

## April Features

...each month, I try and feature wines, drinks and even desserts that are a bit off the “beaten track” ... delicious, yet not well known.... go ahead... try something new and surprise yourself...

### Cocktail

**Catcher in the Rye...** Rye, Bonal, Cointreau, aromatic bitters **14**

**Aperol Spritz...** Aperol, Prosecco, soda & bitters...a classic cooler **13**

### Japanese Whisky

**Nikka Whisky, Single Malt Miyagikyo...**this is a single malt from the Miyagikyo distillery...aromatic, floral, fruity & quite elegant...long, smooth finish, with a soft, smoky aftertaste... “sipping” at its very best...**2oz/3oz** **26/28**

### White Wine

**Kerner, Abbazia Di Novacella,** (Trentino-Alto Adige, Italy) 2022... Kerner is a hybrid of Riesling & Schiava, which tastes like cotton candy!... a “light-on-its-feet” wine that is dry, aromatic, tangy, w/bright acidity...super clean & crisp... truly delicious **50**

**Rioja, Vinos del Panoramico, Viura/Malvasia** (Rioja, Spain) 2019... a modern expression on white rioja...50+ year old wines... fresh, fruity, tropical (lychees, white peach, Asian pear, lemon, lime... medium bodied, silky... leaves you begging for one more sip... **Organic** **65**

### Red Wine

**Gigondas, Grenache/Syrah, Pierre Amadieu, “Romane Machotte”,** (Gigondas, France) 2020... 45-year-old vines, rich, intense, full bodied...smooth, fruity, hints of plum, raspberry, boysenberry, vanilla, oak...dry finish...quaffable **60**

**Merlot, Pierre-Henri Cosyns, Maison Aux Lorettes, “Pour Amelie”,** (Bordeaux, France) 2020... not your typical Bordeaux... fruit forward & fresh...no sulphur added, this is a modern take on merlot...notes of cooked blue & black fruit, spice & cigar box...a soft, yet rich Bordeaux, highly approachable... “dressed up with no particular place to go” describes the essence of this wine...leave the silk on, stay home, relax & watch Netflix!... **Biodynamic** **13/19.5/46**

**Rioja Tinto, Vinos del Panoramico, Tempranillo/Grenache** (Rioja, Spain) 2019... 50+ year old vines...juicy red & black cherry fruit, blackberries, spices & cloves...medium bodied, soft, supple, delicious... easy drinking... **Organic** **65**

### Mezze

**Mussels...**back on our features for a bit! Do not miss out...mussels simmered in a Thai curry sauce, coconut milk, Thai Basil, served with grilled bread **18**

### Dessert

**Kunafa...** shredded phyllo dough, creamy mascarpone filling, pistachios, orange sugar syrup, topped w/ Buck’s Pistachio Gelato... **Please allow 20 minutes to bake & order w/entrée...thank you** **16**