

OH, EAU HAUT!

WATER

Traverse City's finest is filtered before running through our pipes. So, everything into which water goes at Trattoria Stella—*soups, stocks, the pasta pot*—remains free of chemicals and impurities that can affect both quality and flavor.

COMPLIMENTARY FIZZY WATER

We employ the Q Water system for drinking water that has an additional four-step filtration process. This system allows us to serve premium, chilled still and sparkling water with our compliments. Additionally, we can reduce the energy it takes to make ice and the amount of water wasted by filling glasses to the brim with ice water.

To your health and that of our planet!

HOT STUFF

COFFEE

Roaster Jack Coffee Company here in Traverse City custom roasts our regular and decaffeinated drip coffee and regular espresso beans. Jack and Sarah Davis run their business just south of town, fully employing the labor of their three children, who have indeed tested the effects of being given an espresso and a puppy.

TEA & TISANES



Trattoria Stella is proud to be the first commercial customer of **Light of Day Organics** beginning the day we opened our doors in 2004. Angela Macke, LODO proprietress, registered nurse and tea faerie, operates her fully organic and biodynamic farm just west of town off M-72. We offer the following loose teas and tisanes brewed to order, hot or iced:

GREEN

Top O' the Mountain

ROOIBOS

Heartwarming Cinnamon

TISANE

Hummingbird Nectar *fruity*

BLACK

Coffee Convert

Creamy Earl Grey

FROM THE SODA JERK

Northwoods Soda & Syrup Company, a family-owned company based just east of here in



Williamsburg, crafts our syrups and sodas locally using pure cane sugar. Dave Fosdick, second generation soda jerk, is kind enough to entertain our desire to provide better-crafted options for key mixers, while reducing waste by not importing hundreds of cute little bottles.

STANDARD FLAVORS

Cola, Diet Cola, *Sparkle Up* Lemon-Lime, *Wild Bill's* Root Beer

CUSTOM CRAFTED FLAVORS

Countess of Chinchón Tonic

Northwoods typical tonic is good, but doesn't quite have the quinine bite for our purposes. Dave was kind enough to custom craft this proprietary version, named for the wife of a viceroy of Peru, who, in 1638, was introduced by native Quechua healers to the medicinal properties of cinchona bark.

Tangawizi Ginger Beer

Swahili for ginger and popular in the Democratic Republic of the Congo for tummy troubles, this proprietary ginger beer offers the bite of the root we like, balanced with just the right amount of sweetness.



NON-ALCOHOLIC "MOCKTAILS"

Cheers to all the designated drivers, expectant mothers, sophisticated children, and everyone else for whom alcohol isn't the best choice at the moment. In a world of craft-brewing, craft-distilling, craft-cocktails, and relative alcohol dominance; we think you deserve some well-crafted choices too.

MACAU MULE, 4

Pineapple and fresh lime juices served over ice and topped with our custom crafted *Tangawizi* Ginger Beer and a squeeze of lime

COLIBRI, 4

Italian for hummingbird, this is our version of a Shirley Temple using our house-made grenadine and topped with either lemon-lime or plain soda depending on how sweet you like it.

STEP IN THYME, 5

thyme water, house-made lime cordial, Northwood's Soda *Countess of Chinchón* Tonic




*Some selections are
available by the half-glass
(3 ounces) or full glass (6 ounces)
via Coravin.*

VERY PERSONAL FAVORITES

It is easy to forget the artistry behind anything. We listen to music in the background, choose wine based on popularity or ratings and drive by historic buildings and public art without so much as a glance out the window. Our lives are like that—focused and too often blinded to the beauty and talent that surrounds us. Sometimes it has to be enough just to have those things around us and to know that the people behind them are there in spirit; and if you know them, they reach out and touch your heart.

Wine can be an expression of time, place and people—a zeitgeist of sorts in liquid form—nature, science and art comingled at the hands of the skilled and passionate to an inevitable end in the glasses of people they will never meet. A spirit of the times indeed!

This list is full of wines that I feel both privileged with the opportunity and keen with the intent to share. While there isn't a single label I haven't evaluated and hand picked, there are some to which I will draw particular attention and offer you the opportunity to taste them via Coravin (embellished by a ) in this section and throughout the list.

~ Amanda

A CAST OF CHARACTERS


 AVAILABLE BY THE ½-GLASS AND FULL GLASS VIA CORAVIN

GIUSEPPE PAGANO
OWNER, SAN SALVATORE
Campania, Italy

San Salvatore *Jungano* 2016 **AGLIANICO** 12¾ 34 51
San Salvatore *Gioi'* 2014 **TRADITIONAL METHOD SPARKLING AGLIANICO** 75
Paestum is an ancient Greco-Roman city home to three Doric Greek temples, those of Neptune, Hera and Ceres. They are among the best preserved in the world and breath taking, even on the morning after a midnight cellar raid with Giuseppe, the gregarious and incredibly generous owner of San Salvatore. Just as Paestum is a monument to ancient history, Giuseppe is a monument to hospitality. In the twenty-four hours (most of them wide awake drinking aged vintage Champagne) spent between his hotel, winery and mozzarella di bufala farm, we were graced with Giuseppe's unrelenting desire to provide us with the most comprehensive and authentic experience of his home. After hearing Giuseppe speak over a glass of his Gioi, I knew I wanted to debut these wines in Michigan and have carried them ever since. Their character and integrity are a reflection of the man behind the label. Take a good look at it and you'll see what I mean.

GIORGIO RIVETTI
CONTRATTO & LA SPINETTA
Piedmont, Italy

Contratto *Millesimato Extra Brut* 2011 52
In November of 2007, Paul, Sofia (a month shy of three years old) and I visited Giorgio Rivetti at his new estate in Grinzane Cavour (Barolo). Nebbiolo is my favorite red grape. Obviously as one of the top Barbaresco producers, Giorgio shares my affinity for it, making some of the best. Naturally, I asked him with what it pairs best. His reply: "Champagne, of course." Giorgio now owns Contratto. I can't think of a better set of hands in which to place a traditional method sparkling wine house—in this case, the oldest in Italy.

La Spinetta *Lidia (named for his mother and daughter)* 2010 **CHARDONNAY** 131
La Spinetta *Lidia* 2015 **CHARDONNAY** 110 

BARBARESCO – NEIVE

La Spinetta *Vürsù Vigneto Gallina* 2013 186

BAROLO – GRINZANE CAVOUR


La Spinetta *Vürsù Vigneto Campe'* 2011 240

LA SPINETTA
Tuscany, Italy

La Spinetta *Il Colorino* 2013 55

A CAST OF CHARACTERS

 AVAILABLE BY THE ½-GLASS AND FULL GLASS VIA CORAVIN

| | |
|--|---|
| SAM SMITH WINE MAKER, SMITH-MADRONE <i>Spring Mountain District Napa Valley, California</i> | Smith-Madrone 2014 DRY RIESLING 50 Smith-Madrone 2015 CHARDONNAY 55 *Smith-Madrone 2014 CABERNET SAUVIGNON 80 <i>Sam's family has been making wine on Spring Mountain for decades. His dad and uncle have produced among the finest dry domestic Rieslings to be had from an area where Cabernet is king. They have also been long-time fans of the wines we produce in northern Michigan and were happy to send Sam on their behalf to the first City of Riesling. We became fast friends, solidified by his trip the second year during which he spent most of the week with his undies in a cup (It's a long and funny story!). Joking aside, these wines are spectacularly representative of their cooler mountain climate exhibiting as much restraint as any Napa Cab is able. The Riesling is one of my favorites from anywhere year after year.</i> |
| CHRIS WILLIAMS WINE MAKER/ACID HOUND, BROOKS WINERY <i>Willamette Valley, Oregon</i> | Brooks 2016 DRY RIESLING 42 Brooks <i>Janus</i> 2015 PINOT NOIR 66  <i>When Chris first came to Traverse City for our annual City of Riesling event, he wore a T-shirt that said "If you don't like Riesling, you're a [gnikcuf] idiot!" [without my modifications for ratings]. We became fast friends. In addition to being a fellow dry Riesling fanatic, Chris makes some of my favorite Willamette Valley Pinot Noir that has remained true to a bright cooler climate style recoiling from any trends toward higher alcohol and tannin, which would be woefully out of place for this grape in this region.</i> |
| PAOLO DI MARCHI PROPRIETÀ SPERINO <i>Lessona, Piedmont</i> | Proprietà Sperino 2014 NEBBIOLO W/VESPOLINA & CROATINA 60 *Proprietà Sperino 'L Franc 2009 CABERNET FRANC 152 <i>Paolo is an amazing wine maker and became a friend in January of 2016 when we had the pleasure of creating a dinner with his wines. They are quite limited in production and distribution. Our friendship provides us with the very special opportunity to list his top wines throughout the year and to share them with those interested in the efforts of this singularly meticulous producer.</i> |
| ISOLE E OLENA <i>Chianti Classico, Tuscany</i> | Isole e Olena <i>Collezione Privata</i> 2015 CHARDONNAY 60 *Isole e Olena <i>Cepparello</i> 2013 CHIANTI CLASSICO 86 |

YOU SAY, I LIKE PINOT NOIR; I SAY...

What wine drinker hasn't heard of Pinot Noir? It grows everywhere—whether it should or not—and takes up plenty of shelf space. Anything with this level of ubiquity doesn't need my help. Please trust that while these selections are not trying to be Pinot Noir, they will satisfy what is generally appealing about it: *bright acidity, unobtrusive tannins, beautiful just ripe red fruit*. And, the differences between these wines and Pinot Noir might just captivate you enough to explore those parts of the world where extraordinary people are bringing life to indigenous grapes that reflect history, commitment and grace.

 AVAILABLE BY THE ½-GLASS AND FULL GLASS VIA CORAVIN

ETNA ROSSO INSTEAD OF PINOT NOIR

Mount Etna is Europe's most active volcano. On its slopes, Nerello Mascalese vines grow amid trenches carved out by streams of lava. It is difficult and dangerous to produce wine here. Those wines that do make it exhibit the underlying power of their origin veiled by delicate, feminine features—at once, soft and earthy while possessed by fiery heart.

| | | | |
|--|-----|-----|----|
| Tornatore 2016 w/NERELLO CAPPUCCINO | 12½ | 33½ | 50 |
| Valenti <i>Puritani</i> 2012 | | | 64 |
| Famiglia Statella <i>Pettinociarelle</i> 2016 w/NERELLO CAPUCCIO | | | 67 |
| Tenuta delle Terre Nere <i>Rosso</i> 2017 w/NERELLO CAPPUCCIO | | | 60 |
| Tenute Bosco <i>Vigna Vico</i> 2013 w/NERELLO CAPPUCCIO | | | 78 |

REDS FROM NORTHWESTERN ITALY INSTEAD OF PINOT NOIR

Nebbiolo grows in a very small corner of the world. In fact, it grows in a small corner of Italy, being the extreme northwest. It is the Grape King of Italy and like most royals, notoriously fickle and demanding. The mountains of the area cradle the vines, while the rivers divide thus creating pockets of unique expression for this truly noble grape. Driven more by grace and acidity than their cousins in the better known Barbaresco and Barolo zones to the south, the Alto Piemontese appellations are bright and approachable even in youth. They share structural similarities with Pinot Noir, but for the tannins that are more brushed suede than linen sheets.

LOMBARDIA – VALTELLINA SUPERIORE

| | | | |
|---|--|--|-----|
| Ar.Pe.Pe. <i>Rocce Rosse</i> 2005 RISERVA | | | 125 |
| Ar.Pe.Pe. <i>Buon Consiglio</i> 2005 GRUMELLO RISERVA | | | 122 |



WE LOVE THESE WINES AND WANT YOU TO TRY THEM!

The Coravin allows us to pour wines finished under natural cork without having to pull it out. That gives us the opportunity to present some premium selections to you. Prices are lists by the ½-glass (3 ounces), full glass (6 ounces) and bottle (750ml unless otherwise noted). They are listed here in the order you will find them in our bottle list.

| | | ½GL | GL | BT |
|--|---|-----|-----|-----|
| CHARDONNAY | La Spinetta <i>Lidia</i> 2015 PIEDMONT | 13¾ | 27½ | 110 |
| PINOT NOIR | Brooks <i>Janus</i> 2015 OREGON – WILLAMETTE VALLEY | 8¼ | 16½ | 66 |
| NEBBIOLO | Cordero di Montezemolo <i>Monfalletto</i> 2014 PIEDMONT – BAROLO | 8¼ | 16½ | 66 |
| SANGIOVESE | Tenuta di Sesta 2013 TUSCANY – BRUNELLO DI MONTALCINO | 8 | 16 | 64 |
| SANGIOVESE/CABERNET SAUVIGNON | Caduceus <i>Nagual de la Naga</i> 2014 ARIZONA – COCHISE COUNTY | 8¾ | 17½ | 70 |
| PIGNOLO | Angoris <i>Riserva Giulio Locatelli</i> 2011 FRULI – COLLI ORIENTALI | 7½ | 15 | 60 |
| SYRAH/MOURVÈDRE/ZINFANDEL/ PETITE SYRAH | Moon Bos <i>Harvest Red Blend</i> 2015 CALIFORNIA – NAPA VALLEY | 7¼ | 14¼ | 57 |

BUBBLES A GLASS AT A TIME

Glasses are six ounces (~¼ bottle). Bottles are 750ml.

| | | | |
|-----------------------------------|--|-----|----|
| PROSECCO | ITALY – VENETO – VALDOBBIADENE Bortolotti Castel de Donà <i>Brut</i> | 10½ | 42 |
| PINOT GRIS/PINOT NOIR/PINOT BLANC | MICHIGAN – LEELANAU PENINSULA bigLITTLE C-3 Pinot Brut | 11½ | 46 |
| ROSÉ OF PINOT NOIR | MICHIGAN – OLD MISSION PENINSULA Bowers Harbor Vineyards 2896 Langley 2013 | 11¼ | 45 |
| MOSCATO D'ASTI | ITALY – PIEDMONT La Spinetta <i>Bricco Quaglia</i> 2017 | 10½ | 42 |

WHITE WINE A GLASS AT A TIME

Glasses are six ounces (~¼ bottle). Carafes are 500ml. Bottles are 750ml.

OUR PENINSULAS

| | | | | |
|---|--|-----|----|----|
| RIESLING | Shady Lane 2014 LEELANAU | 9 | 24 | 36 |
| MEDIUM SWEET RIESLING | Bowers Harbor Vineyards 2017 OLD MISSION | 7½ | 20 | 30 |
| GRÜNER VELTLINER | WaterFire 2016 TORCH LAKE | 10¾ | 29 | 43 |
| KERNER | Left Foot Charley 2017 OLD MISSION | 11 | 30 | 44 |
| PINOT BIANCO/GRÜNER VELTLINER/ SAUVIGNON BLANC | Mari Vineyards <i>Troglodyte Bianco</i> 2016 OLD MISSION | 10 | 27 | 40 |
| PINOT BLANC | Left Foot Charley 2017 OLD MISSION | 9 | 24 | 36 |
| CHARDONNAY | Forty-Five North 2016 LEELANAU | 10½ | 28 | 42 |

ITALY

| | | | | |
|--|--|-----|-----|----|
| PINOT BLANC/CHARDONNAY/ SAUVIGNON BLANC | Cantina Terlan <i>Terlaner Classico</i> 2017 ALTO ADIGE – TERLANER | 12¾ | 34 | 51 |
| SAUVIGNON BLANC | Villa Locatelli 2017 FRIULI | 9 | 24 | 36 |
| BOSCO/VERMENTINO/ALBAROLA | Bisson <i>Marea</i> 2017 LIGURIA – CINQUE TERRE | 13 | 34¾ | 52 |
| CHARDONNAY | Tormaresca 2017 PUGLIA | 8½ | 23 | 34 |

ELSEWHERE

| | | | | |
|----------|---------------------------------|-----|-----|----|
| SYLVANER | Scribe 2017 CALIFORNIA – SONOMA | 12½ | 33½ | 50 |
|----------|---------------------------------|-----|-----|----|

PINK & CHILLED RED WINE A GLASS AT A TIME

Glasses are six ounces (~¼ bottle). Carafes are 500ml. Bottles are 750ml.

ROSÉ OF SANGIOVESE/MERLOT

ITALYCastello di Ama *Purple Rose* 2017 TUSCANY

10½ 28 42

RED WINE A GLASS AT A TIME

Please see our “Favorites & Features” for additional glass pour selections via Coravin.

OUR PENINSULAS

PINOT NOIR

Bry's Estate *Reserve* 2016 OLD MISSION

12 32 48

GAMAY NOIR

Mari Vineyards *Jamieson Vineyard* 2017 OLD MISSION

11 30 44

ITALY

PINOT NOIR

St. Pauls *Luzia* 2016 ALTO-ADIGE – SÜDTIROL

10 27 40

BARBERA

La Meridiana *Le Quattro Terre* 2016 PIEDMONT – ASTI

10 27 40

SANGIOVESE/MERLOT

Lanciola *Le Masse di Greve* 2015 TUSCANY – CHIANTI CLASSICO

10 27 40

SANGIOVESE/CABERNET SAUVIGNON/
CABERNET FRANCTolaini *Valdisanti* 2012 TUSCANY

13¾ 37 55

SANGIOVESE/MONTEPULCIANO

Montepeloso *A Quo* 2014 TUSCANY – MAREMMA

10¾ 29 43

AGLIANICO

San Salvatore *Jungano* 2016 CAMPANIA – PAESTRUM

12¾ 34 51

NERELLO MASCALESE/NERELLO
CAPPUCCIO

Tornatore 2016 SICILY – ETNA

12½ 33½ 50

NERO D'AVOLA/FRAPPATO

COS 2017 SICILY – CERASUOLO DI VITTORIA CLASSICO

16¼ 43½ 65

SYRAH

La Braccasca *Achelo* 2014 TUSCANY – CORTONA

10½ 28 42

CIDER & PERRY

DRY APPLE | Left Foot Charley *Henry's Pippin* ON TAP 12 oz 6

MICHIGAN BEER ON TAP

We pour a standard 16-ounce pint unless otherwise noted.

Short's Stellar DRY-HOPPED PALE CUSTOM BREWED FOR TRATTORIA STELLA 5½

We will donate one dollar from each Stellar Ale sold to programs that enable children to enjoy the best of our natural resources. Traverse Area Community Sailing benefits from sales at Trattoria Stella and Hickory Hills benefits from sales at The Franklin.

Stroh's Bohemian-Style LAGER 5

Brewery Vivant Farm Hand FARMHOUSE ALE 6

Founder's Oatmeal Stout NITRO STOUT 6

BEER BY THE BOTTLE

We have attempted to list selections in ascending order of strength and intensity within each category. **Those brewed in Michigan are highlighted in bold.** Bottles are twelve ounces unless otherwise noted.

LAGER | Bitburger *Drive* NON-ALCOHOLIC (Germany) 5

Menabrea *La 150° Bionda* (Italy) 7

Short's Local's Light 5

BEER WITH GRAPEFRUIT SODA | Stiegl *Radler* (Austria) 16.9 oz 7

HEFEWEIZEN | Schneider Weisse *Edelweiss* (Germany) 16.9 oz 11

BEER BY THE BOTTLE

We have attempted to list selections in ascending order of strength and intensity within each category. **Those brewed in Michigan are highlighted in bold.** Bottles are twelve ounces unless otherwise noted.

| | | | |
|--------------------|--|---------|-----------|
| BELGIAN-STYLE ALE | St. Bernardus WIT (Belgium) | 11.2 oz | 13 |
| | La Chouffe STRONG BLONDE (Belgium) | 11.2 oz | 11 |
| | Delirium Tremens STRONG BLONDE (Belgium) | 11.2 oz | 10 |
| FRUIT ALE | Short's <i>Soft Parade</i> BERRY RYE | | 6 |
| HOPPY ALE | Founders <i>All Day</i> IPA | | 6 |
| | Bell's <i>Two Hearted</i> IPA | | 6 |
| BARREL AGED SERIES | Founders <i>DKML</i> IMPERIAL MALT LIQUOR | | 11 |
| | Founders <i>Backwoods Bastard</i> ALE | | 11 |
| BROWN & DARK ALE | Dark Horse BELGIAN-STYLE AMBER | | 6 |
| | Short's <i>Bellaire Brown</i> | | 5 |
| | Bell's PORTER | | 5½ |
| SOUR ALE | Omer Vander Ghinste <i>Kriek des Jacobins</i> FLEMISH CHERRY (Belgium) | 11.2 oz | 16 |
| | Van Steenberge <i>Monk's Café</i> FLEMISH BROWN (Belgium) | 11.2 oz | 11 |
| STOUT | Founders <i>Breakfast Stout</i> | | 10 |



UP



ROCKS



SWEET



TART



BITTER



STRONG

COCKTAILS

This guide contains a few favorable opinions about the classics as well as a collection of playfully contrived originals. We use the finest ingredients—fresh juices, locally grown fruit and herbs when available, house made concentrates and mixes, and craft-distilled spirits.

We are pleased to make any cocktail you'd like provided it doesn't require a blender. It is our pleasure to introduce you to small batch, artisanal spirits. Should you prefer, we also carry many of the usual suspects within each category; and all available spirits are listed at the back of this guide.

OUR FAVORITE STARTERS



Gin Sling – 9 *Valentine Liberator gin, sweet vermouth, orgeat, fresh lemon juice, Angostura bitters, soda*
This is a staff favorite for any time at both our restaurants.



Southview – 11 *house-made limoncello, fresh lemon juice, Fernet-Branca, Prosecco*

The perfect opening cocktail we created in honor of the wing of historic Building 50, in which Trattoria Stella is located.



Cider Car – 12 *Traverse City Whiskey Co. Bourbon-barrel whiskey, Pierre Ferrand dry orange curaçao, cinnamon-infused cider reduction, fresh lemon juice*

Our seasonal take on the classic Sidecar has bright acidity balanced with a touch of concentrated sweetness from reduced local apple cider.

VARIATIONS ON THE CLASSIC BALANCE OF BITTER, STRONG & SWEET

These will be served on the rocks unless otherwise requested.

THE PERFECT NEGRONI

TRAVERSE CITY, MICHIGAN – 2016
\$13½

equal parts 2 Two James gins, 2 Contratto vermouths, 2 amari (Campari & Zucca)

Stars aligned on a summer evening when Jason Olilla, bartender at The Franklin, put together an experimental variation on the classic Negroni just hours before David Landrum of Two James in Detroit unexpectedly visited Trattoria Stella with a bottle of his yet-to-be-released *Barrel-Reserve Old Cockney*.

“Perfect” refers to the classic term for equal parts vermouth in cocktails that we applied to all three Negroni ingredients for six equal parts, batched in glass to get to know each other without the influence of an assertive vessel and finished with a coital twist.

AMERICANO

MILAN, ITALY – 1860S

aperitivo, sweet vermouth, soda

Created by Gaspare Campari at his aptly named Caffè Campari, the Americano cocktail brought his uniquely bitter and herbal amaro to the masses.

NEGRONI

FLORENCE, ITALY – 1919

aperitivo, sweet vermouth, gin

Enter Count Camillo Negroni, a loyal patron of Caffè Casoni in Florence. To add a little ‘oomph’ to his Americano, he asked for gin in lieu of soda. A star was born.

OLD PAL

PARIS, FRANCE – 1920S

aperitivo, dry vermouth, rye whiskey

Featured in Harry MacElhone’s 1922 book *ABC of Mixing Cocktails*, The Old Pal replaces gin and sweet vermouth with rye whiskey and dry vermouth, respectively. Created by Sparrow Robinson of the *New York Herald*, this is a light and refreshing take on The Negroni.

BOULEVARDIER

PARIS, FRANCE – 1927

aperitivo, sweet vermouth, bourbon whiskey

By the time MacElhone published his next book, *Barflies & Cocktails*, The Old Pal was not to be found. Instead, he featured a similar cocktail returning to sweet vermouth and Bourbon. The Boulevardier is smooth and balanced while still packing a punch.

SPAGLIATO

MILAN, ITALY – 1980S

aperitivo, sweet vermouth, Prosecco

A happy mistake as the story goes; bartender Mirko Stocchetti of Bar Basso in Milan absent-mindedly reached for a bottle of gin while building a Negroni and ended up with a bottle of Prosecco. The rest, as they say, is history.

THE MAKINGS OF AN EXTRAORDINARY DRINK

Create your own variation of the classic Negroni or request a dealer's choice.

| | | |
|-------------------------|---|---|
| PICK YOUR STRONG | <p>GÉNÉPY DES ALPES Dolin GENEVER Bols GIN FEW Hendrick's Mammoth Distillery <i>Old Dam</i> *Two James <i>Old Cockney</i> New Holland <i>Knickerbocker</i> *Valentine <i>Liberator</i></p> <p>◆ BARREL-AGED VERSIONS TOO!</p> | <p>RYE Journeyman <i>Last Feather</i> Two James <i>Catcher's Rye</i> Bulleit 95 Knob Creek Pikesville Valentine <i>Mayor Pingree</i></p> <p>BOURBON TC Whiskey Co. Two James <i>Grass Widow</i> New Holland <i>Beer Barrel</i> Buffalo Trace Maker's Mark Maker's Mark 46 Woodford <i>Reserve</i> Knob Creek Valentine <i>Mayor Pingree Blue Label</i> Valentine <i>Mayor Pingree Black Label</i></p> |
| | PICK YOUR BITTER | <p>RED APERITIVI Campari, Cappelletti, Aperol RICH AMARI Averna, Cynar, Braulio, Lucano, Montenegro, Varnelli RABARBARI Cappelletti <i>Sfumato</i>, Zucca</p> |
| PICK YOUR SWEET | <p>DRY VERMOUTH Dolin SWEET RED VERMOUTH Dolin, Contratto, Carpano Antica SWEET WHITE VERMOUTH Dolin, Contratto, Vergano AMERICANO Cocchi, Cocchi <i>Rosa</i>, Contratto <i>Rosso</i> CHINATO Cocchi <i>Barolo</i></p> | |

SO, A WRITER WALKS INTO A BAR...

When I am behind the bar and you are feeling interested, I will share the story of inception regarding this marrying of two of my favorite things. In the meantime, let the prose suffice and please enjoy yourself to the fullest...*Amanda*

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

JOHN MAUK

PROFESSOR & WRITER
Ohio & Michigan



From *Field Notes for the Earthbound*
(Black Lawrence Press, 2014)

The Flying Girl – 12 *Montenegro Amaro, Bols Genever, Contratto Bianco, lemon juice, Peychaud's bitters*

Both boys went sailing into the craven world, and they both remembered, in their own quiet, nights of squinting up, almost seeing something bigger than a crow or a goose, but neither ever conjured up the real rush of flying: the flavor of all that air. They didn't imagine Kathryn Mueller keeping her mouth slightly open so the wind could slip in around her teeth and dry out the inside of her cheeks. They didn't imagine how the business of everyday life churns out a lush perfume, how the breath of every person, plant, and animal marries together, works its way upward. They didn't imagine how the sweeter tones cluster just above the trees, how everything goes tart and brittle higher up, or how the best possible mouthful comes from swooping quickly downward from sour into sweetness. They didn't imagine any of that. But they were just kids.

HOLLY WREN SPAULDING

POET & TEACHER
Massachusetts & Michigan



A salutary dose
dims the glass,
an upside-down world
turns bright again.

The Alchemy – 12 *Cynar, New Holland Beer Barrel bourbon, Pierre Ferrand dry orange curaçao, Bolivar chamomile bitters*

One year, the garden gave us more artichokes than usual, each elegant globe both beautiful and bitter to the heart. After we'd eaten all we wanted, conversation turned to what it takes to survive a northern winter. *Good boots*, said one of us. *Enough wood*, said another. I said, *Spirits mixed to sublime effect*.

TIM TEBEAU

ENTHUSIASMIC PARTICIPANT IN THIS PURSUIT
Petoskey, Michigan



The clock ticks and tells
it's time for a green tincture,

Rabbit Hole – 14 *Nux Alpina walnut liqueur, Dolin Blanc, Two James vodka & Nain Rouge Absinthe, orgeat, fresh lime juice, egg white, Angostura bitters, lime zest*

In another moment down went Alice after it, never once considering how in the world she was to get out again. And so begins Alice's journey down the rabbit hole, for which the distorted effects of what might be manifest in the meeting of new friends, the spontaneous changing of size and the destabilizing of a monarchy.

FRIEND-INSPIRED COCKTAILS

It is the quality and density of time spent rather than the length that determines how well you might get to know someone. It only takes a moment to be inspired.

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

TIM WHITE

INIQUUS CELLARS
Arizona



The mind swims toward a figure in the smoky sea, each refraction exposing the distorted effects of what might be.

-AD

Smoke & Mirrors – 15 *los amantes Mezcal Reposado, yellow Chartreuse, Cocchi Americano, Cappelletti Elisir Novasalus, orange bitters*

Intense smoke tempered by gentle sweetness whose satiny texture and herbal overtones don a touch of orange honoring the metaphor by deceptively behaving like Scotch. Defending the soundness of his wine through the buffoonery of drunken critics, I had the occasion to meet Mr. White. His flagship wine of this very name is tear-to-the-eye delicious—as youthful and spry as it is seductive. Also so named is the title work of a collection from one of my favorite authors, a newly penned poem, a song by a mutual friend and now this cocktail based on one of my favorite spirits.

NICK BRANCALEONE

VALENTINE DISTILLING CO.
Ferndale, Michigan



Perfect Italian – 14 *Valentine Distilling Co. Liberator New American Oak Aged Old Tom gin, Contratto vermouth Rosso & Bianco, orange bitters, orange peel*

This was born of a love for a properly made perfect Manhattan (with a twist, of course) and the availability of some righteous vermouth from our old friend Giorgio Rivetti. We switched out the whiskey for Valentine *Liberator Limited Release Old Tom Gin Barrel Aged in New American Oak* and use equal parts of each Contratto Vermouth Rosso and Bianco. Bellissimo!

JAMES RIGATO

EXECUTIVE CHEF, MABEL GRAY
Hazel Park, Michigan



The Swayze – 12

Named for the “showpiece” tattoo (think “Roadhouse” not “Ghost”) of friend and fantastic chef, James Rigato; this is basically an 8-amaro Sazerac. He had a similar bittersweet concoction while in NYC, which we riffed off of using our own set of favorites. This is the ultimate punctuation to any meal worthy of verse.

THE MARTINI

To authentically prepare a traditional Martini, you must pour gin and dry vermouth into a mixing glass over ice, stir, strain into a chilled cocktail glass, and garnish with an olive or a twist of lemon. However...

VODKA OR GIN

James Bond said something campy in the face of tradition and drank his martinis with vodka.

TO VERMOUTH OR NOT TO VERMOUTH

Winston Churchill was said to whisper the word vermouth to a freshly poured glass of gin. When the vermouth is omitted the drink ceases to be a Martini and is simply gin (or vodka) up (or on the rocks); you may as well just order that way. And, we'll be sure to look at the bottle of vermouth while chilling your spirit of choice.

THE RATIO

Wet – 1:1 common at the turn of the 20th century

Standard – 2:1 popular during Prohibition

Dry – 5:1 today's standard

Extra Dry – Just a splash

Bone Dry – We rinse the glass and toss the extra.

SHAKEN OR STIRRED

Somerset Maugham is often quoted as saying: a martini should always be stirred, not shaken, so that the molecules lie sensuously on top of one another. James Bond on the other hand often requested that his be shaken. Well, we went with the writer on this one; but if you really want it shaken, just ask.

VARIATIONS

Rocks – *on ice, olive or lemon twist*

Dirty – *olive juice, with an olive*

Perfect – *equal parts sweet & dry vermouth with a lemon twist*

PICK YOUR POISON—LITERALLY— AND TELL US HOW YOU’D LIKE IT.

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

THE SOUR



4 measures of the spirit of your choice
2 measures of fresh lemon juice
1 measure of simple syrup
optional egg white*

THE COLLINS



The Sour built over ice and topped with soda

THE FIZZ



The Sour shaken like mad and strained into a chilled Collins with a splash of soda
*Silver – with an egg white**
*Gold – with an egg yolk**
*Royal – with a whole egg**
Platinum – with an egg white topped with sparkling wine instead of soda.*

THE EGG

Both The Sour and The Fizz are amazing when made with an egg white, yolk or both and shaken like crazy. It really does make the drink and we encourage it. Just ask.

*The health department would like you to know that consuming raw eggs may result in food borne illness.

GIN

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

REANIMATION

\$10



New Holland *Knickerbocker* gin
Dolin *Blanc*
Pierre Ferrand *dry orange curaçao* liqueur
fresh lemon juice
splash of Absinthe

GIN SLING

\$9



Valentine Distilling Co. *Liberator* gin
Dolin sweet vermouth
orgeat (contains nuts)
fresh lemon juice
Angostura bitters
soda

WET MONKEY

\$21



Schwarzwald *Monkey 47* gin
Contratto vermouth *Bianco*
orange bitters

EVENING STAR

\$10



FEW American gin
Grand Traverse Distillery *True North* vodka
Dolin *Blanc*
lemon peel
If these spirits were available in 1953, Ian Fleming would have written it this way.

SAVOIE FARE

\$11



Mammoth Distillery *Old Dam* gin
Dolin *Blanc*
Thyme water
Crème de Cassis

GIN

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

PERFECT ITALIAN

\$14



Valentine Distilling Co. *Liberator* New American Oak Aged Old Tom gin
Contratto vermouth *Rosso*
Contratto vermouth *Bianco*
orange bitters
orange peel

STEP IN THYME

\$12



Valentine Distilling Co. *Liberator* gin
thyme-infused Q water
Countess of Chinchón Tonic
house-made lime cordial
(for non-alcoholic, ask your server)

BARREL SOUR

\$12



Valentine Distilling Co. *Liberator* barrel-aged gin
fresh lemon juice
simple syrup

CRAFT-DISTILLED MICHIGAN GIN

Prices listed are for 1¼ (standard highball) & 2 (up, neat, rocks) ounces

BARREL-AGED

| | | |
|--|----|-----|
| Two James <i>Old Cockney</i> CORKTOWN, DETROIT | 6 | 9¾ |
| New Holland <i>Knickerbocker</i> HOLLAND | 5½ | 9 |
| Valentine <i>Liberator</i> FERNDALE | 6 | 9¾ |
| Mammoth Distillery <i>Old Dam</i> CENTRAL LAKE | 7 | 11¼ |
| Valentine <i>Liberator</i> FERNDALE | 8½ | 13¾ |
| <i>Limited Release Old Tom Barrel Aged in New American Oak</i> | | |
| Two James <i>Old Cockney Barrel Reserve</i> CORKTOWN, DETROIT | 8 | 13 |

VODKA

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

LIMONE PASITIGLIA

\$12



Grand Traverse Distillery *Wheat* vodka house-infused with citrus
house-made limoncello
fresh lemon juice
sugared lemon slice

AGRIPOLITAN

\$13



Grand Traverse Distillery *Wheat* vodka house-infused with citrus
Pierre Ferrand *dry orange curaçao* liqueur
simple syrup
fresh lime juice
local fresh raspberry juice

CRAFT-DISTILLED MICHIGAN VODKA

Prices listed are for 1¼ (standard highball) & 2 (up, neat, rocks) ounces.

FLAVORED

| | | |
|--|---|-----|
| Grand Traverse Distillery <i>True North</i> TRAVERSE CITY | 7 | 11¼ |
| Valentine FERNDALE | 7 | 11¼ |
| Journeyman <i>Red Arrow</i> THREE OAKS | 7 | 11¼ |
| Two James <i>28 Island</i> CORKTOWN, DETROIT | 7 | 11¼ |
| Mammoth <i>Dry Stack</i> CENTRAL LAKE | 7 | 11¼ |
| Grand Traverse Distillery <i>True North Cherry</i> TRAVERSE CITY | 7 | 11¼ |
| Grand Traverse Distillery <i>Wheat</i> TRAVERSE CITY <i>house-infused with citrus</i> | 7 | 11¼ |

TEQUILA & MEZCAL

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

SUNSET PEEPER

\$9



New Holland *Hopquila*
fresh orange juice
simple syrup
grenadine

LITTLE JACKIE PAPER

\$13



los amantes Mezcal Reposado
Zucca Rabarbaro
house-made citrus
fresh lime
Angostura bitters

SMOKE & MIRRORS

\$15



los amantes Mezcal Reposado
Cocchi Americano
Yellow Chartreuse
Cappelletti *Elisir Novasalus*
Orange bitters

RUM

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

HEMINGWAY DAIQUIRI

\$10



Papa's Pilar Blonde rum
Luxardo Maraschino liqueur
Grapefruit juice
Fresh lime juice
Simple syrup

RANGO

\$10



Angostura 7-year rum
Angostura bitters
fresh lemon juice
simple syrup

WHISK(E)Y

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

STELLAR OLD FASHIONED

\$12½



Maker's 46 bourbon
Dolin sweet vermouth
muddled orange, drunken cherry, Angostura bitters & sugar
soda

BOBBY BURNS

\$15



Glenfiddich 12-year
Dolin sweet vermouth
Bénédictine

THEY DIED WITH THEIR BOOTS ON (1941)

\$15



Two James *Catcher's Rye*
Cardamaro
Montenegro Amaro
Angostura bitters

CIDER CAR

\$12



Traverse City Whiskey Co. *Bourbon Barrel*
Pierre Ferrand *dry orange curaçao* liqueur
cinnamon-infused cider reduction
fresh lemon juice

BEST PRACTICE

\$12



Journeyman *W.R.* **ORGANIC** white rye
Nikolaihof **BIODYNAMIC** elderflower syrup
orange bitters
orange peel

WHISK(E)Y

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

CRAFT-DISTILLED MICHIGAN WHISKEY

Prices listed are for 1¼ (standard highball) & 2 (up, neat, rocks) ounces.

| | | | | |
|----------------------|---|---------|-----|-----|
| WHITE RYE | Journeyman <i>W. R.</i> THREE OAKS | ORGANIC | 8 | 13 |
| RYE | Journeyman <i>Last Feather</i> THREE OAKS | ORGANIC | 6½ | 10½ |
| | Two James <i>Catcher's Rye</i> CORKTOWN, DETROIT | | 10½ | 17 |
| | Valentine Distilling <i>Mayor Pingree</i> FERNDALE | | 10½ | 17 |
| BOURBON | Traverse City Whiskey Co. <i>Bourbon Barrel</i> TRAVERSE CITY | | 6 | 9¾ |
| | Two James <i>Grass Widow</i> CORKTOWN, DETROIT | | 10½ | 17 |
| | New Holland <i>Beer Barrel</i> HOLLAND | | 7 | 11¼ |
| | Valentine <i>Mayor Pingree Blue Label</i> FERNDALE | | 20 | 32 |
| | Valentine <i>Mayor Pingree Black Label</i> FERNDALE | | 20 | 32 |
| STRAIGHT MALT | New Holland <i>Zeppelin Bend</i> HOLLAND | | 10½ | 17 |

CLOSERS

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

NOTORIOUS F.I.G.

\$13



Rare Wine Co. Charleston Sercial Madeira, Laird's Applejack Brandy, Zucca, Bénédictine, Bittermens 'Elemakule Tiki' bitters

From Trattoria Stella's own Shea Smith: *"Fruit Institutes Greatness. Comfort, warmth, and complexity from such simple beginnings as apples, grapes, and oranges."*

A NIGHT KIP

\$10



Knob Creek rye, Crème Yvette, fresh lemon juice, simple syrup, egg white, Bowers Harbor 2896 Brut Rosé*

This is one of those that's as good to start the evening as it is at the end, serving the dual purpose of waking up your palate and providing a drinkable dessert.

KNOT THE POET

\$17



New Holland Zeppelin Bend whiskey, Carpano Antica vermouth, Pierre Ferrand dry curaçao, orange bitters

We originally created this Bobby Burns look-alike for a beer and booze dinner featuring New Holland in October, 2016. It is a sweet start and we just couldn't say goodbye:

Ae fond kiss, and then we sever;

Ae fareweel, and then forever!

from "Ae Fond Kiss" –Robert Burns (1759-1796)

JUST STOP TALKING

\$10



*Angostura bitters, Journeyman Last Feather organic rye, fresh lemon juice, orgeat syrup (contains nuts), egg white**

Toward the end of an evening several years ago, a couple of us sat contemplated ways to drink more Angostura bitters when a young lady inserted herself into our conversation. She had just finished the dinner part of a first date and in the single breath she took during the five or so minutes that her companion was elsewhere, we learned enough about her to complete an on-line dating profile. Upon the gentleman's return, he pulled a card out of his wallet and flashed it to her. She looked aghast and stomped off in a huff. Tipping his cap, he gave us a sly wink and tossed the card on the bar as he turned and left. On it, in elaborate scroll, was printed three words.

THE SWAYZE

\$12



Named for the "showpiece" tattoo (think "Roadhouse" not "Ghost") of friend and fantastic chef/owner of Mabel Gray in Hazel Park, James Rigato; this is basically an 8-amaro Sazerac. He had a similar bittersweet concoction while in NYC, which we riffed off of using our own set of favorites. This is the ultimate punctuation to any meal worthy of verse.

CLOSERS

 UP |  ROCKS |  SWEET |  TART |  BITTER |  STRONG

HOT

CAFFÉ SOGNO

\$9½



Romana Sambuca
Frangelico
house-made Amaretto
coffee
fresh whipped cream
cinnamon sugar rim
drizzle of Tuaca

THE ALFIERO

\$9½



double shot of espresso
Sambuca *Nero*
mascarpone
flaming sugar stick

ESPRESSO MARTINI

\$13



Dumante Espresso liqueur
house-made vanilla vodka
Godiva chocolate liqueur
Licor 43
single shot of espresso

SPARKLING WINE

Perhaps more than any other wine, my choice of sparkling is based almost entirely on mood. The “personality” of any given style can perfectly match what I need emotionally and/or intellectually. The “don’t over think it, just play” attitude inspired by my children with their exuberant effervescence and boundless energy suggests Prosecco for example. When a less frivolous mood takes hold though still with a desire for immediate gratification, I reach for a traditional method Franciacorta or Champagne that hasn’t been in the bottle for too long. For those times when I am seeking a more intellectual pursuit, nothing scratches that itch better than a vintage Champagne that has laid in waiting absorbing all the nutty aromas and marble rye character from the precious little yeasts that gave their lives for this most singular style of wine. The capacity to be who we are in the moment is reason enough to enjoy just the right bottle of sparkling wine.

Bere spumante e baciare qualcuno che ami! Drink bubbly and kiss someone you love!

PROSECCO (GLERA)

ITALY – VENETO

VALDOBBIADENE SUPERIORE

Bortolotti *Castel de Donà* 2017

10½

42

Borgoluce *Rive di Collalto* 2016

48

MOSCATO D’ASTI

ITALY – PIEDMONT

La Spinetta *Bricco Quaglia* 2017

10½

42

TRADITIONAL METHOD

All Champagne is sparkling wine, but not all sparkling wine is Champagne. Champagne no doubt sets the gold standard for wine in this style and those listed here from Italy and elsewhere reach it.

| | | | |
|---|---|------------|-----------|
| BLANC DE BLANCS BRUT | MICHIGAN – LEELANAU PENINSULA | | |
| | Good Harbor Vineyards <i>Sleeping Bare</i> | | 36 |
| | L. Mawby <i>Talismøn</i> | | 60 |
| | FRANCE | | |
| | *Alain Voge <i>Les Bulles d'Alain</i> 2016 VAL DU RHÔNE – ST. PERAY | | 66 |
| | Saint-Chamant 2006 EPERNAY | | 100 |
| BLANC DE NOIR BRUT | ITALY | | |
| | Ferrari <i>Perlé</i> 2010 TRENTO | | 58 |
| | MICHIGAN – LEELANAU PENINSULA | | |
| | bigLITTLE C-3 <i>Pinot</i> | 11½ | 46 |
| | FRANCE – CHAMPAGNE – 1 ^{ER} CRU | | |
| | Gonet-Médeville <i>Tradition</i> | | 70 |
| Gaston Chiquet <i>Tradition</i> | | 74 | |
| ROSÉ BRUT | ITALY – TUSCANY | | |
| | Montauto MAREMMA | | 53 |
| | MICHIGAN – OLD MISSION PENINSULA | | |
| | Bowers Harbor Vineyards <i>2896 Langley</i> 2013 | 11¼ | 45 |
| | FRANCE | | |
| | Diebolt-Vallois CRAMANT | | 99 |
| ASSEMBLAGE EXTRA BRUT | FRANCE – CHAMPAGNE – 1 ^{ER} CRU | | |
| | *Gonet-Médeville | | 89 |
| | ITALY | | |
| | Ferrari TRENTO 375ml | | 24 |
| San Salvatore <i>Gioi'</i> 2014 SALERNO | | 75 | |
| Scacciadiavoli UMBRIA | | 52 | |
| | ITALY – PIEDMONT | | |
| | Contratto <i>Millesimato Extra Brut</i> 2011 | | 52 |

VINI BIANCHI – WHITE WINE

Italy has thousands of varieties, most of which are grown in the teeny-tiny area where they are originally from. The same families have farmed these indigenous varieties for generations in the same place. While winemaking in most areas has gotten a little more modern and standards have improved across the board, the roots of the vines go deep and each glass reflects the work of families as opposed to the homogeny of large scale producers and their “moderate everything” wine.

If you like Italian Pinot Grigio, you will like Cortese, Ribolla Gialla, Fiano, et al. If you like Sauvignon Blanc, have one; or try a dry Riesling or Müller-Thurgau. Chardonnay, I have that too. In any case, we have a white wine that will suit your palate. It just might not be the one you thought.

~ *Amanda*

UNIQUELY ITALIAN VARIETIES

| | | | | |
|----------------------------------|--|----|-----|----|
| CORTESE | Broglia 2017 PIEDMONT – GAVI | | | 40 |
| TIMORASSO | Vigne Marina Coppi <i>Fausto</i> 2012 PIEDMONT – COLLI TORTONESI | | | 72 |
| GARGANEGA | Pieropan <i>La Rocca</i> 2015 VENETO – SOAVE CLASSICO | | | 58 |
| BOSCO/VERMENTINO/ALBAROLA | Bisson <i>Marea</i> 2017 LIGURIA – CINQUE TERRE | 13 | 34¾ | 52 |
| VERMENTINO | Pala <i>i fiore</i> 2016 SARDEGNA | | | 40 |
| CARRICANTE | Tenuta delle Terre Nere <i>Santo Spirito</i> 2017 SICILY – ETNA | | | 55 |
| | Tenuta delle Terre Nere <i>Calderara Sottana</i> 2017 SICILY – ETNA | | | 55 |

WINES WITHOUT BORDERS

| | | | | |
|-----------------------|---|--|--|-----|
| FRIULANO | FRIULI – COLLI ORIENTALI | | | |
| | Miani 2012/15/16 | | | 150 |
| | Miani <i>Buri</i> 2013 | | | 180 |
| | Miani <i>Buri</i> 2011 | | | 210 |
| | <i>A great friend of mine was at a good restaurant in Venice called Osteria Bancogiro near the Rialto Bridge. Stacked up on the floor near his table were six cases of Miani, as if it had just been delivered. The owner brought him the wine list and my friend said they wanted to buy some Miani (it wasn't on the list). He was shut down in a hot second, told simply that the Miani was not for sale. Not being accustomed to denial, my friend naturally asked why they buy it if not to sell it. The owner basically said "I sell it, but I won't sell it to you!"</i> | | | |
| RIBOLLA GIALLA | SLOVENIA – GORIŠKA BRDA | | | |
| | Simčič 2015 | | | 42 |
| | FRIULI – DELLE VENEZIE | | | |
| | Le Monde 2016 | | | 38 |

DR. RIESLING OR: *How I Learned that When I Think I want Sauvignon Blanc I Should Order Dry Riesling Instead*



DRY

MICHIGAN – LEELANAU PENINSULA

Shady Lane 2014 9 24 36
Brengman Brothers *Trocken* 2013 39
Forty-Five North *Winemaker's Reserve* 2016 40

MICHIGAN – OLD MISSION PENINSULA

Bowers Harbor Vineyards *Smokey Hollow* 2016 33
Bowers Harbor Vineyards *Block II* 2017 40
Left Foot Charley *Seventh Hill* 2016 40
Brys Estate *Reserve* 2016 40

CALIFORNIA

Smith-Madrone 2014 NAPA VALLEY – SPRING MOUNTAIN DISTRICT 50

OREGON

Brooks 2016 WILLAMETTE VALLEY 42
 Anne Amie *Estate Dry* 2013 YAMHILL-CARLTON 40

AUSTRALIA – FRANKLAND RIVER REGION

Frankland Estate 2017 43
 Frankland Estate *Isolation Ridge* 2017 55

MEDIUM SWEET

MICHIGAN – OLD MISSION PENINSULA

Bowers Harbor Vineyards 2017 7½ 20 30

| | | INTERNATIONAL VARIETIES | | |
|--|--|--------------------------------|-----------|-----------|
| KERNER | MICHIGAN – OLD MISSION PENINSULA | | | |
| | Left Foot Charley 2017 | 11 | 30 | 44 |
| GRÜNER VELTLINER | MICHIGAN – TORCH LAKE | | | |
| | WaterFire 2016 | 10¾ | 29 | 43 |
| SAUVIGNON BLANC | MICHIGAN – LEELANAU PENINSULA – ANTON VINEYARD | | | |
| | bigLITTLE <i>Dune Climb</i> 2017 | | | 44 |
| | CALIFORNIA – NAPA VALLEY | | | |
| | Moon Bos <i>Hunter White</i> 2016 | | | 57 |
| | Bos Wine <i>Ode to Fume</i> 2015 | | | 63 |
| | ITALY – FRIULI | | | |
| | Villa Locatelli 2017 | 9 | 24 | 36 |
| | ITALY – UMBRIA | | | |
| | Castello della Sala <i>Conte della Vipera</i> 2016 w/SÉMILLON | | | 48 |
| CHENIN BLANC | CALIFORNIA – NAPA VALLEY | | | |
| | Moon Bos <i>Hunter White</i> 2016 | | | 57 |
| MÜLLER THURGAU | ITALY – ALTO ADIGE – SÜDTIROL | | | |
| | Tiefenbrunner <i>Feldmarschall</i> 2016 | | | 72 |
| SYLVANER | CALIFORNIA – SONOMA | | | |
| | Scribe 2017 | 12½ | 33½ | 50 |
| SAUVIGNON BLANC/TOCAI FRIULANO/ CHARDONNAY/PINOT GRIGIO | NEW YORK – LONG ISLAND | | | |
| | Channing Daughters <i>Vino Bianco</i> 2016 | | | 45 |
| SAUVIGNON/CHARDONNAY/ INCROCIO MANZONI/CHIAVENNASCA | ITALY – LOMBARDIA – TRESIVIO | | | |
| | Nino Negri <i>Ca' Brione</i> 2016 | | | 60 |
| PINOT BIANCO/GRÜNER VELTLINER/ SAUVIGNON BLANC | MICHIGAN – OLD MISSION PENINSULA | | | |
| | Mari Vineyards <i>Troglodyte Bianco</i> 2016 | 10 | 27 | 40 |
| PINOT BLANC/BIANCO | MICHIGAN – OLD MISSION PENINSULA | | | |
| | Left Foot Charley 2017 | 9 | 24 | 36 |
| | ITALY – ALTO ADIGE – TERLANER | | | |
| | Cantina Terlan <i>Terlaner Classico</i> 2017 w/CHARDONNAY & SAUVIGNON | 12¾ | 34 | 51 |
| | Cantina Terlan <i>Nova Domus</i> 2015 RISERVA w/CHARDONNAY & SAUVIGNON | | | 82 |

| | CHARDONNAY | | | |
|--------------------------|---|------------|-----------|-----------|
| UNOAKED | ITALY – PUGLIA | | | |
| | Tormaresca 2017 | 8½ | 23 | 34 |
| JUDICIOUSLY OAKED | MICHIGAN | | | |
| | Forty-Five North 2016 LEELANAU PENINSULA | 10½ | 28 | 42 |
| | ITALY – PIEDMONT | | | |
| | Massolino 2013 LANGHE | | | 51 |
| | La Spinetta <i>Lidia</i> 2010 | | | 131 |
| | La Spinetta <i>Lidia</i> 2015 | | | 110 🍷 |
| | ITALY – FRIULI – COLLI ORIENTALI | | | |
| | Miani <i>Zitelle</i> 2015 | | | 150 |
| | Miani <i>Palis</i> 2015 | | | 150 |
| | FRANCE – BURGUNDY – CHABLIS | | | |
| | Patrick Piuze <i>Plateau de la Cornasse</i> 2017 | | | 56 |
| | FRANCE – BURGUNDY – TONNERRE | | | |
| | Patrick Piuze <i>Les Boutots</i> 2017 | | | 51 |
| | FRANCE – BURGUNDY – POUILLY VINZELLES | | | |
| | Bret Brothers La Soufrandière 2012 LES QUARTS | | | 74 |
| | FRANCE – BURGUNDY – MOREY-SAINT-DENIS | | | |
| | Domaine Dujac <i>1^{er} Cru Monts Luisants</i> 2015 | | | 180 |

ENTHUSIASTICALLY OAKED

MORE CHARDONNAY

CALIFORNIA – NAPA VALLEY

Patz & Hall *Hyde Vineyard* 2015 CARNEROS 85

Arnot-Roberts 2016 72

Smith-Madrone 2015 SPRING MOUNTAIN DISTRICT 55

ITALY – LOMBARDIA

Ca' del Bosco *Curtefranca* 2011 111

ITALY – UMBRIA

Castello della Sala *Bramito del Cervo* 2017 40

Castello della Sala *Cervaro della Sala* 2015 w/GRECHETTO 73

ITALY – TUSCANY

Capannelle 2010 75

Isole e Olena *Collezione Privata* 2015 60

FRANCE – BURGUNDY – CHASSAGNE MONTRACHET

Morey-Coffinet *Les Houillères* 2016 95

Morey-Coffinet *1^{er} Cru La Romanée* 2016 135

SANGIOVESE/MERLOT

PINK & CHILLED RED WINE

ITALY – TUSCANY

Castello di Ama *Purple Rose* 2017 10½ 28 42

Castello di Ama *Purple Rose* 2017 1.5L 80

VINI ROSSI – RED WINE

 AVAILABLE BY THE ½-GLASS AND FULL GLASS VIA CORAVIN

THE NORTHWEST YOU KNOW

 AVAILABLE BY THE ½-GLASS AND FULL GLASS VIA CORAVIN

| | | |
|-----------------|---|----------|
| DOLCETTO | PIEDMONT Boschis Francesco <i>Sorì San Martino</i> 2015 DOGLIANI SUPERIORE | 40 |
| BARBERA | PIEDMONT – LANGHE Elio Altare <i>Larigi</i> 2013 LA MORRA | 96 |
| | PIEDMONT – ASTI La Meridiana <i>Le Quattro Terre</i> 2016 | 10 27 40 |
| | Olim Bauda 2014 NIZZA SUPERIORE | 58 |
| | Olim Bauda 2015 NIZZA SUPERIORE | 64 |
| | PIEDMONT – ALBA *Poderi Aldo Conterno <i>Conca Tre Pile</i> 2015 | 74 |
| | PIEDMONT – COLLI TORTONESI Vigne Marina Coppi <i>Sant' Andrea</i> 2012 | 45 |

THE NORTHWEST I HOPE YOU WILL GET TO KNOW

Please don't be afraid of grapes you've never heard of. Italy is full of them and many are parents or offspring of better-known varieties like Freisa to Nebbiolo. Others, like Ruchè and Grignolino have medieval origins in precisely the place where they grow today. These are history in the glass.

| | | |
|---|---|----|
| FREISA | G.D. Vajra <i>Kyè</i> 2014 PIEDMONT – LANGHE | 70 |
| FREISA/CABERNET SAUVIGNON/MERLOT | Poderi Aldo Conterno 2015 PIEDMONT – LANGHE | 60 |

NEBBIOLO – THE BEST RED WINE ON EARTH

Nebbiolo is my favorite red grape. I mean that. It is at once delicate yet powerful, feminine and strong. Unlike Pinot Noir and most other so-called International Varieties, Nebbiolo really only grows in a tiny part of the wine-producing world. The northwest corner of Italy is therefore the origin of some of the most extraordinary and unique wines to behold.

 AVAILABLE BY THE ½-GLASS AND FULL GLASS VIA CORAVIN

PIEDMONT – UP NORTH

UVAGGIO | Proprietà Sperino 2014 w/ VESPOLINO & CROATINA 60

GATTINARA | Travaglini 2014 58

PIEDMONT – THE LANGHE

ROERO | Cascina Pace 2016 36

*Malabaila *Bric Volta* 2015 40

MONFORTE D'ALBA | E. Pira & Figli 2016 98

LOMBARDIA

VALTELLINA SUPERIORE | **SASSELLA**
Ar.Pe.Pe. *Rocce Rosse* 2005 RISERVA 125

GRUMELLO RISERVA
Ar.Pe.Pe. *Buon Consiglio* 2005 122

SFORZATO DI VALTELLINA | Nino Negri *Sfursat* 2015 80

MORE NEBBIOLO – THE BEST RED WINE ON EARTH

 AVAILABLE BY THE ½-GLASS AND FULL GLASS VIA CORAVIN

PIEDMONT – THE LANGHE

BARBARESCO

BARBARESCO

Moccagatta 2015 60

Cantina del Pino *Gallina* 2014 72

*Cantina del Pino *Ovello* 2014 74

NEIVE

Paitin *Sori' Paitin Vecchie Vigne* 2011 **RISERVA** 108

La Spinetta *Vürsù Vigneto Gallina* 2013 186

TREISO

Rizzi *Rizzi* 2014 61

BAROLO

LA MORRA

Renato Ratti *Marcenasco* 2013/14 80

Renato Ratti *Rocche dell'Annunziata* 2014 112

CASTIGLIONE FALLETTO

Giuseppe Mascarello *Monprivato* 2014 213

MORE NEBBIOLO – THE BEST RED WINE ON EARTH

 AVAILABLE BY THE ½-GLASS AND FULL GLASS VIA CORAVIN

PIEDMONT – THE LANGHE

BAROLO

MONFORTE D'ALBA

Poderi Aldo Conterno *Bussia* 2014 116

Poderi Aldo Conterno *Colonnello* 2012/14 204

Poderi Aldo Conterno *Cicala* 2012 204

GRINZANE CAVOUR

La Spinetta *Vürsù Vigneto Campe'* 2011 240


THE NORTHEAST

 AVAILABLE BY THE ½-GLASS AND FULL GLASS VIA CORAVIN

TRENTINO-ALTO ADIGE

LAGREIN | Cantina Terlan *Porphyriserva* 2014 88

FRIULI – COLLI ORIENTALI

PIGNOLO | Villa Rubini 2010 46
Angoris *Riserva Giulio Locatelli* 2011 60 

VENETO

CORVINA | Gorgo *Ca' Nova* 2014 38

CORVINA-BASED BLEND

VALPOLICELLA RIPASSO
Tommaso Bussola *Ca' del Laito* 2014 SUPERIORE 44

AMARONE DELLA VALPOLICELLA CLASSICO
Accordini *Le Bessole* 2011 60

Marchesi Biscardo 2013 80

Il Roverone 2013 84

Remo Farina *Montefante* 2010 120

SANGIOVESE AVAILABLE BY THE ½-GLASS AND FULL GLASS VIA CORAVIN**CHIANTI****CLASSICO**

| | | | |
|--|----|----|----|
| Lanciola <i>Le Masse di Greve</i> 2015 | 10 | 27 | 40 |
| Casa Emma 2015 | | | 47 |
| Castello di Ama <i>AMA</i> 2016 | | | 48 |
| *Isole e Olena <i>Cepparello</i> 2013 | | | 86 |


CLASSICO GRAN SELEZIONE

| | | | |
|---|--|--|-----|
| Badia a Passignano 2012 | | | 79 |
| Castello di Ama <i>San Lorenzo</i> 2013 | | | 76 |
| Lanciola <i>Le Masse di Greve</i> 2011 | | | 76 |
| Castello di Ama <i>Vigneto la Casuccia</i> 2013 | | | 249 |
| Castello di Ama <i>Vigneto Bellavista</i> 2013 | | | 249 |

MONTALCINO**ROSSO**

| | | | |
|--|--|--|----|
| Podere le Ripi <i>Amore e Magia</i> 2014 | | | 76 |
|--|--|--|----|

BRUNELLO

| | | | |
|--|----|--|---|
| Tenuta di Sesta 2013 | 64 | |  |
| Castiglion del Bosco 2013 | | | 76 |
| Casanova di Neri 2013 | | | 77 |
| Ciacci Piccolomini d'Aragona 2013 | | | 84 |
| Argiano 2013 | | | 85 |
| Podere le Ripi <i>Lupi e Sirene</i> 2012 | | | 120 |

MONTEPULCIANO**VINO NOBILE**

| | | | |
|--------------------------------------|--|--|-----|
| La Braccessa <i>Santa Pia</i> 2013 | | | 60 |
| Avignonesi <i>Grandi Annate</i> 2012 | | | 137 |

SANGIOVESE-BASED BLENDS

 AVAILABLE BY THE ½-GLASS AND FULL GLASS VIA CORAVIN

ARIZONA – COCHISE COUNTY

Caduceus *Nagual de la Naga* 2014 w/CABERNET SAUVIGNON 70 

ITALY

TUSCANY – CHIANTI CLASSICO

Tolaini *Al Passo* 2014 w/MERLOT 50

Tolaini *Valdisanti* 2012 w/CABERNET SAUVIGNON & CABERNET FRANC 13¾ 37 55

TUSCANY – MAREMMA – SUVERETO

Montepeloso *A Quo* 2014 w/MONTEPULCIANO 10¾ 29 43

TUSCANY – BOLGHERI SUPERIORE

Tenuta Tignanello *Tignanello* 2015 w/CABERNET SAUVIGNON & CABERNET FRANC 158

La Spinetta *Sezzana* 2005 w/COLORINO 158

MORE FROM THE MIDDLE

SAGRANTINO

UMBRIA – MONTEFALCO

Scacciadiavoli 2012 66

COLORINO

TUSCANY

La Spinetta *Il Colorino* 2013 55

MALBEC

TUSCANY

Aldobrandesca *Vie Cave* 2012 MAREMMA 48

MONTEPULCIANO

ABRUZZO

Tiberio 2015 41

Savini *Riserva* 2012 COLLINE TERAMANE 42

THE SOUTH

 AVAILABLE BY THE ½-GLASS AND FULL GLASS VIA CORAVIN

AGLIANICO

CAMPANIA – PAESTUM

San Salvatore *Jungano* 2016 12¾ 34 51

SICILY

NERELLO MASCALESE

FARO

Le Casematte 2015 w/NERELLO CAPPUCCIO/NOCERA/NERO D'AVOLA 59

ETNA

Tornatore 2016 w/NERELLO CAPPUCCIO 12½ 33½ 50

Tenuta della Terre Nere *Etna Rosso* 2017 60

Valenti *Puritani* 2012 64

Famiglia Statella *Pettinociarelle* 2016 w/NERELLO CAPPUCCIO 67

Tenute Bosco *Vigna Vico* 2013 w/NERELLO CAPPUCCIO 78

NERO D'AVOLA/FRAPPATO

CERASUOLO DI VITTORIA CLASSICO

COS 2015 16¼ 43½ 65

INTERNATIONAL VARIETIES – TEUTONIC

 AVAILABLE BY THE ½-GLASS AND FULL GLASS VIA CORAVIN

| | | | | | |
|--|--|--|--|--|-----------|
| BLAUFRÄNKISCH (AKA LEMBERGER) | MICHIGAN – LEELANAU PENINSULA Shady Lane 2016 | | | | 52 |
|--|--|--|--|--|-----------|

INTERNATIONAL VARIETIES – THE BURGUNDIAN GRAPES

| | | | | | |
|-------------------|--|-----------|-----------|-----------|-----------|
| GAMAY NOIR | MICHIGAN – OLD MISSION PENINSULA Mari Vineyards <i>Jamieson Vineyard</i> 2017 | 11 | 30 | 44 | |
| PINOT NOIR | MICHIGAN – LEELANAU PENINSULA Black Star Farms <i>Arcturos</i> 2016 | | | | 47 |
| | MICHIGAN – OLD MISSION PENINSULA Brys Estate <i>Reserve</i> 2016 | 12 | 32 | 48 | |
| | ITALY – ALTO-ADIGE – SÜDTIROL St. Pauls <i>Luzia</i> 2016 | 10 | 27 | 40 | |
| | ITALY – UMBRIA Castello della Sala 2013 | | | | 82 |
| | ITALY – TUSCANY – MAREMMA Montauto 2016 | | | | 52 |

INTERNATIONAL VARIETIES – MORE PINOT NOIR

 AVAILABLE BY THE ½-GLASS AND FULL GLASS VIA CORAVIN

PINOT NOIR

CALIFORNIA – SONOMA COUNTY

Hirsch Vineyards 2013

96

OREGON – WILLAMETTE VALLEY

*Chehalem *Three Vineyard* 2015

50

Brooks *Janus* 2015

66 

FRANCE – BURGUNDY – MOREY-SAINT DENIS

Dujac Fils & Père 2016

120

FRANCE – BURGUNDY – CHARMES-CHAMBERTIN

Domaine Dujac 2016 GRAND CRU

410

FRANCE – BURGUNDY – GEVREY-CHAMBERTIN PROTÉGÉE

Dugat-Py *Cuvée Cœur de Roy* 2016

279

SLOVENIA – GORŠKA BRDA

Marjan Simčič 2013

70

INTERNATIONAL VARIETIES – BLENDS

 AVAILABLE BY THE ½-GLASS AND FULL GLASS VIA CORAVIN

CABERNET-BASED

ITALY – VENETO – COLLI TREVIGIANI

Loredan Gasparini *Capo di Stato* 2013 w/MERLOT, CABERNET FRANC & MALBEC 60

ITALY – TUSCANY – BOLGHERI SUPERIORE

Poggio al Tesoro *Sondraia* 2015 w/MERLOT & CABERNET FRANC 92

Tenuta Guado al Tasso *2012/15 w/MERLOT, CABERNET FRANC & PETIT VERDOT 140

ITALY – TUSCANY – MAREMMA

Tenuta di Biserno *Il Pino di Biserno* 2014 w/MERLOT, CABERNET SAUVIGNON
& PETIT VERDOT 84

ITALY – TUSCANY – PANZANO

Castello dei Rampolla *d'Alceo* 2004 w/PETIT VERDOT 212

ZINFANDEL-BASED

CALIFORNIA – PASO ROBLES

*Linne Calodo *Problem Child* 2016 w/MOURVÈDRE & SYRAH 109

INTERNATIONAL VARIETIES – THE BORDEAUX GRAPES

 AVAILABLE BY THE ½-GLASS AND FULL GLASS VIA CORAVIN

CABERNET SAUVIGNON

CALIFORNIA – NAPA VALLEY

| | |
|---|-----|
| Honig 2015 | 75 |
| Antica 2014 | 72 |
| Bos Wine <i>Deo Soda Creek Vineyards</i> 2014 | 92 |
| Inglenook <i>Rubicon</i> 2013 RUTHERFORD | 199 |
| Cade 2016 HOWELL MOUNTAIN | 130 |
| *Smith-Madrone 2014 SPRING MOUNTAIN DISTRICT | 80 |

CALIFORNIA – ST. HELENA

| | |
|-----------------------------------|-----|
| Dana <i>Onda</i> 2013 | 250 |
| Dana <i>Lotus Vineyard</i> 2011 | 497 |
| Dana <i>Hershey Vineyard</i> 2015 | 662 |
| Dana <i>Helms Vineyard</i> 2015 | 662 |

CABERNET FRANC

MICHIGAN – LEELANAU PENINSULA

| | |
|------------------------|-----------|
| Shady Lane 2016 | 41 |
|------------------------|-----------|

MICHIGAN – OLD MISSION PENINSULA

| | |
|--|-----------|
| Bowers Harbor Vineyards <i>2896 Langley</i> 2016 w/MERLOT | 76 |
|--|-----------|

NEW YORK – LONG ISLAND

| | |
|---|----|
| Channing Daughters <i>Mudd West Vineyard</i> 2017 | 51 |
|---|----|

FRANCE – LOIRE VALLEY – ANJOU-SAUMUR

| | |
|---|----|
| Anne Claude Leflaive <i>Clau de Nell</i> 2014 | 71 |
|---|----|

ITALY – PIEDMONT

| | |
|---|-----|
| *Proprietà Sperino <i>‘L Franc</i> 2009 | 152 |
|---|-----|

ITALY – TUSCANY – BOLGHERI SUPERIORE

| | |
|--|-----|
| Poggio al Tesoro <i>Dedicato a Walter</i> 2012 | 130 |
|--|-----|

ITALY – TUSCANY – MAREMMA

| | |
|---|-----|
| *Tenuta di Biserno <i>Biserno</i> 2010 w/MERLOT/CABERNET SAUVIGNON & PETIT VERDOT | 250 |
|---|-----|


INTERNATIONAL VARIETIES – THE BORDEAUX GRAPES

 AVAILABLE BY THE ½-GLASS AND FULL GLASS VIA CORAVIN

| | | | |
|--|---|-----|-----------|
| MERLOT | MICHIGAN – OLD MISSION PENINSULA | | |
| | Mari Vineyards 2016 w/REFOSCO | | 51 |
| | Black Star Farms <i>Leorie</i> 2015 w/CABERNET FRANC | | 68 |
| | ITALY | | |
| | LOMBARDIA – BENACO BRESCIANO | | |
| | Olivini <i>Notte a San Martino</i> 2012 | | 58 |
| | FRIULI – COLLI ORIENTALI | | |
| | Miani <i>Rosso</i> 2010/11 | | 150 |
| | Meroi <i>dominin</i> 2008 | | 181 |
| | TUSCANY | | |
| | Villa Calcinaia <i>Casarsa</i> 2013 GREVE | | 63 |
| | Tenuta Guado al Tasso <i>Cont'Ugo</i> 2013 BOLGHERI | | 75 |
| Castello di Ama <i>L'Apparita</i> 2009 | | 264 | |
| Castello di Ama <i>L'Apparita</i> 2013 | | 249 | |

INTERNATIONAL VARIETIES – THE RHÔNE GRAPES

 AVAILABLE BY THE ½-GLASS AND FULL GLASS VIA CORAVIN

| | | | |
|-----------------------|--|--------|--|
| SYRAH (AKA SHIRAZ) | CALIFORNIA – SONOMA COAST | | |
| | Arnot-Roberts 2016 | | 72 |
| | CALIFORNIA – NAPA VALLEY | | |
| | Bos <i>Phoenix Ranch</i> 2014 | | 70 |
| | Moon Bos <i>Harvest Red Blend</i> 2015 w/MOURVÈDRE, ZINFANDEL & PETITE SYRAH | | 57  |
| | ITALY – TUSCANY | | |
| | La Braccasca <i>Achelo</i> 2014 CORTONA | 10½ 28 | 42 |
| | La Braccasca <i>Bramasole</i> 2009 CORTONA | | 70 |
| | Ciacci Piccolomini d'Aragona <i>Fabivs</i> 2014 SANT'ANTIMO | | 72 |
| | AUSTRALIA – FRANKLAND RIVER REGION | | |
| | Frankland Estate 2015 | | 43 |
| | Frankland Estate <i>Isolation Ridge</i> 2015 | | 58 |

DESSERT WINE

Prices listed are for two ounces.

DRIED GRAPE WINE

ITALY

EMILIA-ROMAGNA

Villa Tavernago *Nanin d'Or* ORGANIC 8

VIN SANTO DEL CHIANTI COLLI FIORENTINI

Lanciola 2009 14

SICILY – MALVASIA DELLE LIPARI

Castellaro 2013 15

Prices listed are for three ounces.

PORTUGAL – MADEIRA

The Rare Wine Co. *Charleston* SERCIAL 12

The Rare Wine Co. *Savannah* VERDELHO 12

The Rare Wine Co. *Boston* BUAL 12

The Rare Wine Co. *New York* MALMSEY 12

WINE-BASED CLOSERS

Prices listed are for three ounces.

TAWNY PORT

Taylor-Fladgate 20-YEAR 15

AMARI (BITTERS)

Prices listed are for two ounces.

ITALY

Cardamaro 10

APERITIVI

Prices listed are for two ounces.

Cocchi *Americano* 8

Cocchi *Americano Rosa* 8

Cocchi *Barolo Chinato* 18

Cocchi *Dopo Teatro* 10

Campari 9

Cappelletti 10

Aperol 7¼

STRONG FINISHERS

Prices listed are for two ounces.

| | | |
|--|--|----|
| AMARI | ITALY | |
| | Cardamaro | 10 |
| | Nonino | 10 |
| | Montenegro | 10 |
| | Averna | 10 |
| | Liquore Strega SAFFRON | 10 |
| | Lucano | 10 |
| | Varnelli <i>Amaro Dell' Erborista</i> | 12 |
| | Cynar | 10 |
| | Fernet-Branca | 10 |
| | Cappelletti <i>Elisir Novasalus</i> | 10 |
| | Braulio | 12 |
| | Cappelletti <i>Sfumato Rabarbaro</i> | 10 |
| | Zucca <i>Rabarbaro</i> | 10 |
| GRAPPA | ITALY | |
| | Piave <i>Selezione Cuore</i> | 8 |
| PISCO | PERU | |
| Hacienda la Caravedo <i>Pisco Portón</i> | 9¾ | |
| BRANDY | SPAIN | |
| | Torres <i>10-Year Gran Reserva</i> | 10 |
| | Torres <i>Jaime I 30-Year Reserva</i> | 24 |
| | FRANCE – COGNAC | |
| | Courvoisier VS | 10 |
| | Kelt VSOP | 12 |
| FRUIT BRANDY | Jacopo Poli <i>Pere di Poli</i> ITALY – PEAR | 17 |
| | Laird's <i>Apple Jack</i> NEW YORK – APPLE | 6 |

LIQUEURS – A WHOLLY INCOMPLETE LIST OF WHAT WE OFFER

Prices listed are for 1¼ and 2 ounces (up, neat, rocks), respectively.

| | | | |
|------------------------------|---|----|-----|
| 'CELLO | House-made Lemon | | 8 |
| | House-made Blood Orange | | 12 |
| CITRUS | FRANCE | | |
| | Pierre Ferrand ORANGE CURAÇAO | 7 | 11¼ |
| | Grand Marnier ORANGE & COGNAC | 7 | 11¼ |
| | Tuaca VANILLA, CITRUS | 7½ | 12 |
| TREE FRUITS | Merlet <i>Crème de Pêche</i> PEACH FRANCE | 7 | 11¼ |
| | Luxardo MARASCHINO ITALY | 7 | 11¼ |
| | Cherry Heering CHERRY DENMARK | 5 | 8 |
| BERRIES | FRANCE | | |
| | Merlet <i>Crème de Cassis</i> BLACK CURRANT | 7 | 11¼ |
| | Merlet <i>Crème de Mûre Sauvage</i> BLACKBERRY | 7 | 11¼ |
| | Merlet <i>Crème de Fraise</i> STRAWBERRY | 7 | 11¼ |
| | Merlet <i>Crème de Framboise</i> RASPBERRY | 7 | 11¼ |
| | Crème Yvette RASPBERRY/BLACKBERRY/CURRANT/WILD STRAWBERRY | 8 | 13 |
| | ENGLAND | | |
| | Hayman's <i>Sloe Gin</i> SLOE BERRY | 6 | 9¾ |
| NUTS | UNITED STATES | | |
| | House-made Amaretto ALMOND | 6 | 9¾ |
| | ITALY | | |
| | Frangelico HAZELNUT | 5 | 8 |
| | UNITED STATES | | |
| | Trader Vic's MACADAMIA NUT | 7 | 11¼ |
| | SPAIN | | |
| Diego Zamora <i>Licor 43</i> | 6 | 9¾ | |
| AUSTRIA | | | |
| Nux Alpina WALNUT | 6¼ | 10 | |

LIQUEURS – A WHOLLY INCOMPLETE LIST OF WHAT WE OFFER

Prices listed are for 1¼ and 2 ounces (up, neat, rocks), respectively.

| | | | |
|----------------------------|---|------------|------------|
| CHOCOLATE | Godiva BELGIUM | 7 | 11¼ |
| | Bailey's w/CREAM IRELAND | 5½ | 9 |
| HONEY | Drambuie SCOTLAND | 7 | 11¼ |
| | Irish Mist IRELAND | 6 | 9¾ |
| ANISE | ITALY | | |
| | Galliano WITH VANILLA | 6 | 9¾ |
| | Romana <i>Sambuca</i> | 5 | 8 |
| | Romana <i>Sambuca Nero</i> WITH ELDERBERRY | 5 | 8 |
| | FRANCE | | |
| | Pernod | 7 | 11¼ |
| MINT | Branca Menta ITALY | 6¼ | 10 |
| HERBS & SPICES | GREAT BRITAIN | | |
| | Pimm's No. 1 | 5 | 8 |
| | FRANCE | | |
| | Dolin <i>Génépy des Alpes</i> | 7 | 11¼ |
| | Bénédictine | 7½ | 12 |
| WORMWOOD/BOTANICALS | Two James <i>Nain Rouge Absinthe Verte</i> CORKTOWN, DETROIT | 10½ | 17 |
| | Grande Absente <i>Absinthe</i> FRANCE | 9 | 14½ |
| HERBS & FLOWERS | FRANCE | | |
| | Chartreuse <i>Yellow</i> | 10½ | 17 |
| | Chartreuse <i>Green</i> | 10½ | 17 |
| | AUSTRIA | | |
| | Rothman & Winter <i>Crème de Violette</i> VIOLETS | 5 | 8 |
| | Norden <i>Aquavit</i> MICHIGAN | 6½ | 10½ |
| COFFEE | Kahlúa RUM BASE MEXICO | 5 | 8 |
| | Dumante <i>Espresso</i> ITALY | 5 | 8 |
| | Ann Arbor <i>Spaulding's</i> MICHIGAN | 8 | 13 |

SPIRITS

Prices listed are for 1¼ (standard highball) & 2 (up, neat, rocks) ounces.

VODKA

CRAFT-DISTILLED &/OR OF PARTICULAR INTEREST

| | | |
|--|---|-----|
| Grand Traverse Distillery <i>True North</i> TRAVERSE CITY | 7 | 11¼ |
| Valentine FERNDALE | 7 | 11¼ |
| Journeyman <i>Red Arrow</i> THREE OAKS | 7 | 11¼ |
| 100% ORGANIC WHEAT | | |
| Two James <i>28 Island</i> CORKTOWN, DETROIT | 7 | 11¼ |
| Mammoth <i>Dry Stack</i> CENTRAL LAKE | 7 | 11¼ |
| Tito's <i>Handmade</i> TEXAS | 6 | 9¾ |
| Zim's <i>Fifty-Nine</i> POLAND | 7 | 11¼ |
| LOW-PROOF POTATO | | |

THE USUAL SUSPECTS

| | | |
|------------------------|---|-----|
| Grey Goose FRANCE | 7 | 11¼ |
| Ketel One NETHERLANDS | 6 | 9¾ |
| Smirnoff UNITED STATES | 5 | 8 |
| Stolichnaya RUSSIA | 5 | 8 |

FLAVORED VODKA

CRAFT-DISTILLED &/OR OF PARTICULAR INTEREST

| | | |
|---|---|-----|
| Grand Traverse Distillery <i>True North Cherry</i> TRAVERSE CITY | 7 | 11¼ |
| Grand Traverse Distillery <i>Wheat</i> TRAVERSE CITY | | |
| <i>house-infused with citrus</i> | 7 | 11¼ |
| Van Gogh <i>Rich Dutch Chocolate</i> HOLLAND | 5 | 8 |
| Zim's <i>59</i> POLAND <i>house-infused with intense raw vanilla bean</i> | 7 | 11¼ |

SPIRITS

Prices listed are for 1¼ (standard highball) & 2 (up, neat, rocks) ounces.

| | | | |
|----------------|--|-----------|------------|
| GENEVER | Bols AMSTERDAM | 6 | 9¾ |
| GIN | CRAFT-DISTILLED &/OR OF PARTICULAR INTEREST | | |
| | New Holland <i>Knickerbocker</i> HOLLAND | 5½ | 9 |
| | Valentine <i>Liberator</i> FERNDALE | 6 | 9¾ |
| | Mammoth Distillery <i>Old Dam</i> CENTRAL LAKE | 7 | 11¼ |
| | Valentine <i>Liberator</i> FERNDALE | 8½ | 13¾ |
| | <i>Limited Release Old Tom Barrel Aged in New American Oak</i> | | |
| | Valentine <i>Liberator</i> FERNDALE | 9½ | 15 |
| | <i>Limited Release Single Cask Selection for Trattoria Stella & The Franklin</i> | | |
| | Two James <i>Old Cockney</i> CORKTOWN, DETROIT | 6 | 9¾ |
| | Two James <i>Old Cockney Barrel Reserve</i> CORKTOWN, DETROIT | 8 | 13 |
| | FEW <i>American</i> ILLINOIS | 7 | 11¼ |
| | Hendrick's SCOTLAND | 7 | 11¼ |
| | Coates & Co. <i>Plymouth</i> ENGLAND | 7 | 11¼ |
| | Hayman's <i>Old Tom</i> ENGLAND | 6 | 9¾ |
| | Schwarzwald <i>Monkey 47</i> GERMANY | 14 | 22 |
| | THE USUAL SUSPECTS | | |
| | Beefeater ENGLAND | 5 | 8 |
| | Bombay Sapphire ENGLAND | 5 | 8 |
| | Tanqueray 58 ENGLAND | 5 | 8 |

SPIRITS – R(H)UM & TEQUILA

Prices listed are for 1¼ (standard highball) & 2 (up, neat, rocks) ounces.

| | | | |
|---------------|---|-----|-----|
| RHUM AGRICOLE | FRANCE | | |
| | Clément <i>Première Canne</i> MARTINIQUE | 6 | 9¾ |
| CACHAÇA | 51 BRAZIL | 5 | 8 |
| LIGHT RUM | Papa's Pilar <i>Blonde</i> SOLERA-BLENDED IN THE US | 6 | 9¾ |
| | The 86 Company <i>Caña Brava</i> PANAMA | 6 | 9¾ |
| DARK RUM | Mt. Gay BARBADOS | 5 | 8 |
| | Papa's Pilar SOLERA-BLENDED IN THE US | 7 | 11¼ |
| | Angostura <i>7-year</i> TRINIDAD | 6 | 9¾ |
| | Plantation <i>Pineapple</i> TRINIDAD & JAMAICA | 7 | 11¼ |
| SPICED RUM | Captain Morgan PUERTO RICO | 5 | 8 |
| MEZCAL | Del Maguey <i>Tobala</i> | 16 | 25¾ |
| | Two James <i>Dos James</i> | 35 | 50 |
| | REPOSADO | | |
| | Los Amantes | 8 | 13 |
| TEQUILA | SILVER | | |
| | Cimarron | 6 | 9¾ |
| | Corzo | 6½ | 10½ |
| | Patrón <i>Silver</i> | 8 | 13 |
| | REPOSADO | | |
| | Don Julio | 7½ | 12 |
| | Patrón | 8½ | 13¾ |
| | AÑEJO | | |
| | Patrón | 10½ | 17 |
| | Don Julio | 11½ | 18 |

SPIRITS – WHISKEY

Prices listed are for 1¼ (standard highball) & 2 (up, neat, rocks) ounces.

| | | | | |
|----------------------|--|-------------------------------|------------|------------|
| WHITE RYE | Journeyman <i>W. R.</i> THREE OAKS | ORGANIC | 8 | 13 |
| RYE | Bulleit 95 KENTUCKY | | 5 | 8 |
| | Journeyman <i>Last Feather</i> THREE OAKS | ORGANIC | 6½ | 10½ |
| | Two James <i>Catcher's Rye</i> CORKTOWN, DETROIT | | 10½ | 17 |
| | Valentine <i>Mayor Pingree</i> FERNDALE | | 10½ | 17 |
| | Knob Creek KENTUCKY | | 6 | 9¾ |
| STRAIGHT RYE | Pikesville KENTUCKY | | 10½ | 17 |
| BOURBON | MICHIGAN | | | |
| | Traverse City Whiskey Co. <i>Bourbon Barrel</i> TRAVERSE CITY | | 6 | 9¾ |
| | Two James <i>Grass Widow</i> CORKTOWN, DETROIT | | 10½ | 17 |
| | Two James <i>Grass Widow 10-year</i> CORKTOWN, DETROIT | | 30 | 45 |
| | New Holland <i>Beer Barrel</i> HOLLAND | | 7 | 11¼ |
| | Valentine <i>Mayor Pingree Blue Label</i> FERNDALE | | 20 | 32 |
| | Valentine <i>Mayor Pingree Black Label</i> FERNDALE | | 20 | 32 |
| | KENTUCKY | | | |
| | Buffalo Trace | | 6 | 9¾ |
| | Maker's Mark | | 6½ | 10½ |
| | Maker's Mark 46 | | 7 | 11¼ |
| | Woodford Reserve | | 6 | 9¾ |
| | Knob Creek | | 6 | 9¾ |
| | Angels Envy | FINISHED IN PORT WINE BARRELS | 9 | 14½ |
| STRAIGHT MALT | MICHIGAN | | | |
| | New Holland <i>Zeppelin Bend</i> HOLLAND | | 10½ | 17 |

SPIRITS – WHISKEY

Prices listed are for 1¼ (standard highball) & 2 (up, neat, rocks) ounces.

| | | | |
|------------------------------|-------------------------------------|---------|-----|
| IRISH | BLENDED/VATTED | | |
| | Jameson | 6 | 9¾ |
| | John Power | 5 | 8 |
| | Bushmills | 5 | 8 |
| | Teeling | 6 | 9¾ |
| BLENDED/VATTED SCOTCH | Dewars | 5½ | 9 |
| | Johnnie Walker <i>Black</i> | 7 | 11¼ |
| SINGLE MALT SCOTCH | <u>2 OUNCES</u> | | |
| | SPEYSIDE | | |
| | Glenfiddich <i>12-year</i> | | 11¼ |
| | Benromach | ORGANIC | 17 |
| | HIGHLAND | | |
| | Glenmorangie <i>Lasanta 12-year</i> | | 17 |
| | Macallan <i>12-year</i> | | 17 |
| | Glenmorangie <i>Signet</i> | | 35 |
| | ISLAY | | |
| | Ardbeg <i>10-year</i> | | 15 |
| | Bowmore <i>12-year</i> | | 15¼ |
| | Ardbeg <i>Uigeadail</i> | | 22½ |
| Lagavulin <i>16-year</i> | | 23 | |