

the piper

Sparkling	Glass	Bottle
Derby 2014 Brut Rosé (88 points)	\$16	\$64
Rava Wines (NV) Blanc de Noir	\$22	\$80
Rava Wines Grenache Rosé	\$22	\$80
Myers Deovlet (NV) Sparkling	--	\$120

Single Whites	Glass	Bottle
Bodega de Edgar 2020 Albarino (92 points)	\$12	\$44
Center of Effort 2015 Chardonnay (91 points)	\$15	\$60
DAOU 2019 Sauvignon Blanc (90 points)	\$12	\$45
Alta Colina 2017 Viognier (89 points)	\$19	\$75
Deovlet 2019 Chardonnay	\$18	\$70
LXV 2020 Sémillion	--	\$100
Vintage Cowboy 2017 Grenache Blanc (89 points).....	\$12	\$45

White Blends	Glass	Bottle
McPrice Myers 2019 Beautiful Earth White (94 points)	\$15	\$55
<small>54% Clairette Blanche, 46% Grenache Blanc</small>		
Bella Luna 2020 Bella Bianca (91 points)	\$12	\$50
<small>50% Tocai, 50% Arneis</small>		
Clos Solène 2020 Hommage Blanc	--	\$120
<small>78% Roussanne, 18% Viognier, 4% Grenache Blanc</small>		
Tablas Creek 2019 Patelin de Tablas Blanc (93 points)	\$18	\$70
<small>35% Grenache Blanc, 25% Roussanne, 19% Viognier, 14% Marsanne, 7% Clairette Blanche</small>		

Rosé	Glass	Bottle
Epoch 2019 Rosé (92 points)	\$14	\$60
<small>43% Mourvedre, 37% Grenache, 20% Syrah</small>		
L' Aventure 2020 Estate Rosé	\$20	\$77
<small>35% Syrah, 33% Grenache, 19% Mourvedre, 7% Cabernet Sauvignon, 6% Petit Verdot</small>		
DAOU 2020 Discovery Rosé (91 points)	\$13	\$50

Single Reds	Glass	Bottle
Center of Effort 2016 Pinot Noir (91 points)	\$21	\$75
DAOU 2019 Reserve Cabernet (92 points)	\$22	\$84
Bella Luna 2017 Sangiovese (91 points)	\$18	\$68
Epoch 2016 Block B Syrah (98 points)	\$32	\$140
Alta Colina 2013 Ann's Block Petite Sirah (92 points)	\$26	\$98
Adelaida 2017 Cabernet Sauvignon (93 points)	\$25	\$98
JLohr 2018 Hilltop Cabernet (93 points)	\$15	\$55
Deovlet 2018 Pinot Noir (92 points)	\$24	\$89
Talley 2017 Estate Pinot Noir (93 points)	\$21	\$80
Patrimony 2016 Cabernet Sauvignon (98 points)	--	\$400
<small>Includes tasting experience for two at DAOU</small>		

Red Blends	Glass	Bottle
Saxum 2018 James Berry Vineyard (99 points)	--	\$240
<small>64% Grenache, 16% Matarto, 14% Syrah, 6% Carignan</small>		
DAOU 2018 Soul of the Lion (96 points)	\$35	\$140
<small>80% Cabernet, 12% Carbernet Franc, 8% Petit Verdot</small>		
Saxum 2018 Booker Vineyard (98 points)	--	\$240
<small>74% Syrah, 26% Mataro</small>		
Jada 2017 Strayts (93 points)	\$28	\$115
<small>51% Merlot, 19% Cabernet Sauvignon, 14% Petite Sirah, 13% Petite Verdot, 3% Malbec</small>		
L'Aventure 2018 Optimus (94 points)	\$30	\$100
<small>56% Syrah, 32% Cabernet, 12% Petit Verdot</small>		
Linne Calodo 2019 Problem Child	\$32	\$110
<small>78% Zinfandel, 12% Syrah, 5% Carignan, 5% Graciano</small>		
Caliza 2017 Azimuth (93 points)	\$28	\$115
<small>48% Mourvedre, 35% Syrah, 17% Grenache</small>		
LXV 2019 The Jewel	\$30	\$120
<small>74% Sangiovese, 26% Petit Verdot</small>		
Thacher 2016 Original Copy (90 points)	\$22	\$85
Clos Solène 2018 Harmonie (96 points)	--	\$158
<small>70% Grenache, 16% Syrah, 14% Mourvèdre</small>		
Brecon Estate 2017 Meritage (98 points)	\$26	\$110
<small>37% Petit Verdot, 20% Malbec, 21% Cabernet Franc, 22% Cabernet Sauvignon</small>		
Booker 2017 Oublie (96 points)	--	\$140
<small>56% Grenache, 22% Mourvèdre, 22% Syrah</small>		

Dessert Wine	Glass	Bottle
PasoPort Angelica White Port	\$16	\$65
Tablas Creek 2017 Vin De Paille Sacrérouge (94 points)	\$12	\$60

 - Limited Release Wine

Cheese and Charcuterie

Charcuterie Board \$31
Two high quality cured italian meats paired with 2 signature cheeses and a selection of antipasto items

 **Cheese Board** \$21
Three signature cheeses and a selection of antipasto items

Charcuterie Plate \$11

Signature Sandwiches (\$12)

All sandwiches served with house-made garlic oil and a side of chips

Caprese Sandwich
Fresh mozzarella with tomato jam and pesto aioli

Prosciutto Baguette
Sliced artisan ham, italian prosciutto, with fontina and dijon mustard

 **Spicy Italian**
Coppa, peppered salami, grand cru gruyere with spicy red pepper spread and pickled red onions

Flatbreads

Margherita \$14
Confit tomato sauce, fresh mozzarella, basil chiffonade and balsamic glaze

 **Paso Fire** \$15
Tomato sauce, house sausage, onions, pickled jalapenos, and sage

Tetto Garlic Bread \$12
Garlic oil, parmigiana reggiano, finished with herbed salt

Desserts

 **Petit Four Plate** \$8
A small assortment of petit fours

New York Cheesecake \$10
A slice of rich cheesecake with a berry compote

Chocolate Mousse \$8
Topped with whipped peanut butter, layered with crushed graham cracker

 - Ask us about our favorite wine pairings

