



WORDEN HALL

FOOD MENU

DOGS

- Kobe Beef Chi Town Dog** 7
napa slaw, pickled mustard seeds, sriracha mustard
- Heritage Pork Bratwurst with Onion Jam** 7
horseradish aioli, braised red cabbage, crispy shallots
- Cilantro and Lime Chicken Sausage** 7
roasted pineapple, cilantro red onions, banana ketchup

SIDES

- Curly Fries (v)** 6
garlic aioli
- Field Greens (vg, gf)** 5
lemon-herb vinaigrette
- Sweet Corn (v, gf)** 8
smoked cippolini onions, scallions
- Ancient Grain Pilaf (v)** 8
sunflower, herbs
- Smoked Crimson Beets & Fingerling Potatoes (v)** 8
- Summer Succotash (v, gf)** 8

HORS D'OEUVRES

- Vegetable Crudite (vg, gf)** 8
avocado green goddess
- Housemade Crispy Chicken Nuggets** 9
coconut crust, our own banana ketchup
- Crispy Polenta Fries (v)** 9
smoked tomato sauce, black garlic aioli, grana padano
- Smoked Lamb Ribs (gf)** 15
curry spiced, cucumbers, tomatoes, feta, red wine and kalamata vinaigrette, tzatziki
- Burrata Crostini with Stone Fruit (v)** 14
fresh, pickled and preserved plums, maple candied walnuts
- Crispy Chicken Wings (g)** 13
Carolina-style BBQ, buttermilk ranch, celery, blue cheese
- Grilled Shrimp and Green Papaya Salad (gf)** 14
cucumbers, mango, Som Tam citronette, cashews, unagi sauce
- Fluke Crudo* (gf)** 12
candied fennel, radish, purslane, meyer lemon emulsion

PIES

- Deep Dish Margherita (v)** 20
rustico tomato sauce, fresh picked basil, Maplebrook Farms handmade mozzarella
- Grilled Eggplant and Heirloom Tomato (v)** 20
herbed housemade ricotta, whole milk mozzarella, provolone, kalamata olive
- Soppressata and Garlic Sausage** 20
sauteed broccoli rabe, whole milk mozzarella, provolone, rustico tomato sauce, grana padano

SOUP & SALADS

- Chilled Summer Squash Soup (v, gf)** 8
pickled zucchini, calamint cream fraiche, toasted sunflower seeds
- Grilled Little Gem Caesar (g)** 11
preserved lemon dressing, rosemary focaccia crouton, shaved pecorino, white anchovies
- Market Salad (vg, gf)** 11
fresh, roasted, and pickled summer vegetables, field greens, lemon-herb vinaigrette
- Panzanella (g)** 14
heirloom tomatoes, basil, local burrata, grilled bread, aged sherry vinegar, olive oil

SPUCKIES

- *Our version of a classic Boston sandwich* —
- Warm Ratatouille Flatbread Wrap (v)** 14
braised eggplant, tomatoes, roasted red pepper, zucchini, VT goat cheese, pesto, naan flatbread
 - Crispy Pork Belly “B.L.T”** 14
smoked pork belly, slaw, kimchee dressing, tomato, avocado, Iggy’s french pullman bread
 - House-Smoked Ham and Brie Panini** 15
arugula, peach butter, Iggy’s ciabatta
 - Red Lentil and Chickpea Falafel (v)** 13
garbanzo hummus, greens, pickled cucumber & red onion, cilantro relish, tahini dressing, naan
 - House-Smoked Pastrami** 15
smoked beef brisket, ipa beer cheese, whole grain mustard, pickles, toasted Iggy’s dark rye
 - The Burger*** 16
double-stacked, pimento cheese, grilled red onions, iceberg, whole grain mustard aioli, black pepper bacon

ROAST, BROIL & BAKE

- Buckwheat and Ricotta Crepes (v, gf)** 18
rainbow chard, roasted carrots, broccoli rabe, farro, yellow tomato coulis
- Baked Heirloom Tomato (vg, gf)** 18
golden squash and sunflower quinoa, zucchini-basil pistou, summer succotash, cubanelle pepper puree
- Pan Roasted All-Natural Chicken (g)** 22
stewed vegetable ratatouille, sauteed spinach, toasted garlic, natural jus
- Seared Scallops* (g)** 27
fire-roasted sweet corn, smoked cippolini onions, pork belly, scallions, bulgur wheat
- Grilled Atlantic Swordfish* (gf)** 26
blistered cherry tomatoes, roasted cippolini, crispy fingerling potatoes, smoky eggplant puree, fennel and citrus salad
- Grilled All-Natural Pork Tenderloin* (g)** 25
fennel & rosemary encrusted, peach mostarda, freekeh, pistachio, mustard greens, madeira jus
- Roasted Beef Shoulder Tender* (Teres Major) (g)** 28
potato rosti, horseradish crema, grilled broccolini, red wine jus, maitake and king oyster mushrooms
- Grilled Flat Iron Steak* (g)** 24
smoked beets and fingerling potatoes, roasted carrots, red frilly mustard greens, buttermilk and Great Hills blue cheese, charred vidalia

- (v) Vegetarian
- (vg) Vegan
- (g) Can be Made Gluten Free
- (gf) Gluten Free

DRAFT BEER

❧ HOP CASK ❧

Cambridge Brewing Co. Cascadian IPA, MA — 8

Their triple-hopped IPA finished with Sorachi Ace and Cascade hops
and dried grapefruit rind— 7%, 16oz



HOPS	<i>Hop driven</i>
Maine Beer Company Lunch, ME Intense hop flavors and tropical and citrus aromas, 7%, 10oz	9.75
Wormtown Be Hoppy, MA Hoppy flavors of citrus & grapefruit with a dry finish, 6.5%, 16oz	8.75
Night Shift Whirlpool, MA Soft, juicy pale ale with notes of ripe peach, 4.8%, 12oz	8.25
Stone Go To IPA, CA A fruity and piney session IPA that packs a punch, 4.5%, 16oz	8.25
Harpoon IPA, MA A Boston staple! Bitter hop and strong malt, 5.9%, 16oz	7
Rock Art Single Hop Series: Citra, VT Bright and bitter and full of citrus, 6%, 12oz	8.75
Uinta Hop Nosh, UT Citrus nose with notes of pine and grass, 7.3%, 16oz	7
Left Hand Twin Sisters, CO Double the hops, double the malt, 9.6%, 10oz	10.25
Singlecut Beersmiths Billy Full-Stack IPA, NY Tropical, dank pine and mild herbal aromas, 8.2%, 12oz	8.25
Green Flash Green Bullet, CA Well-balanced triple IPA with a robust hop intensity, 10.1%, 12oz	8.75
Dogfish Head 120 Minute, DE The Holy Grail for hopheads, 18%, 10oz	13

WATER *Founded on clarity and refined structure*

Pabst Blue Ribbon, WI	4, 12 pitchers
Prized American premium lager, 4.7%, 16oz	
Peak Organic Fresh Cut Pilsner, ME	7.5
Clean with hoppy aromas of citrus, grass & herbs, 4.6%, 16oz	
Hacker-Pschorr Munich Gold Lager, Germany	8.25
Herbal and smooth with a slight bitter finish, 5.5%, 16.9oz	
Sierra Nevada Oktoberfest, CA	7.25
Delicate hop aroma and rich malt flavor, 6%, 16oz	
Jack's Abby Hoponius Union, MA	7.5
A bright IPL with a smooth and grassy finish, 6.7%, 16oz	
Maine Beer Company MO, ME	9.75
Clean with zesty citrus, passion fruit and pine, 6%, 10oz	
Otter Creek Over Easy, VT	7.75
Session ale loaded with juicy & tropical fruit notes, 4.6%, 16oz	

MALT *Structured around showcasing the grain*

Jack's Abby Copper Legend, MA	7
Malty, smooth and exceedingly drinkable, 5.7%, 16oz	
Sixpoint Righteous, NY	8.25
Brewed with rye malt for a distinctly earthy character, 6.3%, 16oz	
Spitfire Kentish Ale, England	8
Pleasantly subtle blood orange and bready malt, 4.2%, 16oz	
Smuttnose Old Brown Dog, NH	7.25
Full-bodied and slightly hoppier than a classic brown, 6.7%, 16oz	
Greene King Old Speckled Hen, England, NITRO	7.50
Smooth and full of toasty grains and toffee sweetness, 5.2%, 16oz	
Ballast Point Sextant, CA, NITRO	10
Decadent oatmeal stout with a smooth bitter finish, 5.5%, 12oz	
Backlash Death, MA	7.50
Russian Imperial Stout with a rich flavor profile, 9.5%, 12oz	

YEAST	<i>Conditioned, bready, or wild</i>
Blanche de Bruxelles, Belgium	7
Natural spice aromas of coriander & orange, 4.5%, 12oz	
Coronado Orange Avenue Wit, CA	7.75
Orange blossom honey adds a subtle sweetness, 5.2%, 16oz	
Wachusett Moscow Shandy, MA	7.25
Belgian white ale brewed with ginger and lime, 4.8%, 16oz	
White Birch Blueberry Berliner Weiss, NH	6.5
Lively and elegant with a sweet n' sour finish, 6.4%, 16oz	
Lagunitas Little Sumpin' Extra, CA	8
Pale ale loaded with lots of extra wheat, 8.7%, 16oz	
Boulevard Tank 7, MO	8
Farmhouse ale with citrus notes & a dry pepper finish, 8.5%, 12oz	
Harpoon 100 Barrel Series: Nordic Saison, MA	7.25
Refreshingly distinct floral and herbal characteristics, 6.1%, 12oz	
Dupont Biere de Miel, Belgium	13
Belgian amber with pronounced honey aromas, 8%, 10oz	
Paulaner Hefeweizen, Germany	8.25
Banana & fruity esters with good clove spice, 5.5%, 16.9oz	
Two Roads Brewing Bergamonster, CT	9.5
Unfiltered wheat ale brewed with Bergamot oranges, 8.2%, 10oz	
Lord Hobo Brewing Co. Boom Sauce, MA	9
A blend of three New England hoppy-style ales, 8%, 12oz	
Ommegang Rare Vos, NY	8
Brewed with orange, grains of paradise & coriander, 6.5%, 16oz	
Allagash Curieux, ME	13
Belgian Tripel aged in Jim Beam bourbon barrels, 11%, 10oz	

NON-GLUTEN	<i>Cider, mead, and other alternatives</i>
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Downeast Cider, MA	7.5
Unfiltered and featuring fresh pressed apples, 5.1%, 16oz	
Woodchuck Hopsation Cider, VT	6.25
Crisp apple taste with aromas of pine & citrus, 6.9%, 16oz	

CANADIAN WHISKY

Seagrams VO
Canadian Club
Crown Royal

IRISH WHISKEY

Kilbeggan
West Cork
Jameson
Donegal
GTD South Boston Irish
Tullamore Dew
Bushmills
Redbreast
Powers Irish 12y

RYE WHISKEY

Old Overholt
Rittenhouse
Redemption
Bulleit Rye
Michter's Straight Rye
Sazerac Rye
Jefferson's Rye
High West Rendezvous
Willet Straight Rye
Redemption 6y
Whistle Pig 10y

MOONSHINE & WHITE

Glory Poitin
Midnight Moon
Midnight Moon Cherry
Midnight Moon Apple Pie
Glendalough Poitin
Bully Boy White Whiskey

CORDIALS

Bols Flavored Cordials
Pama Pomegranate
St. Elder
Cynar
Punt E Mes
Cherry Heering
Bärenjäger
Lillet Blanc
Southern Comfort
Aperol
Pimms No.1
Fabrizia Limoncello
Luxardo Maraschino
Luxardo Amaretto
Fernet Branca
Galliano L'Autentico
Galliano Ristretto
Meletti Amaro
Montenegro Amaro
Fragelico
Benedictine
Jägermeister
Borghetti Sambuca
Kahlua
Baileys Irish Cream
Campari
Pernod
Drambuie
Cointreau
Grand Marnier
Barrow's Intense Ginger
Green Chartreuse
Yellow Chartreuse

Before placing your order, please inform your server if a person in your party has a food allergy

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Larceny
 Buffalo Trace
 Russel Reserve 10y
 Maker's Mark
 Triple 8 Noreaster
 Bulleit
 Evan Williams Single Barrel
 Rowan's Creek
 Eagle Rare
 Woodford Reserve
 Hirsch Reserve
 Michter's Small Batch
 Basil Hayden
 Berkshire Bourbon
 Baker's
 Blantons
 Willett
 Elijah Craig 12y
 Knob Creek
 Four Roses Single Barrel
 Noah's Mill
 Booker's
 Angel's Envy
 Elijah Craig CR Barrel
 Bulleit 10y
 Prichard's Double Barrel
 Hudson Valley Baby Bourbon
 Four Roses Small Batch

TENNESSEE WHISKEY

Jack Daniels

SCOTCH WHISKEY

White Horse
 Pigs Nose
 Sheep Dip
 Dewars White Label
 Johnny Walker Black
 Glenmorangie 10y

 Laphroaig 10y
 Glenfiddich 12y
 Balvenie Doublewood 12y
 Balvenie Single Barrel 12y
 Talisker 10y
 Signatory Auchentoshan
 Caol Ila 12y
 Glenlivet 15y
 Glenfiddich 15y
 Cragganmore 12y
 Chivas Regal 18y
 Macallan 12y
 Isle of Jura Prophecy
 Oban 14y
 Arron 12y Cask Strength
 Dalwhinnie 15y
 Signatory Glen Rothes
 Balvenie 14y Caribbean Cask
 Ardbeg Corryvreckan
 Lagavulin Special Edition
 Glenfiddich 18y
 Johnny Walker Blue
 Balvenie 21y Portwood

BOTTLED BEER

PALE ALE

Maine Beer Co. Peeper, ME 12
 Sierra Nevada Pale, CA 6
 Reissdorf Kolsch, GER 9
 Glutenberg Pale, CAN (gf) 9

INDIA PALE ALE

Smuttynose Finest Kind, NH 7
 Founders All Day, MI 7
 O.C. Backseat Berner, VT 7.5
 Sixpoint Bengali Tiger, NY 7
 Night Shift Santilli, MA 9
 Boulevard The Calling, MO 8.25
 B.P. Grapefruit Sculpin, CA 8.5
 Green Flash Imperial, CA 18

RED/AMBER ALE

Troegs HopBack, PA 6.5
 North Coast Red Seal, CA 7

BROWN/STRONG ALE

Brooklyn Brown, NY 6
 Avery Ellies, CO 7
 Orkney Skull Splitter, SCOT 8.5

PORTER

Mayflower, MA 7
 Boulder Shake, CO 6

STOUT

Guinness, IRE 6.75
 Sam Smith Oatmeal, ENG 8
 North Coast Old Rasputin, CA 7
 Great Divide Yeti, CO 10

CIDER

Original Sin, NY 6
 Magners, IRE 7.5
 Bantam Rojo, MA 8

NON-ALCOHOLIC

Clausthaler 5.5

BELGIAN ALE

Duvel, BEL 11
 Delirium Tremens, BEL 13
 Spencer, MA 11
 Unibroue La Fin Du Mond, CAN 8
 Victory Golden Monkey, PA 7
 Rochefort 10, BEL 11
 Chimay Blue, BEL 13

FARMHOUSE ALE

Brooklyn Sorachi Ace, NY 6.5
 Saison Dupont, BEL 13
 Pretty Things Jack D'Or, MA 15

WHEAT

Erdinger Hefeweizen, GER 8.5
 Franziskaner Hefe, GER 8.25
 Schneider Aventinus, GER 12
 Wachusett Blueberry, MA 6
 Cisco Grey Lady, MA 6.25
 Hoegaarden, BEL 6

SOUR/WILD

Rodenbach Original, BEL 9
 St. Louis Gueuze, BEL 14

LAGER

Augustinerbrau, GER 8
 Krusovice, CZECH 7
 Czechvar, CZECH 6
 Notch Session Pils, MA 7
 Lagunitas Pilsner, CA 6

ADJUNCT

Budweiser, MO 5
 Miller High Life, WI 5
 Narragansett, RI 5
 Lonestar, TX 5
 Sol, MEX 5
 Stella Artois, BEL 6
 Sam Adams Light, MA 6
 Amstel Light, NETH 6

WHITE WINES

BY THE GLASS

	<i>Glass, Bottle</i>
Prosecco, Beato Bartolomeo Breganze, <i>Breganze, Italy, NV</i> Crisp fruity bouquet, hint of green apple	8, 32
Cremant Rose, Gratien & Meyer, <i>Loire Valley, France, NV</i> Soft and refined, subtle strawberry	10, 36
Rose, Chateau Riotor, <i>Cotes de Provence, France, '14</i> Floral nose, red berries, tangerine	10, 36
Pinot Grigio, Villa Marchesi, <i>Friuli-Venezia-Giulia, Italy '13</i> Exotic fruit, tart green apple, melon	8, 30
Vermentino, Aragosta, <i>Sardinia, Italy, '12</i> Lavender and white pear, dry and bracing	8, 30
Sauvignon Blanc, Harbor Town, <i>Marlborough, New Zealand, '14</i> Grapefruit, apple, bright minerality	8, 30
Sauvignon Blanc, Matanzas Creek, <i>Sonoma, California, '13</i> Floral and grassy, lemon, thyme	10, 36
Riesling, 14 Hands, <i>Washington, '13</i> Apple, pear, apricot, sweet yet tart finish	8, 30
Chardonnay, Ballard Lane, <i>Central Coast, California, '13</i> Pear, apple, toasty oak	8, 30
Chardonnay, La Crema, <i>Monterey, California, '13</i> Apricot, honeydew melon, baking spices	10, 36

BY THE HALF BOTTLE

Sauvignon Blanc, Pascal Jolivet Sancerre, <i>Loire Valley, France, '13</i> Floral nose, lemon zest, racy acidity	21
Pinot Gris, Adelsheim, <i>Willamette Valley, Oregon, '14</i> Rich ripe pear flavors and a balanced acidity	17
Chardonnay, Louis Jadot Pouilly-Fuisse, <i>Burgandy, France, '13</i> Fresh red apples, white flowers, toasted nuts	24

LIQUOR

VODKA

Sobieski
Sobieski Cytron
Sobieski Orange
Sobieski Raz
Sobieski Vanilla
Titos
Rain Regular
Crater Lake Hazel
Rain Cucumber Lime
Absolut
Reyka
Ketel One
Ketel Citroen
Ketel Oranje
Chopin Potato
Chopin Rye
Chopin Wheat
Death's Door
Grey Goose
Belvedere

GIN

Copley's
Bombay Dry
Death's Door
Berkshire Ethereal
Edinburgh
Damrak
Wire Works
Tanqueray
Bombay Sapphire
Hendrick's

RUM

Don Q Crystal
Don Q Añejo
Don Q Coconut
Bacardi Gold
Plantation
Mount Gay
Sailor Jerry

Goslings
Privateer Silver
Privateer Amber
Don Q Grand Añejo 12y

TEQUILA

Lunazul Blanco
Cazadores Blanco
Sauza Hornitos Reposado
Milagro Silver
Don Julio Blanco
Don Julio Reposado
Don Julio Añejo

MEZCAL

El Buho
Scorpion Añejo

BRANDY

Korbel
Lairds Apple Brandy
Courvoisier VS
Hennessy VS

SPECIALTY WHISKEY

Berkshire Corn
Bernheim Wheat
Yamazaki 12y
Hibiki 12y
High West Campfire

BOURBON WHISKEY

Kentucky Tavern
Virginia Gentleman
Evan Williams 7y
Old Forester
Jim Beam
Old Gran-Dad
Wild Turkey
Elmer T. Lee
Four Roses Yellow Label
Corner Creek

COCKTAILS

Last Word Hendrick's Gin, Green Chartreuse, Luxardo Maraschino, Lime	13
Old Fashioned Bulleit Bourbon, Simple Syrup, Angostura Bitters, Muddled Orange, Cherry	12
Blood and Sand Pig's Nose Scotch, Cherry Heering, Orange Juice, Cherry Garnish	10
Wish List Ketel One Vodka, Pama Pomegranate, Orange Bitters, Ginger Beer, Mint	12
Pretty Copper Penny Tanqueray Gin, Punt E Mes, Aperol, Rhubarb Bitters, Grapefruit Juice, Soda Water, Orange Swath Garnish	10
That's The Idea Ketel One Citroen, St. Elder, Simple Syrup, Lemon Juice, Cucumber, Basil, Prosecco, Lemon Twist Garnish	10
Armed and Dangerous Milagro Blanco, Barrow's Intense Ginger, Lime Juice, Grapefruit Juice, Orange Bitters, Orange Twist Garnish	10



TAVERN SANGRIA

10, 30 PITCHERS!

Our house-made Sangria recipe with Pierre Ferrand Dry Curacao, Sobieski Raspberry Vodka, Ruby Port, Juices and Fresh Fruit



BY THE BOTTLE

Prosecco Rose, Mionetto "Gran Rose," Valdobbiadene, Italy, NV Lively and fresh, round fruit notes	36
Champagne, Nicolas Feuillate Brut, Chouilly, France, NV Aromas of apple and pear, toasted brioche	51
Rosato, Antinori Guado al Tasso "Scalabrone," Maremma, Italy, '14 Aromatic herbs, raspberries, cherries	40
Cortese, La Scolca Gavi di Gavi, Piedmont, Italy, '14 Zesty lemon, stone fruit, subtle almond	40
Gruner Veltliner, Domane Wachau, Wachau, Austria, '14 Herbal nose, white pepper, lemon and lime	31
Albarino, Torres "Pazo das Bruxas," Rias Baixas, Spain, '14 White peach, honeysuckle, subtle minerality	33
Chenin Blanc, Mulderbosch, Stellenbosch, South Africa, '13 Melon, pear, hint of clove	32
Pinot Gris, Greywacke, Marlborough, New Zealand, '11 Ripe nectarine, white peach, stony finish	45
Riesling, Pewsey Vale, Eden Valley, Australia, '14 Pineapple, dried herbs, gravelly minerality	31
Riesling, Chateau Ste. Michelle "Eroica," Yakima Valley, WA, '13 Mandarin orange, spiced apple, kiss of honey	36
Chardonnay/Ribolla Gialla, Felluga "Vertigo," Friuli, Italy, '12 Citrus, lemon peel, hint of mint	44
Godello, Terra do Castelo, Ribeiro, Spain, '13 Ripe pineapple, lime zest, stony minerality	38
Chardonnay, Olivier Leflaive "Les Setilles," Burgandy, France, '13 Green apple, pear, smoky oak, roasted hazelnuts	42
Chardonnay, Landmark "Overlook," California, '12 Apple pie, meyer lemon, citrus zest	44

RED WINES

BY THE GLASS

Glass, Bottle

Tempranillo, El Coto, Rioja Crianza, <i>Rioja, Spain</i> '11 Silky cherry, herbal notes, cigar box toastiness	8, 30
Pinot Noir, Block 9 "Caiden's Vineyards," <i>California</i>, '14 Strawberry, violet, silky mouthfeel	8, 30
Pinot Noir, Erath, <i>Willamette Valley, Oregon</i>, '13 Juicy plum, cherry pie, forest floor	10, 36
Red Blend, Capezzana "Monna Nera," <i>Tuscany, Italy</i>, '13 Earthy spice, wild berry, dried cherry	8, 30
Malbec, Maipe, <i>Mendoza, Argentina</i>, '13 Fig, juicy plum, floral spice	8, 30
Merlot, Murphy Goode, <i>California</i>, '12 Blueberry, velvety tannins, cigar box oak	8, 30
Corvina & Rondinella, Santi Valpolicella, <i>Veneto, Italy</i>, '12 Chocolate-covered cherries, earthy spice, dry finish	9, 32
Cabernet Sauvignon, Finca La Linda, <i>Mendoza, Argentina</i>, '12 Blackberries, black pepper, minimal oak	8, 30

BY THE HALF BOTTLE

Pinot Noir, Carmel Road, <i>Monterey, California</i>, '13 Black cherry, currants, rhubarb, smoky vanilla	18
Syrah, Qupe, <i>Central Coast, California</i>, '12 Red fruit, baking spices, sandalwood	20
Cabernet Sauvignon, Steele "Red Hills," <i>Lake County, California</i>, '12 Bold and complex, blackberries, rich tannins	28

BY THE BOTTLE

Nebbiolo, Pertinace "Langhe," <i>Piedmont, Italy</i>, '13 Lush cherry, subtle earthiness, velvety tannins	38
Pinot Noir, Nobilo Icon, <i>Marlborough, New Zealand</i>, '11 Blackberry, cherry, plum, cocoa	33
Barbera, Michele Chiarlo, <i>Piedmont, Italy</i>, '11 Blackberry, pomegranate, floral and spicy	29
Sangiovese, Fattoria del Cerro, <i>Vino Nobile, Tuscany, Italy</i>, '13 Elegant, bright cherry, moderate tannins	41
Syrah, Paul Jaboulet, <i>Crozes-Hermitage, Rhone, France</i>, '11 Tart red berry, violet, licorice	58
Syrah, Wirra Wirra "Catapult," <i>McLaren Vale, Australia</i>, '11 Red currant, juicy blueberry, velvety tannins	44
Syrah, La Bracesca "Achelo," <i>Cortona, Italy</i>, '12 Raspberries, elegant tannins, subtle minerality	40
Primitivo, Tormaresca, <i>Puglia, Italy</i>, '12 Wild berries, clove, black pepper	26
Red Blend, Columbia Crest, <i>Horse Heaven Hills, Washington</i>, '11 Rose petals, black cherries, chocolate, leather	33
Cabernet Sauvignon, Broadside, <i>Paso Robles, California</i>, '13 Bright cherry, cassis, eucalyptus	26
Zinfandel, Edmeades, <i>Mendocino, California</i>, '12 Blackberry puree, red licorice, toasted cedar	30
Cabernet Sauvignon, Glenelly, <i>Stellenbosch, South Africa</i>, '11 Cassis, black currant, dark chocolate	40
Red Blend, Conn Creek "Herrick Red," <i>Napa, California</i>, '13 Plums, bittersweet chocolate, exotic spices	54