

# FRENCH WINES

## FRENCH APERITIFS TO START

### Sparkling wines by the glass:

NV De Fere, Cuvee Jean Louis	8
NV Charles Bove, Brut	11
NV Amelia, Sparkling Rosé	13
French 75 cocktail	12.5
N. Feuillatte Blue, 1/2 bottle	65

### From the liquor cabinet:

Cap Corse Blanc, soda & orange	7
Byrrh, Grand Quinquina, lemon & ice	7
Genepy & Q Tonic, rosemary	11
Saler's Aperitif Negroni	10

## SEE A CONSOLIDATED LIST OF ALL WINES BY THE GLASS ON THE OTHER SIDE

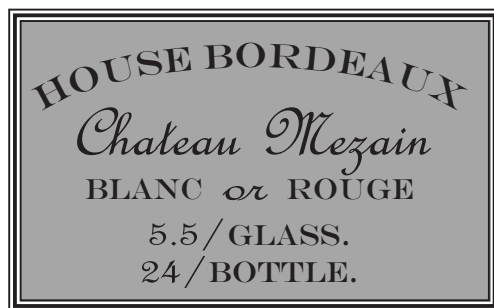
### ROSÉ

'17 Ch Gassier, Cotes de Provence	13/55
NV Amelia, Sparkling, Bordeaux Sup	13/56
'17 Fleur de Mer, Cotes de Provence	60
NV Baron Fuente, Sparkling	110

### LET'S TRY:

## MACVIN DU JURA

Juice of chardonnay & pousards are added to grape brandy and then aged in oak. Flavors of candied fruit. Try as an aperitif or pair with chocolate desserts. Jean Bourdy NV Macvin Du Jura 2oz, \$10



## WHITES AND SPARKLERS

### BURGUNDY

#### 100% CHARDONNAY, AGED IN STAINLESS

2015 Les Grands Crus, Macon-Vinzeles	13/49
Dry & round. Aromas of exotic fruit.	
2015 Domaine Fevre, Chablis	80
Pear with citrus notes with developing minerality.	
2016 Dom Gilbert Picq Vaucoupin, Chablis	132
Premier cru. Concentrated. Honey hue with a fine, balanced bead of acidity.	

### LOIRE

#### SPARKLING:

NV De Fere Cuvee Jean Louis	8/29
Airen, Ugni Blanc, Durello and Chardonnay.	
NV Charles Bove, Brut	11/44
Chenin blanc, chardonnay. Traditional method.	

#### WHITE:

2016 Domaine Daulny, Sancerre	16/60
100% Sauvignon Blanc. Crisp, bright stone fruit.	
2016 Marc Bredif, Vouvray	60
100% Chenin Blanc. Floral nose. Grapefruit on the palate.	

### BORDEAUX

#### SPARKLING:

NV Amelia, Cremant de Bordeaux	13/56
Rosé. 85% Merlot. Lychee, raspberry notes.	

#### WHITE:

2015 Château Beauregard Ducasse, Graves	44
60% Semillon. Light minerality, green apple.	
2014 L'Esprit Chevalier Blanc	88
Pessac-Leognan. 70% Sauv Blanc. 2nd Chevalier wine.	

### BORDEAUX, SWEET

2014 Cypres de Climens, Barsac 375ml	11(2oz)/62
Peach notes. Pleasant, acidic, light orange finish.	
2009 Château Suduirait, Sauternes 375ml	120
Apricot, dark sugar finish.	
2014 Château d'Yquem, 375ml	49*(1oz)/510
Sauternes. Rich, concentrated. Zest, coconut, apricot.	

### SAVOIE

2016 Domaine Lupin, Roussette de Savoie	15/56
Following a decree in 1988, made exclusively of the Altesse grape. Pleasing sweetness and acid pairs well with white meat and fish, along with local Savoy cheeses.	

### CHAMPAGNE

NV Nicolas Feuillatte, Blue	(375ml) 65
White fruit and light hazelnut.	
NV Baron Fuente, Brut	98
Pinot meunier and chardonnay. Light yellow in colour with very fine mousse.	
NV Baron Fuente, Rose "Delores"	110
Chardonnay, pinot noir, pinot meunier. Light, tart berry fruit with cream biscuit.	
NV Taittinger Brut	130
Pinot noir and abundant chardonnay, the latter adding body and freshness. Zesty, creamy citrus.	
2009 Dom Perignon	379
Pinot noir and chardonnay. A tight, finely constructed mousse. Nose of yeast and apple. Lively acidity on the palate that spins layers of creamed lemon, spice and smoke.	

### ALSACE

#### SPARKLING:

NV Pierre Sparr Cremant D'Alsace	64
Medium body, apricot notes.	

#### WHITE:

2013 Dom Schlumberger, Riesling	49
Dry with lemon notes and pleasant minerality.	
2016 Schoenheit, Pinot Gris	12.5/52
White. Medium body, apricot notes.	

### RHONE

2016 Dom Maby, Lirac	49
"La Fermade"	
2017 Ch D'Acqueria, Tavel	39
Rosé. Bright red hue. Dry. Cherry, light spice.	

### LANGUEDOC

2017 Domitia, Picpoul de Pinet	9/34
White. Medium body, apricot notes.	

### PROVENCE

2017 Chateau Gassier	13/55
Cotes de Provence. Dry, but showing ripe strawberry notes.	
2017 Fleur de Mer Cotes de Provence.	60
Crisp, dry notes of watermelon and strawberry.	

## REDS

### BORDEAUX- RIGHT BANK

#### MERLOT-LED BLENDS

2016 Château Sauman, Cotes de Bourg	9.5/33
Jammy, blackberry notes.	
2015 Clos Du Roy, Fronsac	48
Berry fruit, vanilla and oak.	
2015 Château Cote de Baleau, St. Emilion	97
Tobacco, baking spices and blackcurrant.	
2015 Château Bonalgue, Pomerol	129
Silky tannins, dark fruit and mild oak. Balancing acidity.	
2009 Château Simard, St. Emilion Grand Cru	155
Leather and smoke on the nose. Blue fruit, gravel, mineral.	
2015 Château Fleur Cardinale	184
St. Emilion Grand Cru. Dark cherry, roasted plum	
Concentrated, plush. Finish brings notes of mocha & spice.	
2014 Château Beau-Sejour Becot	190
St. Emilion Grand Cru. Rich, deep red fruit, tobacco and slate. Soft, silky tannins.	
2010 Château Troplong Mondot	560
St. Emilion Premier Grand Cru Classe. Powerful, exceptionally concentrated. Forest floor and dark fruit.	

### RHONE

2015 Dom de Verquiere, Rasteau	14/51
Grenache-Syrah blend. Blackberry, oak is prevalent. Pleasant tannic structure.	
2015 Maxime Graillet "Equinoxe"	60
Crozes-Hermitage. Deep, dark red Syrah. Blackberry.	
2012 Dom de Saje, Châteauneuf-du-Pape	110
Châteauneuf-du-Pape, Vieilles Vignes. Dark fruit with light spice and grassy notes.	
2012 Dom Bois de Boursan	124
Châteauneuf-du-Pape. Black pepper, restrained black and red fruit with balancing elements of acid & defined tannins.	

### BURGUNDY

#### PINOT NOIR. GAMAY IN BEAUJOLAIS

2016 Bouchard Aine & Fils, Bourgogne	60
Appellation Bourgogne. 100% Pinot Noir.	
2014 Vincent Girardin, Bourgogne AOC	70
Cuvee St. Vincent. A fuller-bodied Pinot Noir.	
2014 Dom Matrot Blagny, Cote de Beaune	168
Premier Cru La Piece-sous-le-Bois. Classic ruby coloring. Cranberry, pomegranate, apples. Excellent example of French pinot noir.	

### BEAUJOLAIS

2016 Dom de Roche Guillon	39
Beaujolais-Villages. Typical delicate structure. Red ruby, blackcurrant and strawberry.	
2016 Château De Pizay, Beaujolais Morgon	54
With slightly more bulk than other Beaujolais appellations, this Morgon brings light berry fruit and minerality.	

### LANGUEDOC & ROUSILLION

2014 Delas, Cotes du Ventoux	39
Lighter, rustic Syrah and Grenache with pleasant red berry notes.	
2015 Hob Nob, Cabernet Sauvignon	41
Pays D'Oc. Smooth, medium-bodied.	
2017 Bertrand, Cabernet Sauvignon	12/46
Pays D'Oc. "Reserve Speciale". Certified organic.	
2014 Chateau Maris, Languedoc	64
"Les Panels". 100% Syrah. Full body, dark fruit profile. Gently oaked. Excellent QPR.	

### JURA

2015 Mouillard Trousseau, Cote de Jura	84
An opportunity to try the Trousseau varietal, native of Jura. Pair with darker-sauced treatments of poultry.	

### BORDEAUX- LEFT BANK

#### CABERNET SAUVIGNON-LED BLENDS

2014 Château Beaumont	20/75
Haute Medoc. Assertive tannins, notable oak presence.	
2012 Château Sociando-Mallet (375ml)	72
Pessac-Leognan. Concentrated fruit. Coffee notes. Oak.	
2012 Château Potensac, Medoc	80
Medium-bodied. Raspberry, cassis, cedar, mint, and plums.	
2010 Château Petit Smith Haut Lafite	125
Pessac-Leognan. 2nd wine of Smith Haut Lafite.	
2009 Leoville Barton, La Reserve, St Julien	157
2nd wine of Leoville Barton, a 3rd growth estate.	
2014 La Croix Ducru Beaucaillou, St Julien	225
Dark berries, lead pencil, smooth tannins, light oak.	
2014 Brane Cantenac, Margaux	290
Famed 2nd growth producer. Cedar & florals on the nose. Medium-bodied. Cherry and black pepper on the palate.	
2009 Domaine de Chevalier	315
Pessac-Leognan. Dark fruit, flint, minerals on the nose. Soft and supple with cassis, ripe berries, and some leather on the palate. Silky tannins.	
2014 Carruades de Lafite, Medoc	480
2nd wine of Lafite Rothschild. Pronounced, concentrated, juicy red berries and cassis. Darkens through the mid-palate. Subtle tannins.	
2014 Mouton-Rothschild, Pauillac	1,175
First growth Bordeaux. Smoke and cigar box on the nose. Flavors of dark currant, mineral and spice. Firm tannins. Medium-bodied, elegant.	

### LOIRE

2015 Dom De Pallus, Chinon	72
'Les Pensees de Pallus'. Cabernet Franc.	

### THE SOUTHWEST

2014 Château du Cayrou, Cahors	60
Malbec. Half of the cru aged in oak. Inky color. Rustic.	



# MICHIGAN WINES

## WHITES

<b>LEELANAU PENINSULA AVA</b>	
2016 Shady Lane Pinot Gris	9/32
Chamomile and pear with a light almond finish.	
2016 Blustone Pinot Grigio	29
Crisp and clean. Pear, apricot, honey.	
<b>OLD MISSION PENINSULA AVA</b>	
2015 Blackstar Chardonnay	39
Sur lie. Dry. Crisp apple and citrus.	
2016 Mari Vineyards Sauv Blanc	48
White grapefruit, stone fruit. Pleasant acidity.	
2016 Left Foot Charlie OMP	37
100% Pinot Blanc. OMP=Old Mission Peninsula	
2016 Left Foot Charlie, Murmur	35
54% Pinot. 41% Chardonnay. 5% Pinot Blanc.	
2016 Bowers Harbor, Block II Riesling	45
European-styled. Drier with pleasant acidity.	
2016 2-Lads Late Harvest Riesling	49
Lemon zest restrains the sweetness. Well-balanced.	
<b>LAKE MICHIGAN AVA</b>	
2013 Wyncroft Chardonnay	69
California-style. Vanilla, butterscotch, and citrus.	
<b>TORCH LAKE</b>	
2013 Water Fire Torch Lake	39
100% Sauvignon blanc. Pleasant acidity. Stone fruit.	

## SPARKLING

<b>LEELANAU PENINSULA AVA</b>	
M. Lawrence Sex Brut Rosé	29
Dry. Pink hue. Fruit aromas.	
2016 Shady Lane Sparkling Riesling	13/47
Bright acidity with sweet peach and pear notes.	
NV Blustone Sparkling Riesling	48
Crisp and light mouthfeel balances the medium sweetness.	
<b>OLD MISSION PENINSULA AVA</b>	
2015 Bowers Harbor Pinot Secco	42
Light effervescence, mild sweetness.	

## RED

<b>LEELANAU PENINSULA AVA</b>	
2016 Shady Lane Franc'n'Franc	42
Cabernet Franc, Blaufrankisch, Merlot.	
<b>OLD MISSION PENINSULA AVA</b>	
2016 Bowers Harbor Claret	46
Bordeaux-styled blend. Oak aged.	
2016 Hawthorne Gamay	32
Light. Subdued fruit. Black pepper.	
2014 Ch Grand Traverse Gamay Noir	38
Light to medium body. Plum, pepper.	
2016 Mari Vineyards, Cabernet Franc	49
Medium-bodied. Dark fruit, mild sweetness.	
<b>LAKE MICHIGAN AVA</b>	
2013 Wyncroft Shou	90
Bordeaux style w/57% Cab Sauv,	
2013 Wyncroft-Marland Pinot Noir	42
Gentle with notes of pomegranate and cherry.	
<b>FENVILLE AVA</b>	
NV Fenn Valley Capriccio	9/30
Dry profile with black cherry and raspberry notes.	

## ROSÉ

<b>LEELANAU PENINSULA AVA</b>	
2016 Château Fontaine	42
'Laughing Waters'. A mildly sweet, complex rosé.	
<b>OLD MISSION PENINSULA AVA</b>	
2016 Ch Grand Traverse Pinot Rosé	10/35
Mild sweetness, vanilla finish.	
2016 Mari Vineyards Rosato	41

## DESSERT

NV Fenn Valley 42 Ice Wine 375ml	42
Dessert. MI wine. Peach, mango, honey.	
Blustone Connexion 375ml	54
Dessert. Deep, complex cherry wine. Chocolate notes.	
Ch Grand Traverse Cherry Port 375ml	11/55

## ALL WINES BY THE GLASS 6 OZ UNLESS SPECIFIED OTHERWISE

### WHITES

2016 Shady Lane, Pinot Gris	9	2015 Château Mezain Appellation Bordeaux	5.5
MI. Chamomile and pear with a light almond finish.		Our house white wine.	
2016 2-Lads, Late Harvest Riesling	13	2015 Les Grands Crus, Macon-Vinzeles	13
MI. Lemon zest restrains the sweetness. Well-balanced.		100% Chardonnay. Lightly oaked.	
2017 Domitia, Picpoul de Pinet	8	2016 Domaine Daulny, Sancerre	16
Medium body, apricot notes.		100% Sauvignon Blanc. Crisp, bright stone fruit.	
		2016 Domaine Lupin, Roussette de Savoie	15
		Following the decree of 1988, made exclusively of the Altesse grape. Pleasing sweetness and acid pairs well with white meat and fish, and local Savoy cheeses.	

### REDS

2015 Chateau Mezain Appellation Bordeaux	5.5
Our house red wine.	
NV Fenn Valley Capriccio	9
MI. Dry profile with black cherry and raspberry notes.	
2016 Château Sauman, Cotes de Bourg	9.5
Jammy, blackberry notes.	
2013 Wyncroft-Marland Pinot Noir	11
MI. Gentle with notes of pomegranate and cherry.	
2017 Bertrand, Cabernet Sauvignon	12
Red. Pays D'Oc. "Reserve Speciale." Certified organic.	
2015 Dom de Verquiere, Rasteau	14
Grenache, Syrah blend. Blackberry, oak is prevalent. Pleasant tannic structure.	
2014 Chateau Beaumont	20
Haute Medoc. Assertive tannins, notable oak presence.	

### SPARKLING 5 OZ

NV De Fere, Cuvee Jean Louis	8
Loire. Airen, Ugni Blanc, Durello and Chardonnay.	
NV Charles Bove, Brut	11
Loire. Chenin blanc, chardonnay. Traditional method.	
2016 Shady Lane Sparkling Riesling	13
MI. Bright acidity with sweet peach and pear notes.	
NV Amelia, Sparkling Rosé	13
Cremant de Bordeaux. 85% Merlot. Lychee, raspberry notes.	
N. Feuillatte Blue 375ml	65
Champagne. White fruit and light hazelnut.	

### DESSERT

2014 Cypres de Climens	(2oz) 11
Barsac. Peach notes balance well with the acidic light orange finish. Consider with foie gras.	
Ch Grand Traverse Cherry Port	(2oz) 11
2014 Château d'Yquem	(1oz) 49
Sauternes. Rich, concentrated. Zest, coconut, apricot. Dinner only. Freshness preserved via the Coravin system. Poured table-side at 54 degrees.	

### ROSÉ

NV Amelia, Sparkling Rosé, 5oz	13
85% Merlot. Lychee, raspberry notes.	
2017 Château Gassier, Cotes de Provence	13
Cotes de Provence. Dry, but showing ripe strawberry notes.	
2016 Château Grand Traverse Pinot Rosé	10
MI. Mild sweetness, vanilla finish.	

## BEER

ALL LISTINGS ARE BY THE BOTTLE.  
ASK YOUR SERVER FOR OUR ROTATING  
DRAFT SELECTIONS.

FOUNDERS CENTENNIAL IPA	7
Pronounced hops with a medium to heavy mouthfeel.	
DUVEL	8
Light in color, but robust and fortifying.	
ROCHEFORT 6	8
A world-class beer that is an excellent pairing w/ meat dishes.	
RODENBACH	9
Dark brown apple aroma and flavors.	
VIVANT TROPICAL SAISON, 20oz	9
Vibrant acidity and subtle exotic fruit sweetness.	
WESTMALLE DUBEL	9
A roasty brown color. Sweet bread aromas and flavors.	
CHIMAY CINQ	9.5
Among Chimay's lighter offerings.	
ORVAL	9.5
A beer connoisseur's favorite for its use of Brettanomyces.	
ROCHEFORT 8	9.5
RocheFORT's mid-range offering. Roasty, but neither delicate nor strong.	
SAISON DUPONT	9.5
Light. Mild spiciness.	
ACHEL BRUIN	10
Trappist. Brown sugar notes. Pair w/the burger.	
LA TRAPPE QUAD	10
Trappist. Amber color. Warming. Raisin and yeast.	
TRIPLE KARMELIET	10
Pours a beautiful white head. Light spice, yet strong.	
WESTMALLE TRIPLE	10.5
The global standard for tripels.	
ROCHEFORT 10	12
Considered to be among the best beers in the world. We look forward to offering aged RocheFORT 10s in the near future.	
CHIMAY GRAND RESERVE	12
A world-class quad offering. Malty. Raisin and fig.	
FANTOME BERLINER WEISS, 500ml	21
Very sour and musty. Served with housemade, fresh raspberry syrup, as is tradition.	

## FRENCH CIDER

Pluedihen sur Rance in Brittany is the home to  
Domaine Verger. No sugar is added in any of their ciders.

DOMAINE VERGER BRUT, 750ml	2.4
Dry and expressive use of 90% bittersweet Brittany apples.	
DOMAINE VERGER BRUT, ROSE, 750ml	2.4
The addition of Baya Marisa apple skin brings color to this sweeter cider.	

## SELECT FRENCH SPIRITS

### ABSINTHE

TRADITIONAL PREPARATION 1 OZ. WITH SUGAR CUBE & WATER POUR OVER		
St. George	Ordinaire	
Oakland, CA	France	
Brandy base	Absinthe "licqueur"	
12.5	7.5	
Wild Card	La Muse Verte	
Oregon	France	
Cardamom added	Savory, complex	
12	12	

### CALVADOS

DISTILLED AND AGED APPLE. THE SPIRIT OF NORMANDY.

Pay Age	8-year	12-year
12	46	35

### COGNAC

WHITE WINE TWICE-DISTILLED IN COPPER & AGED IN LIMOUSIN OAK.

Landy VS.....	9
Courvosier VS.....	11
Pierre Ferrand 1840.....	15
Kelt VSOP.....	24
Kelt XO.....	61

### ARMAGNAC

WHITE WINE ONCE COLUMN-DISTILLED AND AGED IN OAK

Larresingle VSOP.....	17
Larresingle XO.....	33

## FROM THE BACK OF THE CABINET

Ricard or Pernod.....	5
Anise spirits popularized in the times of absinthe prohibition. 1oz with water, or w/fresh orange juice - 7	
Macvin Du Jura.....	10
Neat as aperitif or for dessert.	
Bonal Gentiane-Quina.....	7
Reminiscent of amari & chartreuse.	
Byrrh Grand Quinquina.....	7
Try over ice or with soda water. Or the Ritz Paris' Byrrh Cocktail straight up with Cognac and Kirsch \$11	
Mattei Cap Corse Quinquina.....	7
Corsica, Blanc or rouge.	
Pineau des Charentes Rosé.....	19
Dom Navarre. Port-like.	
Pineau des Charentes Blanc.....	12
JEP White #1.	
Willm Eau di Vie.....	18
Ask about today's fruit brandy selection.	