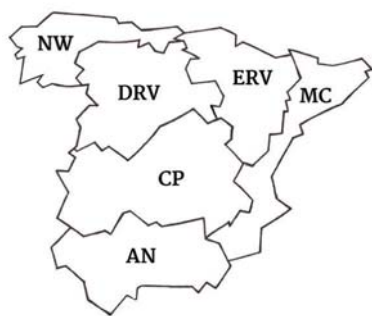




# VINO



Fall 2016

## SPANISH WINE MAP



- Northwest NW** | lush valleys, cool ocean breeze  
Zesty white wines, aromatic red wines with lower acidity
- Duero River DRV** | sizzling summers, cold winter  
Tannic red wines with dark fruit notes
- Ebro River Valley ERV** | desert valleys, cool mountains  
Tempranillo dominant, medium bodied reds with spice
- Mediterranean Coast MC** | warm temps, cool ocean breeze  
Known for sparkling cava and deep, medium-full bodied reds
- Central Plateau CP** | hot and dry high altitude, mild evenings  
Hot region, less acidic red wine with more ripe fruit flavors
- Andalucia AN** | dry temps, strong winds  
Known for sherries and sweet dessert wines

## SPARKLING & ROSÉ

		
Cava Brut Juvé y Camps   Penedes MC	11	40
Cava Rosé Llopart '13   Penedes MC	11	40
Rosé Txakolina Txomin Etxaniz '15   Basque ERV	12	44
Rosé Cinsault Andrew Murray 'Espérance' 15   Santa Ynez	12	44

## SPANISH WHITES

Albariño Pazo de Barrantes '14   Rias Baixas NW	11	40
Moscatel Botani '14   Malaga AN	11	40
Crianza Blanco El Coto '15   Rioja ERV	11	40
Verdejo Nisia '14   Rueda DRV	12	44
Sherry Don PX Toro Albalá '12   Montilla AN	10	
Sherry Alvear NV Fino   Montilla AN	10	

## SPANISH REDS

Cariñena/Syrah Cellars Can Blau '14   Monstant MC	11	40
Syrah/Grenache Zerran '12   Monstant MC	11	40
Tempranillo Tridente '14   Castilla y Leon DRV	12	44
Crianza Tempranillo Vina Bujanda '13   Rioja ERV	12	44
Cabernet/Grenache Bluegray '13   Priorat MC	12	44
Grenache/Cariñena Camins '14   Priorat MC		50
Mencia Petalos '13   Bierzo NW		51
Tempranillo (Old Vines) Almirez '12   Toro DRV		53
Reserva Grenache Campos de Luz '10   Rioja ERV		55
Reserva Tempranillo Sierra Cantabria '11   Rioja ERV		59
Grenache Alto Moncayo Veraton '13   Campo Borja ERV		67
Monastrell/Cabernet Triga '12   Alicante MC		69

## CALIFORNIA

Sauvignon Blanc Star Lane '14   Santa Barbara	11	40
Chardonnay Raeburn '14   Napa Valley	12	44
Pinot Noir Tantara '13   Santa Barbara	12	44
Malbec/Cab/Merlot Head High '13   Sonoma	13	48
Cab Sauvignon Sequoia Grove '13   Napa Valley		67
Pinot Noir MacPhail '12   Sonoma		71
<b>Domestic Reserve Selection</b> Rotating, limited availability		



# BEBIDAS

Fall 2016



## REFRESHMENTS

Refrescos

- House Lemonade Seasonal Citrus, Mint, Aleppo (one refill) 4
- Iced Tea, Coke, Diet Coke, Sprite, Ginger Ale 3
- Saratoga Springs Sparkling Water | NY 3
- Bundaberg Old-Fashioned Ginger Beer | Australia 5


## COFFEE (KEAN'S 'PUEBLO' BLEND)

Café

- Espresso double shot 3
- Americano double shot, hot filtered water 3
- Cappuccino espresso, steamed milk, foam 4
- Affogato espresso, dulce de leche helado 5

## BEER

Cerveza

-  Lager Barley Forge 'Grandpa Tractor' | Orange County 7
- Oatmeal Stout Anderson Valley | Boonville 7
- IPA Pizza Port 'Swami's' | San Diego 7

- Chalkboard Selection (please ask your server) MKT
- Hefeweizen Mother Earth Brew Co. 'Honcho' | NC 7
- Lager Estrella Damm | Barcelona 6
- White Ale Clown Shoes 'Clementine' | Massachusetts 7
- Belgian Tripel Victory 'Golden Monkey' 9.5% | Pennsylvania 6
- Brown Ale Rogue 'Hazelnut Brown Nectar' | Oregon 7

## SIGNATURE COCKTAILS

Cocteles de Pueblo

- Tinto de Verano Spanish locals' red 'sangria' spritzer 9 / 30
- El Sabio elderflower tonic, pear, royal blanc vermouth 11
- Moxito white vermouth, fresh mint, lime, cava 11
- Palomarita shochu, grapefruit sour mix, agave 11
- Clara con Limón estrella damm beer, citrus, mint 7 (add 🍷 +1)
- Moscú Mula red vermouth, shochu, lime, ginger beer 13

## VERMOUTH

Vermut

- Step 1 : Choose: Neat, On the Rocks
- Step 2 : Mixer: Club Soda, Orange Bitters
- Step 3: Garnish: Lime, Orange

- Perucchi smooth, caramel finish | Spain 8  
Recommended: on the rocks, club soda, orange
- Petal & Thorn herbal, slightly floral | Oregon 9  
Recommended: on the rocks, club soda, lime
- Cocchi refreshing, vanilla smooth | Italy 10  
Recommended: on the rocks, club soda, orange
- Del Professore complex, stonefruit honey | Italy 11  
Recommended: chilled, orange, bitters

First bottle of wine complimentary of corkage fee. Additional bottles \$20 each.

In fairness to all our guests, there is a 2-hour dining limit for parties of four or less and 2.5-hours for any groups with more than 4 on weekend nights. You still - and always will - have our promise of a wonderful dining experience with an aim to please, efficiency without rushing, and genuine hospitality.