Miller's Gin, with orange bitters. \$8

Blood Orange Mimosa

Sonoma Sparkling Blood Orange Juice, Sparkling French bubbly, & Strawberry Blossom Sorbet. \$10 (🍷 \$7)

The Green Fuse

Obsello Absinthe, Sugarcane Juice, Lime. \$9

Tres Amigos Brandy "Milk" Punch

We've re-invented this timeless classic to feature Horchata, VSOP Brandy, and either Buffalo Trace or Sam Houston Bourbon. Regular \$7; 2XL \$10

Brazilian Samba

Organic White Tea, Cashew Fruit Juice, Agave Nectar, and Ice Cubes made with Young Coconut Juice, with Smith & Cross "Navy Strength" Jamaican Rum. \$11 (🍷 \$7)

Exchange Alley Sazerac

Cocktail historians know that the original Sazerac Bar opened on Exchange Alley in 1831, so we are proud to keep the tradition alive. Rinse of Obsello Absinthe, muddled sugar cube and Peychaud's Bitters, Hudson Valley Rye Whiskey, and a flourish of bartending alchemy. \$15

Del Maguey, "Minero," Mezcal

Artisanal, insanely delicious mezcal, the Minero is smoky, complex, and a real revelation. We offer this small batch mezcal, made in a remote Mexican village, in a potent shot with a "sangrita" of blood orange juice, pomegranate juice and a chile-salt rim on the side. \$18

Green Goddess Original Juice Cocktails

🍷: Non-alcoholic versions of our original cocktails are available.



The Green Goddess Drinks



Sparkling Wines & Sakes

Monmousseau, Brut Imperial (Loire, France)

Easy to love, versatile, lean & racy. \$7

Gruet Blanc de Noir, 375ml (New Mexico)

Very good value half-bottle of bubbly, delicious! \$18

Kamoizumi, "Summer Snow," Nigori Sake (Hiroshima, Japan)

Cloudy sake with real depth and refreshing, lingering flavor. Great with seafood dishes and a natural match to Niigata Bruschetta! \$9

St. Hilaire, Blanquette de Limoux (Languedoc, France)

Believe it or not, this sparkling wine was the very first bubbly ever made, by the monks of the Abbey at St. Hilaire in 1531, from the Mauzac grape. Take our word, it rocks and it's an absolute steal, so let's get this party started! \$28 (bottle)

Beers

Fuller's London Pride, Pale Ale (England)

A classic: full & rich, with pronounced hops. \$6

König Ludwig, Hefe-Weizen (Bavaria)

The classic Royal Bavarian wheat beer, named for the mad king of Bavaria who built castles and loved Wagner's operas! \$6

"Alhambra" (Granada, Spain)

Our only lager on the beer list: full-bodied, sharply refreshing, nice with wintry food because it can cut through rich dishes. \$6

Lazy Magnolia, Pecan Ale (Mississippi)

Really fine brown nut ale made with a pecan infusion as the beer brews. \$6

Heiner Brau, Kölsch (Louisiana)

A crisp, lighter style of beer with roots in Cologne, Germany. \$6

Heather Ale, Fraoch (Scotland)

Ancient Gaelic beer where the flowers of Scottish heather appear, instead of hops. \$7

"Aventinus" Doppelbock Dark Weisse, 16 oz. (Munich, Germany)

Chris's favorite brewsky: massive, delightful, earthy, yet still bearing the crispness of wheat beer despite its darkness. \$10

Brouwerij Verhaeghe, Duchesse de Bourgogne (West Flanders, Belgium)

Red Flemish ale, in the sour style, tart with cherry and balsamic vinegar flavors, barrel aged for 18 months. \$10

Wychcraft, Golden Ale, 16.9 oz. (England)

Organic, "thrice-hopped" English ale carries an old-fashioned malted flavor, well-balanced, a beer lover's kind of beer! \$9

"Rosee d'Hibiscus" Wheat (Montreal)

Delicate infusion of tart hibiscus flowers, almost like tea in its serenity. A rather romantic, refreshing beer. \$9

"Spice Routes" Rye Peppercorn (Montreal)

Amazing, food friendly beer, with a slow, spicy finish & toasty pumpnickel body. \$10

"Mortal Sin" Imperial Coffee Stout (Montreal)

A perfect "hair of the dog" beer, made with Fair Trade coffee. Based on beer in a Russian Czarist mode of richness, it's profound without being too heavy, and at 9.5% alcohol it will kick you awake with pleasure. \$10

Stone Brewing Co., Arrogant Bastard, 22 oz (San Diego)

A self-proclaimed mighty brew that dares most beer drinkers with the phrase, "You Are Not Worthy!" Complex, big, challenging, the Arrogant Bastard rewards the adventurous and punishes those who are simply curious. \$10

Stone Brewing Co., Smoked Porter, 22 oz. (San Diego)

A considerably friendlier beer, this brew brings a well-balanced, toasty, chocolate taste, just barely smoky, and not heavy on the palate. Remember, the 22 oz size makes it a bargain when shared. \$10

Stone Brewing Co., Ruination IPA, 12 oz (San Diego)

Super hoppy IPAs are all the rage on the West Coast, but the Ruination takes the emphasis on bitter hops to a different place, with an equal reliance on malted barley whirlwinds and tons of flavor. Not a one trick pony. \$7

White Wines By The Glass

Aragón y Cía, Pedro Ximenez "Fino," (Andalusia, Spain)

A great way to start the meal, this sherry style wine from the Montilla-Moriles region is a revelation: long lingering finish yet very vibrant, fresh, and delicious. \$8

Nopa, Vinho Verde (Portugal)

Crisp yet surprisingly full-bodied; great w/buttery, spicy dishes. \$7

Domaine San de Guilhem (Gascony, France)

Unusual grapes from the Bas Armagnac region: primarily aromatic Colombard, with Gros Manseng, a classy if temperamental varietal, and a little Ugni Blanc. Alain Lalanne is a great producer from an underrated region. \$7



The Green Goddess Drinks



Argiolas, “Costamolino,” Vermentino (Sardinia, Italy)

Almonds and hints of stone fruits suggest a wine built for lasting pleasure, this is a very popular white wine in Italy made by a highly respected family. \$10

Regaleali, Traditional Blend (Sicily, Italy)

A staff favorite: crisp, dry, enchanting blend of three indigenous Sicilian grapes. \$9

Albert Mann, Auxerrois (Alsace, France)

A golden cloud of unusual flavors, this rarely seen grape goes by a variety of aliases, but there’s no reason to hide this delicious, dry Alsatian winner! \$10

Domaine Wachau, Grüner Veltliner (Wachau, Austria)

Made by a small farmers co-op to maintain quality and fair pricing, this is a terrific “winter white.” Plush and rich, with good minerality, it’s a wine that really opens up with most foods. \$10

Millton, “Riverpoint Vineyard” Chardonnay 2006 (Gisborne, New Zealand)

Biodynamic, organic winemaking gives this chardonnay an edge on most other versions we’ve tasted, plus it’s a stand out bargain for its excellent quality! \$10

Yunquera, Albillo, “Vina de la Tierra” (Castilla, Spain)

Sometimes when one goes to a big wine tasting, a discovery is made, the proverbial needle in the haystack is found. This wine, made from an obscure grape from the heart of Spain, is fresh, lithe like a ballet dancer, a real charmer. \$10

Regis Cruchet, Vouvray Sec, ’05 (Loire, France)

A beautiful vintage from a chenin blanc grown to showcase opulence and complexity. \$12

Dönnhoff, Single Vineyard, Riesling, Kabinett (Nahe, Germany)

Helmut Dönnhoff is a master winemaker who makes superlative Rieslings that are among the best wines in the world. \$13

Winter Wonderland White Wine Flight

From more Northern latitudes, investigate the possibilities in this trio: Domaine Wachau Grüner, Dönnhoff Riesling, and the Alsatian Auxerrois. \$13

Red Wines By The Glass

Quinta do Alqueve, “Tradicional,” 2006 (Douro, Portugal)

Made from the same blend that constitutes Port, dry with an abiding heft of cherries. \$7

Chateau Coupe Roses, “Cuvee Bastide,” (Minervois, France)

High altitude blend of Grenache & Carignan, with 5% Syrah, grown on limestone cliffs where the grapes grow in windswept silence. No wood, resulting in deep blue grapes shining forth. \$9

Librandi, Cirò Rosso (Calabria, Italy)

Quintessential wine from the region, made with an obscure grape called Gaglioppo; an unbelievable bargain and a staff favorite! \$8

Mil Piedras, Malbec (Patagonia, Argentina)

Grown in Andes foothills where the warmth of the mountain stones help warm the struggling vines, giving this Malbec insight rather than brawny muscles. \$8

Borgo Tesis, Merlot (Friuli, Italy)

Classic and unusual Merlot from NE Italy, with elements of forest floor and mushrooms rather than being a plummy fruit bomb. \$9

Louis Latour, “Valmoissine,” Pinot Noir (Provence, France)

Powerful, earthy, with a haunting taste of mistral winds. \$10

Carpineto, Dogajolo (Tuscany, Italy)

Classified as a Baby Super Tuscan from 2007, this blend of 80% Sangiovese and 20% Cabernet is nimble, meaty, and blessed with a lingering finish. \$9

Chateau Haut-Monplaisir, Cahors, “Tradition” (SW France)

This is the ancestral home for Malbec, and the wild elegance of the brooding “black wines” of Cahors are evident from the Fournie family’s wines. \$9

Chateau de Caladroy, “Cuvee Les Schistes,” 2006 (Rousillon, France)

From French Catalonia, a remote, historic fortress vineyard near Perpignan, this Syrah-based blend resembles Hermitage, a bit sweeter and juicier with all the dark spiciness, but at a fraction of the price. \$10

Tomasso Bussola, Valpolicella Superiore Ripasso, 2004 (Veneto, Italy)

This is a great Valpo from a dedicated young winemaker who has made his reputation by always striving to make richer, better, more awesome wines. \$12

LIOCO, “Indica,” Mendocino Red

Mostly old Carignan grapes, this has power, finesse, drive, sexy mouthfeel: in short, it’s quite spectacular and truly “kind!” \$12

Pali, “Alphabets,” Pinot Noir, Willamette Valley

This artful blend of various plots of Oregon Pinot Noir has a long finish, and a bounty of violets, hints of raspberry. \$12



The Green Goddess Wines by the Bottle



White Wines

St. Hilaire, Blanquette de Limoux (Languedoc, France)

Believe it or not, this sparkling wine was the very first bubbly ever made, by the monks of the Abbey at St. Hilaire in 1531, from the Mauzac grape. Take our word, it rocks and it's an absolute steal, so let's get this party started! \$28

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Dönnhoff, Single Vineyard, Riesling, Kabinett (Nahe, Germany)

This is the Kreuznacher Kahlenberg vineyard yielding a dry Riesling that matches practically everything on our menu. \$42

Regis Cruchet, Vouvray Sec, '05 (Loire, France)

Versatile wine that holds its own, smart & generous, with all kinds of food. \$40

Garrelière, "Cendrillon," Richelieu (Loire, France)

Another wonderful biodynamic wine, primarily Sauvignon Blanc with a dollop of barrel-aged Chardonnay, from the Touraine. The backstory on this wine from the Vintage '59 website is well worth reading, and the wine is even better. \$42

Jean-Michel Sorbé, Reuilly (Loire, France)

This is 100% French Sauvignon Blanc, and it's juicy while still wearing a cloak of deep minerality. Lemon fragrances, refreshing to the palate, this particular wine illustrates the classic restraint & affinity to terroir, which the French call "typicity." \$39

Giorgio and Vesna Clai, Malvasija (Istria, Croatia)

Another weird and wonderful wine, made in the "orange wine" style of prolonged skin contact, we could not resist adding it to the list. A very natural, biodynamic wine, this style suits Malvasia, which also makes great Madeira, because its notes of toasted nuts & apricots get more pronounced. \$49

Antoine Arena, Gentile Bianco (Corsica, France)

A rare heritage wine, from one of France's leading biodynamic winemakers, made from a grape that nearly disappeared from Corsica. Golden and mysterious, hailing from the birthplace of Napoleon! \$55

Chateau du Chorey, "Les Combottes," 2006 (Cote D'Or, France)

Lovely, lip-smacking good white Burgundy from Pernand-Verglesses vineyards, this delicious wine reminds us why people adore chardonnay! \$57

R. Lopez de Heredia, Tondonia, White Reserva 1989 (Rioja, Spain)

A very special opportunity to enjoy a gorgeous 20 year old white wine, from Spain's most prestigious Rioja bodega. \$67

R. Lopez de Heredia, Gran Reserva Tondonia Vino Blanco, 1981 (Rioja, Spain)

Sometimes life lets us have a peek at something glorious. This wine is such an amazing achievement that it deserves a standing ovation! \$89

Green Goddess Olive Oil Xmas!

Chef Chris just got his annual shipment of the freshest, best olive oils from Italy, and he's willing to play Santa.

This is our selection of Olio Nuovo, air-shipped to us, and each estate makes Extra Virgin Oil after they bottle this amazing, powerful, first "new oil" of the harvest.

Frescobaldi, "Laudemia" (Tuscany) \$23

Cappezano (Tuscany) \$33

Olio Verde (Sicily) \$30



The Green Goddess Wines by the Bottle



Red Wines

Seghesio, "Old Vines" Zinfandel, 2005, Half Bottle (375ml)

For the red wine drinker who wants just enough to enjoy the meal properly, we suggest this Zinfandel from Alexander Valley. Zins absorb spicy food flavors, which make their ruby fruit show brighter, so it's a good fit to our menu. \$29

Chateau Haut-Monplaisir, Cahors, "Tradition" (SW France)

This is the ancestral home for Malbec, and the wild elegance of the brooding "black wines" of Cahors are evident from the Fournie family's wines. \$32

Chateau Guiot, "Numa," Syrah 2005 (Nimes, France)

100% Syrah from very old vines held by a family that traces their winemaking back to Roman times. Seriously good stuff. \$40

Louis Latour, "Valmoissine," Pinot Noir (Provence, France)

Powerful, earthy, and did we mention it kicked butt when we tasted it next to expensive, fancy California wines? \$36

Tomasso Bussola, Valpolicella Superiore Ripasso, 2004 (Veneto, Italy)

This is a great Valpo from a dedicated young winemaker who has made his reputation by always striving to make richer, better, more awesome wines. \$42

R. Lopez de Heredia Rosé Gran Reserva, 1998

Are you kidding me? A rosé wine aged over 10+ years that drinks fresh as a daisy, with supple fruit and just enough lingering sweetness and acidity to still cut through a rich dish? Whoa, bet nobody but this king of Rioja could pull off such a delicious treat. \$44

LIOCO, "Indica," Mendocino Red

Mostly old Carignan grapes, this has power, finesse, drive, sexy mouthfeel: in short, it's quite spectacular and truly "kind!" \$44

R. Lopez de Heredia, Bosconia Reserva, 2000

Elegant traditions are always worth savoring & celebrating, as 100% Tempranillo wines aged for years in new American oak turn into a silky powerhouse. This is as automatically delicious as a Drew Brees touchdown pass! \$55

Nine North, "20 Bench," Cabernet Sauvignon (Napa)

We've searched for a Cab that had what we wanted: bold well-knit flavors, bright fruit and a dark cocoa nibs finish; best of all, the price is outstanding, especially for a Napa Cab. \$48

Champy, Gevrey-Chambertin, Vielle Vignes, 2005 (Cote' D'Or, France)

Chambertins are regarded as the "wild child" of Burgundy, robust Pinot Noirs that are a little reckless, the kind of wine one lusts after. These old vines delivered big time in 2005, and the house of Champy, the first negotiant in Burgundy, dating back to 1720, has the connections to bring us a stellar expression of "les fleurs du mal." \$74

Domaine Giraud, "Les Gallimardes," Chateauneuf-du-Pape, 2005

The young sister & brother team of Marie & Francois Giraud have been raising the quality of their wines even higher since taking over the estate in 1998. Only 750 cases of "Les Gallimardes" are produced each year, and the wine gets superb ratings each vintage. It's 90% Grenache from 100+ year old vines, and 40+ year old Syrah to give leather and smoke. 2005 was an opulent year for Chateauneuf, and Marie harnessed the raw power of the lieu-dit vines to produce a marvel of complexity, balance, and passion. \$79