

Stem

WINE BAR



wine flights

monkey bubbles

no better way to start

sex in three glasses

the pinot noir experience

what women want

clue: it rhymes with gardonnay

journey to jerez

a taste of 3 distinct sherries

el vuelo

a tour of spanish reds

flight du jour

jason's daily flight
\$mp

our wine flights are designed with difference in mind. we want to express the diversity of grape varietals, the influence of location (terroir), and the impact of each winemaker's style.

cocktails

\$9.75

the international

riesling, pear brandy,
orange curacao, local
honey, peychaud

the french

lillet blanc, benedictine,
absinthe, orange
expression

the spanish

spanish brandy, sherry,
sour cherry, lemon,
sugar

the italian

prosecco, blood orange,
cocchi rosa, lemon
expression

dessert wine

r. stuart 'vin tardive'

pinot gris \$7

not your typical sweet wine, since it's
not too sweet 2007

fritz 'late harvest' zinfandel \$8

nicely sweet, amazing with chocolate,
very limited production 2009

quady 'elysium' black

muscat \$6

greek for "heaven", must be amazing
2010

dr. loosen 'eiswein' riesling

\$14

pure magic in your mouth, hard to
argue with that 2009

sherry

broadbent 10yr malmsey

madeira \$9

liquid honey, acidity jolt

alvear fino sherry \$6

medium body, apple, bread dough

pedro romero amontillado

sherry \$7

off dry, baked fruit, hazelnut, toffee

alvear 1927 pedro ximenez

solera sherry \$10

a solera system that was started 86
years ago!

port & madeira

churchill's white port \$8

nutmeg, eucalyptus, served cold

quinta do portal 20yr

tawny port \$12

mature fruit, lively acidity

sandeman 30yr

tawny port \$14

sweet plum, dried berry, black pepper

dow's 2003

vintage port \$15

dark chocolate, black cherries and
plums, hints of molasses

keg wine/beer

camelot chardonnay \$7

on tap, get over it, try it

endless river kolsch \$6

mother earth brewing, north carolina, 4.9%

torpedo extra ipa \$6

sierra nevada brewing, california, 7.2%

no cork

Coca-Cola

Sprite

Diet Coke

chef's blend coffee

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snacks

prosciutto di georgia | marietta, georgia half taste \$8 full taste \$14

oysters on the half shell* | \$2.75 each \$15 half dozen \$29 dozen

roasted olives | sherry, thyme, piquillo \$6

marcona almonds | sea salt, smoked pimenton, georgia olive oil \$5

blistered padron peppers | sea salt, georgia olive oil \$5

salumi & cheese board* \$12/24

small plates

chevre stuffed piquillo peppers \$8
salsa verde, pickled shallots {240}

tuna crudo* \$13
manzanilla vinaigrette, olive, tomato, onion, mint {120}

house made burrata \$10
12 yr balsamico, prosciutto, pomegranate, arugula {102}

spanish octopus á la plancha \$12
marcona almond, piquillos, arugula {302}

patatas bravas \$7
sauce pimenton, garlic aioli, maldon sea salt {702}

warm duck confit salad \$10
roasted grapes, pine nuts, pecorino, saba {522}

georgia shrimp al ajillo \$10
garlic, chile, parsley, lemon {300}

soft boiled farm egg* \$8
sunchoke, roasted mushrooms, prosciutto, saba {530}

french onion fondue \$9
gruyere, veal demi, baguette {200}

chorizo stuffed medjool dates \$12
smoked tomato sauce, ciabatta, bacon {704}

seared hudson valley foie gras \$19
wild huckleberry gastrique, brioche {900}

roasted marrow bones \$14
toasted baguette, parsley caper salad, maldon {621}

dark chocolate budino tart \$6
ga olive oil, sea salt {902}

salted caramel

flan \$5
orange, cinnamon, vanilla {900}

valhrona chocolate fondue \$7
fresh fruit for dipping {901}

sticky toffee medjool date cake \$6
toffee almond ice cream {902}

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**