

**BIN**

**36**

**DRINK WINE**

**LIVE WELL**

**HAVE FUN**

## SHARE/TASTE

House Smoked Pickled Eggs 5 | 7 51

Blistered Shishito Peppers, benne seeds, cilantro and lime 7 | 8 19

Radishes and "virgin" butter on toast 8 | 17 49

Pimento Cheese Fritters, green tomato jam 6 | 3 29

Grilled Baby Octopus, avocado, olives, extra virgin olive oil 16 | 11 32

Crispy Brussels Sprouts, creamy caper dressing, shaved parmesan 7 | 5 20

Roasted Bone Marrow, roasted garlic butter, warm toast 16 | 4 37

Charred Spring Carrots, barley puffs, dill cream 10 | 6 13

Selection of Warm Artisanal Breads with trio of spreads 5 | 1 50

## SOUPS & SALADS

Vegetable Soup of the Day 9

Custom Organic Spring greens, sherry vinaigrette 9 | 6 23

Market Salad, pole beans, radishes, shaved carrots, dill, sherry vinaigrette 12 | 7 21

Roasted Heirloom Beets, housemade goat cheese, hazelnut, mint 14 | 15 24

Spring Barley Salad, asparagus, baby tomatoes, roasted corn, wild greens, red wine vinaigrette 12 | 14 52

## MAINS

ROASTED PORK CHOP Bourbon glazed sweet potatoes, grilled rapini, cardamom apple butter 30 | 22 33

GRILLED STRIP STEAK Smashed potatoes, pickled wild mushrooms, bordelaise sauce 34 | 40 48

MARKET FISH Fiddlehead ferns, baby turnips, green garbanzo bean puree MARKET PRICE | 4 51

SPRING RISOTTO Carolina gold rice, peas, asparagus, meyer lemon and green garlic 24 | 20 22

ROASTED AMISH CHICKEN Pinto beans and cornbread *panzanella*, red eye gravy 26 | 16 25

THE BIN BURGER Twin patties, house pickles, sharp cheddar, grilled onions, special sauce & fries 15 | 42 46

BRAISED LAMB NECK Candied Vidalia onions, baby carrots, english pea puree 28 | 34 43

BRAISED FAIRYTALE EGGPLANTS Sweet onion and bell pepper ragout, lemon cous cous 21 | 31 39

## CHARCUTERIE

COPPA 10 18

RABBIT PATE 21 25

CHICKEN LIVER MOUSSE 3 22

PORK RILLETTES 52 37

Served with mustard, chalots, garlic, and surry ham

28 for all or 6 each

## RAW

MARKET OYSTERS  
Classic Mignonette  
Six for 16 | 2 12

CHILLED HALIBUT  
blood orange,  
fennel 12 | 14 18

## SIDES FOR THE TABLE

GRILLED RAPINI  
Lemon, chili and parmesan 6

Bourbon-glazed  
sweet potato 6

Warm cornbread,  
maple butter 4 50

Spicy wild greens 5

French fries, special sauce 5

## FRESH CHEESES 5 each

OR MAKE YOUR OWN FLIGHT  
(choose any four cheeses) 18

Fresh Chevre, *California* GOAT 15 17

Fresh Mozzarella, *Italy* BUFFALO 1 5

Der Vichen Gehl, *Pennsylvania* COW 3 20

Bent River, *Minnesota* COW 4 22

Cambozola, *Germany* COW 2 45

Evalon, *Wisconsin* GOAT 13 21

Ossau Iraty, *France* SHEEP 19 33

Bufalet, *Spain* WATER BUFFALO 22 29

Flor de Esgueva, *Spain* SHEEP 11 42

Fait Gras, *Michigan* COW 3 35

Keen's Cheddar, *England* COW 11 47

Pleasant Ridge Reserve, *Wisconsin* COW 23 34

Gouda Pitting, *Holland* COW 24 or Asuncion Sherry

Pecorino Toscana, *Italy* SHEEP 18 38

Valdeon, *Spain* GOAT/COW 30 or Barros Port

Served with house-made jam  
and toast points

ADVISORY Consumption of raw or undercooked food such as meat, poultry, fish, shellfish or eggs, which can contain harmful bacteria, may cause serious illness.

## WINE PAIRING KEY

○ WHITE

● RED

● ROSÉ

BIN  
36

161 N. Jefferson St.  
Chicago, IL 60661

**BIN**

**36**

**DRINK WINE**

**LIVE WELL**

**HAVE FUN**

**BIN**

**36**

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**LIVE WELL**

**HAVE FUN**

## SAVORED

SCOOPED 7

Selection of **Sorbet Ice Cream**

### BAKED 9

**Chocolate Pots de Creme** Vanilla chantilly, candied orange peel SEASONAL

**Strawberry-Pineapple Crisp** Coconut-Lemongrass Sorbet

**Raspberry Beignets** Dark Chocolate Dipping Sauce

**Caramelized Banana Tart** Bourbon Creme Anglaise, Brown Butter Ice Cream

### DESERT WINES

**Moscato d'asti** La Morandina, 2014, Piedmont, Italy ..... 4 75 10 25

**Brachetto d'acqui** Castello Banfi *Rosa Regal, 2014*, Piedmont, Italy ..... 5 45 11 00

**Semillon/Sauvignon Blanc/Muscadelle** Chateau La Haute-Borie, 2010 ..... 5 25 10 45  
Monbazillac, France

**Moscato/Malvasia/Trebbiano** Moroder *oro Passito*, NV, Marche, Italy ..... 8 00 18 00

**Semillon/Muscadelle/Sauvignon** Chateau Le Payral, 2002, Saussignac, France... 9 50 19 00

**Muscatel** Jorge Ordenez & CO *Victoria #2*, 2013, Malaga, Spain ..... 8 00 16 00

### SHERRY & MADEIRA

**Pedro Ximenez** Alvear Fino, NV, Montilla-Morales, Spain ..... 6 66 13 33

**Pedro Ximenez** Alvear Oloroso Asuncion, Montilla-Moreles, Spain ..... 7 00 14 00

**Pedro Ximenez** Alvear Anada, 2008, Montilla- Moreles, Spain ..... 7 60 15 20

**Tinta Negra Mole** Broadbent Reserve, Five year Old, Madeira, Portugal ..... 5 00 10 00

### PORT

**Barros** Duero, Portugal ..... 5 50 11 00

**Barros Late Bottle Vintage, 2007** Duoro, Portugal ..... 6 75 13 50

**Quinta do Infantado** 10 year Tawny, Duoro, Portugal ..... 8 00 16 00

**Warres Otima** 20 Year Tawny, Douro, Portugal ..... 12 00 25 00

### COGNAC

Pierre Ferrand Ambre Cognac 10 yr **22**

Pierre Ferrand Ambre Cognac 20 yr **26**

Pierre Ferrand 1840 **15**

Pierre Ferrand Selection Angel **70**

### SWEET FLIGHTS

La Morandina  
Castello Banfi  
La Haute-Borie

**14 50**

Alvear  
Quinta do Infantado 10 Yr  
Broadbent Reserve

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## ROSÉ FLIGHT

### BRIGHT & PINK 15<sup>00</sup>



- 49 Garnacha/Viura/Tempranillo** Muga, 2014, Rioja, Spain. Clean and crisp but also rich with flavor. The Muga offers a hint of berries, citrus, and spice with a mouthwatering finish. **4<sup>10</sup> 9<sup>83</sup>**
- 50 Shiraz** De Meye Winery, 2014, Stellenboch, South Africa. Rich aroma with alluring and deep flavors of pomegranate, strawberries and watermelon. Add a little spice and you've got the perfect summer sipper in a glass. **3<sup>75</sup> 9<sup>00</sup>**
- 51 Sangiovese** Barnard Griffin, 2014, Columbia Valley, Washington. Watch out! Clean and fresh with flavors of strawberries, watermelon, ripe cherries, and fresh dark berries. **3<sup>33</sup> 8<sup>00</sup>**
- 52 Grenache/Cinsault/Syrah/Mourvedre** E. Guigal, 2013, Cotes du Rhone. Extremely aromatic, nose with delicate quince, and plum jam flavor that's sure to impress. Take notice. **4<sup>17</sup> 10<sup>00</sup>**

## COCKTAILS

### WINEES

**Vermouth Spritzer** Chinato Vermouth, Gran Classico, Imbue Petal & Thorn Vermouth Lemon, Rose Lemonade **14**

**Americano Swizzle** Rosemary Infused Aperol, Interobang Sweet Vermouth, Lemon, Pineapple **14**

**BIN Royal** Giffard Crème de Cassis, Strawberry, Blueberries, Sparkling Cider, Lavender **14**

**Foraged Cobbler** Lutsau Manzanilla Sherry, Orange Slices, Foraged Berries and Herbs, Fruitlab Jasmine, Mint **14**

**Pisco Plum** Plum Pisco, Lime, Cardamom, Sugar, Bitters **14**

### WINELESS

**BIN at the Beach** Old New Orleans Spiced Rum, Lime, Pineapple, Fruitlab Hibiscus **14**

**Sage & Summer** Dulce Vida Blanco, Sage, Pineapple, Watermelon, Pok Pok Pomegranate **14**

**Tarratan** Corzo Reposado Tequila, Tarragon, Celery **14**

**BIN 36 Manhattan** Old Barton 100 Proof, Sweet Vermouth, Bitters **14**

**BIN 36 Old Fashioned** David Nicholson Whiskey, Demerara Syrup, Bitters **14**

### WINOS

**BIN Martini** DSPCA Orange vodka, Lustau Cream Sherry, Pineau de Clementes **14**

**The Up to date, Up to date** Lustau Don Nuno, Rebel Yell Rye, Fruitlab Orange, Celery Bitters **14**

**BIN Jack'd** Laird's Apple Jack Brandy, Hibiscus Grenadine, Lemon, Red Wine Foam **14**

**Summer Negroni** Waterloo Bourbon Barrel, Gin, Cinzano Bianco Vermouth, Suze **14**

**Buzz Buzz** Ford's Gin, Combier d'Orange, Chaucer Mead, Lemon, Honeycomb **14**

**Wine Time** Citadelle Gin, Mathilde Crème De Cassis Syrah, Lemon, Frozen Red Grapes **14**

### CUVEE COCKTAILS

**Cold Drip Sangria** House Selected Red Wine, Macerated Fruit, Spices **14**

**The Nose** Coffee Syphon Science, House Selected Wine, Contratto Dry Vermouth, Flavor Paired Herbs, Spices **35 (Serves two)**  
*For every purchase of this drink, we will donate \$1 to support Chicago Commons.*

**BIN Bloody** CH Distillery Peppercorn Vodka, BIN 36 Bloody Verde Housemade Mix **14**

**The Hamptons Kegged** Deep Eddie Vodka, Lillet, Lemon **14**

## SPIRITS

### VODKA

Hanson Sanoma Cucumber **18**  
Hanson Sanoma Ginger **18**  
Hanson Sanoma Boysenberry **18**  
Hanson Sanoma Original **18**

### BOURBON & RYE

Hillrock Solera Aged Bourbon **35**  
High West Campfire **24**  
Angel Envy Port Cask **20**  
Oppidan Malted Rye **26**

### GIN

Few Barrel Aged Gin **16**  
CH Distiller London Dry **14**  
Koval Dry Rye **18**  
Oppidan Gin **12**

## BREWED

### BOTTLES & CANS

**BECK'S LIGHT** GERMANY  
One of our favorite light beers in the world. **6**

**IPL Lager**  
Lawnmower, Baderbräu Brewing Company, CHICAGO, ILLINOIS

This is a great lager in every way. Malty-structure supported by light bitterness and floral hoppy aroma all framed by a caramelly finish. **6**

**All Day IPA**  
Founders Brewing Co.  
GRAND RAPIDS, MICHIGAN

An outstanding, light-styled IPA with bright citrus notes, big round hoppy flavor, and a smooth finish. **6**

**Farmhouse Ale**  
Sofie, Goose Island Beer Co.  
CHICAGO, ILLINOIS  
Aged in wine barrels with orange peel flavors. A tart, dry, sparkling ale, Sofie is subtle yet spicy with white pepper, citrus, and creamy vanilla. **9**

**Buffalo Sweat**  
Tallgrass Brewing Co.,  
MANHATTAN, KANSAS  
Brewed with cream sugar. This smoothness balances out the copious quantities of roasted barley used in the brewing process to create a rich, complex, and delicious beer. **7**

### THE 86 CO.

Aylesbury Duck Vodka **12**  
Cana Brava Rum **12**  
Tequila Cabeza **12**  
Ford's Gin **12**

### RUM

Old New Orleans Gingeroo  
Spicy Ginger Ale **6**  
Old New Orleans Cajun Spiced **13**  
Old New Orleans Amber 3yr Old **14**  
Old New Orleans Crystal **12**

### TEQUILA & MEZCAL

Tequila Ocho Silver **20**  
Tequila Ocho Reposado **23**  
Tequila Ocho Anejo **25**  
Los Nahuales Mezcal Joven **24**

### SCOTCH SINGLE CASK

Springbank 1993 18yr **70**  
Glenlivet Sherry Cask 1995 18yr **35**  
Macallan 1996 18yr **60**  
Laphroaig 1997 16yr **165**

### DRAFT

**STELLA ARTOIS** BELGIUM  
A clean, crisp Lager with a mild hoppy flavor. **6**

**Hefeweizen**  
Ale Asylum "Unshadowed"  
MADISON, WISCONSIN  
Spiced aromas are followed by crisp fruit Weizen flavor delivered in a smooth, creamy body. We find the balance and style very refreshing. **7**


**Gatecrasher 36 IPA**  
Temperance Beer Co.  
EVANSTON, ILLINOIS  
Our India Pale Ale stands apart from the bitter crowd and entices with bountiful aromatic hops and a touch of malt sweetness, proving there's more than one way to crash a gate. Adding Italian plums gives it more tannins, fruit, and color. This is a Bin 36 original. **8**

**Seattle Cider Semi-Sweet**  
Two Beers Brewing Company  
SEATTLE, WASHINGTON  
This is one of our favorite ciders with a full, bold flavor of apple, peach and apricot all wrapped by spicy orange zest toasted almonds. **4<sup>50</sup>**



## WHITE FLIGHTS

### BUBBLES 17<sup>33</sup>

- |   |  |  |
|---|--|--|
|   |    |  |
|   | 2.5 oz   | 6 oz   |
| 1 | <b>Prosecco (Glera)</b> Balbinot, N.V., Prosecco, Italy. A delicate wine with aroma of baked pear, note of honey, white flowers and a crisp finish.  | 3 <sup>96</sup> 9 <sup>50</sup>  |
| 2 | <b>Chardonnay/Sauvignon Blanc</b> Hacienda Los Haroldos, N.V., Mendoza, Argentina. Dry, racy, bubbly, give us no reason not to...  | 3 <sup>75</sup> 9 <sup>00</sup>  |
| 3 | <b>Xarel lo/Macabeao/Parellada</b> Mercat <i>El Xamfra</i> , N.V., Catalonia, Spain. Wonderful brioche aroma, intermingled with apples, pears and a creamy texture.                          | 3 <sup>89</sup> 9 <sup>33</sup>  |
| 4 | <b>Pinot Noir</b> JCB <i>No. 69</i> , N.V., Burgundy, France. This intensely aromatic, elegant, sparkling wine exhibits subtle overtones of raspberry, cranberry and plums. Truly delicious. | 5 <sup>83</sup> 14 <sup>00</sup>   |

### EXPRESS YOURSELF 15<sup>04</sup>

- |   |  |                                  |
|---|--|----------------------------------|
| 5 | <b>Pinot Grigio</b> Le Pianure, 2013, Friuli-Venezia, Italy. Racy, zesty and pure. This is NOT just another simple Pinot Grigio.   | 3 <sup>33</sup> 8 <sup>00</sup>  |
| 6 | <b>Gruner Veltliner</b> Thiery-Weber, 2012, Melkerstraße, Austria. A beautiful uplifting wine showcasing fresh orchard fruits, citrus notes, and a clean crisp finish.   | 3 <sup>82</sup> 9 <sup>17</sup>  |
| 7 | <b>Picpoul de Pinet</b> Chateau Petit Roubie, 2013, Languedoc, France. This is a classic terrior-based wine from an ancient wine growing region. It's bursting with honey, pear, baking spice, and cedar. Exotic, rich, and delicious. | 4 <sup>17</sup> 10 <sup>00</sup> |
| 8 | <b>Garganega/Chardonnay</b> Scaia <i>Tenuta Sant' Antonio</i> , 2013, Veneto, Italy. Intense, fresh minerality provide a frame for gorgeous peach and citrus fruits with just a hint of spice on the finish.                           | 3 <sup>82</sup> 9 <sup>17</sup>  |

### VOLUPTUOUS WHITES 15<sup>97</sup>

- |    |  |                                  |
|----|--|----------------------------------|
| 9  | <b>Viognier</b> Chateau de Pennautier, 2013, Languedoc-Roussillon, France. Black licorice, pears, green apples and spice. This white is bursting at the seams!                     | 4 <sup>17</sup> 10 <sup>00</sup> |
| 10 | <b>Rkatsiteli</b> Tikves, 2012, Kavadarci, Macedonia. Ripe pineapple, apples and just a hint of minerality makes this wine hard to put down.                                       | 4 <sup>17</sup> 10 <sup>00</sup> |
| 11 | <b>Torrontes/Viognier/Chardonnay</b> Trivento <i>Amando Sur</i> , 2013, Mendoza, Argentina. A very floral wine with hints of pear and ginger wrapped in a rich and creamy blanket. | 3 <sup>95</sup> 9 <sup>50</sup>  |
| 12 | <b>Pinot Blanc</b> Chateau D'Orschwih, 2013, Alsace, France. A lovely balance of fresh fruit, white peach, grapefruit and lemon zest.  | 4 <sup>17</sup> 10 <sup>00</sup> |

### NORTH × NORTHWEST 16<sup>81</sup>

- |    |  |                                  |
|----|--|----------------------------------|
| 13 | <b>Pinot Gris</b> A to Z, 2013, Willamette Valley, Oregon. Hint of orange blossom, apricot, and little touch of acidity in the glass.  | 4 <sup>69</sup> 11 <sup>25</sup> |
| 14 | <b>Chenin Blanc</b> Kiona Vineyards, 2013, Columbia Valley, Washington. Clean linen, white cherry blossoms and peach, makes this a glass to remember.                                | 3 <sup>99</sup> 9 <sup>58</sup>  |
| 15 | <b>Pinot Blanc</b> Brooks Winery, 2013, Willamette Valley, Oregon. This is complete, pure and focused, this glass grabs you by the nose with its bright apricots and peaches.        | 4 <sup>79</sup> 11 <sup>50</sup> |
| 16 | <b>Chardonnay</b> Corvidae <i>Mirth</i> , 2013, Columbia Valley, Washington. A pure, elegant beauty. Deliciously integrated citrus and orchard fruit, with a touch of fresh acidity. | 4 <sup>79</sup> 11 <sup>50</sup> |

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### SUPER COOL WHITE 15<sup>73</sup>



- |    |   |  |
|----|---|--|
|    |   |  |
|    | 4 <sup>17</sup>   | 10 <sup>00</sup>   |
| 17 | <b>Sauvignon Blanc</b> Twin Islands, 2014, Marlborough, New Zealand. Classic grassy, gooseberry nose, followed by rich essence of pineapple, kiwi, and lime.  | 4 <sup>17</sup> 10 <sup>00</sup>   |
| 18 | <b>Vermentino</b> Antonio Sanguineti, 2013, Tuscany, Italy. Soft and crisp with stony minerality, framed by apple and pear and a long lingering finish.   | 4 <sup>17</sup> 10 <sup>00</sup>   |
| 19 | <b>Chardonnay</b> L'Agnostique, 2013, Pays D'oc, France. Lovely balance of fresh fruit, white peach, grapefruit and lemon zest. A whisper of hazelnut rounds out this pretty picture.   | 3 <sup>33</sup> 8 <sup>00</sup>  |
| 20 | <b>Chardonnay</b> Cambria Estate <i>Katherine's Vineyard</i> , 2013, Santa Maria Valley, California. A crisp, citrusy white with fresh apricot aroma and spicy floral notes. Enriched by butterscotch and hazelnut on the palate. | 4 <sup>17</sup> 10 <sup>00</sup>   |

### POUR SOME SUGAR ON ME... 15<sup>39</sup>

- |    |   |                                  |
|----|---|----------------------------------|
| 21 | <b>Kerner</b> Weingut Huff, 2013, Rheinhessen, Germany. Pure, crisp, clean and fruity.  | 4 <sup>17</sup> 10 <sup>00</sup> |
| 22 | <b>Chenin Blanc</b> La Vigne des Sablons, 2013, Loire Valley, France. When the French decide to make a sweet wine, they do it right, ripe pears, clean linen, and hint of wild herbs. A classic with goat cheese. | 4 <sup>10</sup> 9 <sup>83</sup>  |
| 23 | <b>Riesling</b> J. Baumer, 2013, Rheingau, Germany. Juicy green apples that burst out the glass—light bodied and perfectly balanced.  | 3 <sup>06</sup> 7 <sup>33</sup>  |
| 24 | <b>Gewurztraminer</b> Emile Beyer, 2013, Alsace, France. Our favorite with blue cheese, beet salad, charcuterie, and spicy foods.   | 4 <sup>17</sup> 10 <sup>00</sup> |

## RED FLIGHTS

### NEW WORLD, ALL STARS 20<sup>91</sup>

- |    |  |   |
|----|--|---|
|    |   |  |
|    | 5 <sup>83</sup>  | 14 <sup>00</sup>  |
| 25 | <b>Pinot Noir</b> Planet Oregon, 2013, Willamette Valley, Oregon. A spectacular effort, with a complex mix of blackberries, spice, cedar, soy, anise, and dried herbs all layered together in a wine that's silky smooth and lush. | 5 <sup>83</sup> 14 <sup>00</sup>  |
| 26 | <b>Pinot Noir</b> Little Lion Wine Co. <i>Butternut</i> , 2012, California. Think delicious black cherry pie with just the perfect amount of spice...very yummy.   | 4 <sup>51</sup> 10 <sup>83</sup>  |
| 27 | <b>Shiraz</b> Jim Barry The Lodge Hill, 2012, Clare Valley, Australia. Ripe red fruits, strawberries, currants, and blackberries all wrapped around an oak frame with hints of coffee and dark chocolate.                          | 3 <sup>99</sup> 9 <sup>58</sup>   |
| 28 | <b>Syrah</b> Creation, 2010, Western Cape, South Africa. Hints of cherry vanilla, mulberry, smoke, and alluring spice.   | 6 <sup>67</sup> 16 <sup>00</sup>  |

### WE REIGN IN SPAIN 16<sup>01</sup>

- |    |  |                                  |
|----|--|----------------------------------|
| 29 | <b>Mencia</b> Vina Vella, 2011, Ribeira Sacra, Spain. This is a great example of balance and much more flavor in a bottle than you might expect.   | 4 <sup>10</sup> 9 <sup>83</sup>  |
| 30 | <b>Monastrell</b> Bodegas Volver Tarima, 2011, Alicante, Spain. Explosive, complex, sappy nose melds dark berries, cocoa powder, minerals, leather, and spice. Compelling purity of flavor and class.                          | 3 <sup>06</sup> 7 <sup>33</sup>  |
| 31 | <b>Tempranillo</b> Bodegas Izadi Reserva, 2009, Rioja, Spain. Prepare to fall in love with this mouthwatering rich and succulent berry-laden charmer.  | 4 <sup>79</sup> 11 <sup>50</sup> |
| 32 | <b>Grenache/Syrah/Cabernet Sauvignon</b> Borsao Berola, 2011, Campo de Borja, Spain. This wine reveals a deep ruby/purple color as well as copious notes of cream de cassis intermixed with hints of smoked wood and charcoal. | 4 <sup>17</sup> 10 <sup>00</sup> |

### BATTLE OF THE RHONE 20<sup>73</sup>

- |    |   |  |
|----|---|--|
|    |   |  |
|    | 3 <sup>13</sup>   | 7 <sup>50</sup>  |
| 33 | <b>Cinsault/Grenache</b> Domain Magellan <i>Le Fruit Defendu</i> , 2013, Languedoc, France. This wine has it ALL! Medium bodied with layers of juicy red and dark berries, a hint of leather, smoked bacon, and spice.                              | 3 <sup>13</sup> 7 <sup>50</sup>  |
| 34 | <b>Grenache/Syrah/Mourvedre</b> Pierre Dupond <i>Chantenaire</i> , 2012, Cotes du Rhone, France. Great mineral laced berries wrapped in mouth texture, juicy acidity and hint of chocolate.   | 3 <sup>75</sup> 9 <sup>00</sup>  |
| 35 | <b>Syrah/Grenache/Mourvedre</b> Philippine de Saint-Cyrille <i>Grande Reserve</i> , 2011, Chateaufeuf-du-Pape, France. This wine is plump and round with plum scented berries, hints of smoke, earthy minerals, and leather. It's simply delicious. | 7 <sup>71</sup> 18 <sup>50</sup>   |
| 36 | <b>Grenache/Syrah/Mourvedre</b> Le P'tit Paysan, 2012, San Benito County, California. Great mineral laced berries wrapped in smooth texture, juicy acidity and hints of chocolate.  | 6 <sup>25</sup> 15 <sup>00</sup>   |

### ITALIAN TREASURES 20<sup>83</sup>

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| 37 | <b>Dolcetto/Barbera</b> Tartufo Nero <i>GianPiero Marrone</i> , 2014, Piemonte, Italy. Built for food, this wine is boldly flavored with fat ripe juicy plums, berries and integrated spice.  | 3 <sup>33</sup> 8 <sup>00</sup>  |
| 38 | <b>Corvina/Rondinella/Molinara</b> Manara <i>Valpolicella Classico</i> , 2013, Veneto, Italy. Classic dry fruit and jammy flavors followed by sweet spices, tobacco, and cocoa.   | 4 <sup>17</sup> 10 <sup>00</sup> |
| 39 | <b>Sangiovese Grosso</b> Caprili <i>Rosso di Montalcino</i> , 2011, Tuscany, Italy. YOUR FULL ATTENTION IS REQUIRED! This mouth-engaging wine demands audience participation with great grip, notes of violets, chocolate and minerality. | 5 <sup>83</sup> 14 <sup>00</sup> |
| 40 | <b>Nebbiolo</b> Bergadano, 2010, Barolo, Italy. Elegance, finesse, balance, engaging feel, long silk flavor, luxurious finish—what are you waiting for?   | 7 <sup>60</sup> 18 <sup>75</sup> |

### HABLA ESPANOL—NEW SCHOOL 17<sup>09</sup>

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| 41 | <b>Pinot Noir</b> Errazuriz <i>Max Reserva</i> , 2012, Aconcagua Costa, Chile. What's new in South America? Pinot Noir, and it's a good thing! A very jammy, dark cherry, spice, and cocoa good thing. A full-bodied, over the top good thing. | 5 <sup>00</sup> 12 <sup>00</sup> |
| 42 | <b>Malbec</b> Durigutti, 2013, Mendoza Argentina. Jumbo love in a glass! Big, rich flavors, ripe inky fruit, great texture and a lingering, satisfying finish.   | 4 <sup>69</sup> 11 <sup>25</sup> |
| 43 | <b>Syrah</b> Intipalka <i>Valle Del Sol</i> , 2013, Ica Valley, Peru. Well balanced, with layers of intensely flavored dark fruit, minerals, and dark and bittersweet chocolates wrapped around a dry finish with firm tannins.                | 4 <sup>58</sup> 11 <sup>00</sup> |
| 44 | <b>Carmenere</b> Apaltagua Reserva, 2013, Colchagua, Chile. Cherries, exotic spice and full bodied profile that's just too good to hide.   | 2 <sup>92</sup> 7 <sup>00</sup>  |

### SEXY REDS 21<sup>01</sup>

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|----|---|----------------------------------|
| 45 | <b>Pinot Noir</b> Macedon, 2012, Gradsko, Macedonia. Bright cranberry, dark cherries, earthy milk chocolate, vanilla and nutmeg.  | 4 <sup>86</sup> 11 <sup>67</sup> |
| 46 | <b>Cabernet Sauvignon</b> Stonestreet Estate Vineyards, 2010, Alexandra Valley, California. Loaded with ripe blackberries, dark plums, leather, dark chocolate, earthy minerals and a long satisfying finish.             | 8 <sup>33</sup> 20 <sup>00</sup> |
| 47 | <b>Syrah/Cabernet Franc/Merlot/Petite Syrah/Zinfandel</b> Hey Mambo <i>Sultry Red</i> , 2012, California. Blackberry, vanilla, and black pepper do the twist wrapped in leather.  | 3 <sup>33</sup> 8 <sup>00</sup>  |
| 48 | <b>Cabernet Sauvignon/Merlot/Tannat/Petit Verdot/Syrah/Petite Syrah</b> Bonny Doon Vineyards <i>A proper Claret</i> , 2013, California. Gorgeous, complex and complete. Sensuous texture + ripe cherries = heavenly wine. | 4 <sup>58</sup> 11 <sup>00</sup> |