

Try our wine on tap:

Pinot noir
Ermisch, Willamette

\$8 glass or \$21 carafe-
(3 glasses)

AVINÉ

caviste | *sociale*

BY THE GLASS

Magnum

pour of the day:

rosé Sancerre *Crochet*

2022

\$19

PÉTILLANT

Glera Bisson '22, Veneto \$11

Crémant Cave de Bissey Brut rosé NV, Burgundy \$12

BLANC

Chardonnay *La Miraja "Cuore di Luna"* '22, Piedmont \$11

Sancerre *Nicolas Millet "Les Garennes"* '22, Loire \$15

Grüner Veltliner *Bründlmayer* '22, Austria \$12

Skin-contact blend *Kobal "Bajta Haloze Belo"* '20, Štajerska \$15

Jacquère *Viallet* '22, Savoie \$10

Riesling *Selbach Oster, Kabinett* '19, Mosel \$15

ROSÉ

rosé de Printemps '21, Provence \$9

(only \$5 from 4pm-6pm)

ROUGE

Morgon *J.P. Dubost "La Ballofière"* '21, Beaujolais \$15

Saint Nicolas de Bourgueil *Yannick Amirault* '20, Loire \$17

Côtes-du-Rhône *Domaine Gour de Chaulé* '21, Rhône \$14

Dolcetto *Luigi Einaudi, DOCG*, '21, Piedmont \$13

Lagrein *Colterenzio, DOC*, '22, Alto-Adige \$9

Red blend *Harvey & Harriet* '20, San Luis Obispo County \$15