

·COCKTAILS·

Cocktails have always epitomized American imbibing, from the decadent styles of the pre-1920's through the low of prohibition and The Great Depression. Considered America's first culinary tradition, the cocktail got its start in 18th century taverns and continues to flourish in modern day pubs.

Jasper's is dedicated to bringing our guest a mix of classic cocktails and contemporary cocktails, as well as few of our own. We encourage the thirsty imbiber to ease back in their bar stool, enjoy the ambiance, choose a beer from our vast selection or tipple on a cocktail. Sláinte!

Thirsty Earth Drinks up the rain,
Trees from Earth drink that again,
Ocean Drinks the air; the Sun
Drinks the sea, and him the Moon,
Any reason, canst thou think,
I should thirst while all these drink?

-ANACREON



Shandy Gaff 9

Trumer Pilsner, Fentiman's Ginger Beer.

The Shandy Gaff originates in England and dates back to the late 19th century. In London slang for a pint of beer is a "shant of gatter". The locally made Trumer Pilsner has a great light, crisp, floral flavor that is paired with the sweet and spicy Fentiman's ginger beer. Careful! This shandy goes down very easy. Served in a pilsner glass.

Wiessen Sour 11

Buffalo Trace Bourbon, lemon, orange marmalade, house orange bitters, topped with white beer.

Bourbon and Beer! Bartender Kevin Diedrich's inspiration for this cocktail came from a trip to Munich. White beers, or "wheat" beers have a strong orange peel characteristic to them. Kevin paired the wheat beer flavor with what better spirit? Bourbon! The two flavors compliment each other in this refreshing summer beer cocktail. Served in a hi-ball.

Velvet 75 9

Guinness, gin, champagne.

Bartender Jacques Bezuidenhout combines two classics, the French 75 and the Black Velvet. At first glance the combination of Guinness and champagne can be a little scary, but the two surprisingly make a delicious cocktail. Served on a stem.

Belgium Sucker Punch 11

Duvel Belgium beer, Plymouth gin, lemon.

Bartender Allison Webber's old Sous Chef at Gilt Club in Portland added a shot of gin to his shift beer one evening, which then became tradition. The shot of gin adds an herbal punch, which can sneak up on you! Served in a snifter.

Shibuya Shake 12

Beefeater 24 Gin, St. Germain Elderflower Liqueur, lemon, grapefruit, house orange bitters, egg white, shiso, Squirt.

Named after Shibuya Square, Tokyo's busiest crossing intersection, bartender Kevin Diedrich has paired Beefeater 24 Gin that has Japanese Sencha infused into it with Asian herb, shiso. Shiso is a popular herb from the mint family. This concoction has a savory shiso balanced with citrus and grapefruit soda. Served in a hi-ball.

Bay Bridge Buck 11

Hangar One Buddha's Hand Vodka, strawberries, orgeat, lime, ginger beer.

The Bay Bridge connects San Francisco and Alameda, where the Hangar One Distillery is located. This vodka is named after the Buddha's hand lemon, which looks like a contorted hand. The zest of this special lemon is used to make this very floral flavored vodka. Bartender Kevin Diedrich uses strawberries straight from local farmers to mix a sweet and spicy ginger cocktail. Served in a Collins.

Soda Jerk 12

Partida Blanco, campari, lime, passion fruit, vanilla infused agave syrup, egg white, cream soda.

In the 19th century soda fountains were a great American tradition. "Soda Jerks" would mix thirsty imbibers fancy soda creations. Bar Keep, Kevin Diedrich turns back the clock using cream soda, to make this soda POP! Served in a Collins.

Lima Sour 11

Encanto Pisco, combier, maraschino, lemon, and house orange bitters.

Pisco is an un-aged grape brandy from South America. Pisco has always had a place in San Francisco bars dating back to the Gold Rush years with the Pisco Punch. Bartender Kevin Diedrich, carefully balances the Peruvian spirit with citrus and bitters to make for a sour, yet sweet cocktail. Served on a stem.

Flora Royale 12

Hendricks Gin, Dolin Bianco, rose syrup, lemon, lavender bitters and champagne.

Royales are cocktails made with either champagne or sparkling wine. Barman Kevin Diedrich, carefully balances the floral notes of juniper, roses and lavender in this effervescent Royale. Served on a stem.

A Harlot's Progress 11

Bols Genever, honey, peaches, lemon, St. George Absinthe.

Genever is considered the first style of gin and dates back to the late 17th century. Its light malty characteristic is paired with local market-fresh peaches and light absinthe rinse. Served on the rocks.

Blinking Devil 9

Bank's Rum, maraschino, grapefruit, raspberry syrup

Kill-Devil was a term used for Rum by the British Navy. The sweet rum would leave soldiers with morning hangovers, thus being a Kill-devil. Barman, Kevin Diedrich, takes the classic Blinker cocktail and adds a healthy dose of Kill-Devil. Served on the rocks.

Queen's Park Swizzle 10

Bacardi 8 Rum, lime, demerara, Angostura bitters, mint

Named after the Queen's Park Hotel in Trinidad's Port of Spain, native San Francisco son, Trader Vic, called this drink "the most delightful form of anesthesia given out today" We hope you agree! Served in a Collins.

Empress Bianca 10

Martini & Rossi Rosato Vermouth, Yellow Chartreuse, lemon, grapefruit bitters.

Bartender Brian MacGregor takes the classic Queen Elizabeth tail from the old school cocktail book, Café Royal, and mixes in the floral rose vermouth by Martini & Rossi. Served on a stem.

End of the Affair 11

Dry sherry, Hennessy Cognac, Rocky's Bitters, honey, cream.

Bartender Allison Webber uses Sherry, a fortified wine from Spain, to create a delicious digestif cocktail. Tipple on this cocktail at the end of our meal. Served on a stem.

Anthol Brose #3 10

Famous Grouse scotch whiskey, Peychaud's bitters, honey, cream.

Charles H. Baker Jr. was an author back in the late 1800's that became famous for his cocktail books. His most famous work being the Gentlemen's Companion. Served on a stem.

Cloudkicker 11

Beefeater Gin, Cynar, Green Chartreuse, Campari.

This sophisticated twist off the classic Tailspin cocktail replaces vermouth with the Italian aperitif, Cynar. Made with 13 different botanicals including artichoke, it makes for a complex cocktail. Served on a stem.

Grand Promenade 11

Templeton Rye, Laird's Bonded Applejack, Benedictine, Yellow Chartreuse.

Jasper O'Farrell designed the "Grand Promenade" in San Francisco. This controversial diagonal street was later renamed Market Street. Bartender Kevin Diedrich mixes an Iowa based rye whiskey with apple brandy, Benedictine and the herbaceous Chartreuse. Served on the rocks.

Improved Manhattan 11

Wild Turkey Rye, house sweet vermouth, maraschino, Angostura Bitters, absinthe.

Bartender Kevin Diedrich took two of his favorite classic cocktails, The Manhattan and The Improved Whiskey Cocktail, combining for a boozy adaptation. A definite must for Manhattan and Old Fashion lovers alike. Served in a stem.

NON-ALCOHOLIC COCKTAILS.



The cups that cheer, but not inebriate.

Pineapple Ginger Fizz 6

Fresh pressed pineapple, ginger syrup,
lime and soda

Cranberry Cobbler 6

Cranberry, Grapefruit, Mint, and
Ginger Beer



BOILER MAKERS.

We've paired some of our favorite
spirits with our favorite beers.
Sip them, shoot them, enjoy them!



Trumer Pils and
Bols Genever Kopstootie 10

Blanche de Bruxelles and
Yamazaki 12yr Japanese
Whiskey 10

Lagunitas IPA and
Buffalo Trace Bourbon 10

Tecate Can and
Del Maguey Vida Mezcal 7

Miller High Life and
Templeton Rye 7

BOURBON.

Basil Hayden's	12
Black Maple Hill Small Batch	10
Black Maple Hill 16yr	34
Blanton's	12
Booker's	14
Buffalo Trace	8
Bulleit	9
Eagle Rare 10yr	10
Elijah Craig 12yr	10
Elmer T. Lee	10
Evan Williams Single Barrel	10
Four Roses Single Barrel	13
George T. Stagg	23
Hudson Baby Bourbon	22
Jim Beam	8
Knob Creek	11
Maker's Mark	10
Maker's Mark 46	12
Michter's Single Barrel	13
Ridgemont Reserve 1792	11
Rock Hill Farms	10
Russell's Reserve 10yr	10
Willett Pot Still Reserve	13
W. L. Weller Special Reserve	8
Woodford Reserve	9

RYE.

Bulleit	9
High West Rendezvous	13
Hirsch Selection 22yr	37
Hudson Manhattan Rye 1992	22
Michter's Single Barrel	13
Russell's Reserve	10
Sazerac 6yr	11
Templeton	9

Whistle Pig	17
Wild Turkey 101	8

AMERICAN WHISKEY.

Bernheim	11
George Dickel No. 12	10
George Dickel Barrel Select	11
High West Silver-Western Oat	12
High West Bourye	16
Jack Daniels	8
Old Potrero 18 th Century	15
Seagrams VO	9

SINGLE MALT WHISKY.

Balvenie 12yr	14
Balvenie 17yr Peated Cask	28
Bruichladdich 12yr 2 nd Edition	16
Coal 11a12yr	16
Dalwhinnie 15yr	17
Glenfiddich 12yr	11
Glenfiddich 15yr	13
Glenlivet 12yr	12
Glenlivet Nadurra	14
Glenmorangie 10yr	10
Glenmorangie La Santa	12
Glenrothes Select Reserve	14
Glenrothes 1994	20
Highland Park 12yr	12
Highland Park 18yr	25
Lagavulin 16yr	20
Laphroaig 10yr	13
Laphroaig Quarter Cask	17
Macallan 12yr	14
Macallan 15yr Fine Oak	21
Macallan 18yr	34

SINGLE MALT WHISKY CONT...

Oban 14yr	17
Springbank 10yr	16
Stronachie 12yr	12
Stronachie 17yr	22
Talisker 10	16
Yamazaki 12yr	12

BLENDED WHISKEY.

Chivas	11
Crown Royal	8
Dewars White Label	11
Famous Grouse	8
Hibiki	18
Johnnie Walker Black	11
Johnnie Walker Gold	23
Johnnie Walker Blue	37

IRISH WHISKEY.

Bushmills	9
Bushmills 10yr	10
Connemara 12yr Peated Cask	19
Jameson	8
Jameson 1780 12 yr	11
Michael Collin's	9
Midleton Very Rare	28
Powers	8
Redbreast	13
Tullamore Dew	8

BRANDY, COGNAC & CALVADOS.

Daron Fine Calvados	10
Cardenal Mendoza Solera	12
Delamain Pale & Dry	22
Encanto Pisco	10
Germain-Robin Craft Method	12
Hennessy VS	12
Hennessy XO	32
Hine XO	30
Laird's Apple Jack	8
Laird's Bonded Apple Jack	9
Pierre Ferrand 10 yr	15
Remy Martin VSOP	15

CANE SPIRITS.

10 Cane	10
Appleton Estate Reserve V/X	9
Appleton Estate Reserve	10
Appleton Coruba Dark Rum	8
Bacardi Silver	8
Bacardi 8	9
Batavia Arrack	9
Bsnk's Rum	9
Brugal White	9
Brugal Anejo	10
Chairman's Reserve	10
Chairman's Reserve Spiced	8
El Dorado 15yr	13
Flor de Cana 4yr	9
Flor de Cana 7yr	10
Gosling's Black Seal	8
Leblon Cachaca	9
Mount Gay Eclipse	8
Niesson Blanc	11
Niesson Reserve Speciale	14
Rhum J.M. 80 proof	9

CANE SPIRITS CONT...

Rhum J.M. V.S.O.P.	15
Ron Zacapa 23 Solera	15
Sailor Jerry Spiced	9
Smith & Cross	10
Wray & Nephew Over-proof	8

AGAVE SPIRITS.

Del Maguey Chichicapa	17
Del Maguey Minero	15
Del Maguey Pechuga	36
Del Maguey Tobala	22
Del Maguey Vida	10
Epsolon Blanc	9
Don Julio Silver	13
Don Julio Reposado	14
Don Julio 1942	22
El Jimador Blanco	8
Ilegal Mezcal	15
Fortaleza Blanco	13
Fortaleza Reposado	14
Fortaleza Anejo	18
Herradura Blanco	9
Herradura Reposado	10
Herradura Anejo	12
Ocho Plata	12
Ocho Reposado	14
Partida Blanco	12
Partida Reposado	13
Partida Anejo	18
Patron Gran Platinum	40
Pueblo Viejo Reposado	8
Pueblo Viejo Anejo	9
Siete Leguas Blanco	10
Siete Leguas Reposado	11

GIN.

Beefeater	8
Beefeater 24	9
Bols Genever	7
Bombay	8
Bombay Sapphire	9
Distillery No. 209	9
Hayman's Old Tom	8
Hendricks	11
Junipero	9
Plymouth	9
Martin Miller's Westbourne Strength	10
No. 3	11
Ransom Old Tom	10
Tanqueray	8
Tanqueray 10	10

VODKA.

42 Below	8
Absolut	8
Belvedere	12
Charbay	10
Fair	10
Hangar One	10
Hangar One Citron "Buddah's Hand"	10
Hangar One Fraser River Raspberry	10
Hangar One Kaffir Lime	10
Hangar One Mandarin Blossom	10
Grey Goose	13
Ketel One	12
Luksusowa	8
Russian Standard	9
Stoli	9
Tito's	9

APERTIF & DISGESTIF.

Aperol	8
Averna	8
Benedictine	8
Bonal	6
Campari	6
Carpo Antica	6
Cio Cara	8
Cynar	6
Dubonnet Rouge	6
Fernet Branca	6
Lillet Blanc	6
Lillet Rouge	6
Luxardo Amaro Abano	6
Nonino Quintessential Amaro	11
Pernod Absinthe	12
Punt e Mes	6
St. George Absinthe	14
Zwack	6

PORTS & SHERRIES

Dios Baco Px	10
Dow's 10 yr Port	12
Dow's 20 yr Port	14
Dry Sack Medium	8
Dry Sack Solera	10
Hartley & Gibson Amontillado	6
Hartley & Gibson Cream	6
Hartley & Gibson Fino	6
Hidalgo La Gitana Manzanilla	6
Hidalgo La Gitana Palo Cortado	6



INDEX

Ale is a type of beer brewed from malted barley using a warm fermentation with a strain of brewers' yeast. The yeast will ferment the beer quickly, giving it a sweet, full bodied and fruity taste. Most ales contain hops, which help preserve the beer and impart a bitter herbal flavour that balances the sweetness of the malt.

Benedictine is an herbal liqueur beverage developed by Alexandre Le Grand in the 19th century and produced in France. The recipe is a closely guarded trade secret, ostensibly known to only three people at any given time.

Chartreuse is a French liqueur made by the Carthusian Monks since the 1740s. It is composed of distilled alcohol aged with 130 herbal extracts. The liqueur is named after the Monks' Grande Chartreuse monastery, located in the Chartreuse Mountains in the general region of Grenoble in France. The liqueur is produced in a factory in the nearby town of Voiron.

Orgeat is a sweet syrup made from almonds, sugar and rose water or orange flower water. It was, however, originally made with a barley-almond blend. It has a pronounced almond taste and is used to flavor many cocktails, perhaps the most famous of which is the Mai Tai.

Falernum is a sweet syrup used in Caribbean and tropical drinks. It contains flavors of almond, ginger and/or cloves, and lime, and sometimes vanilla or allspice. It is used in cocktails in a manner similar to orgeat syrup or drunk on the rocks. The syrup form can be alcoholic or nonalcoholic. The consistency is thick, the color can be white to light amber, and it may be clear or translucent.

Ginger beer is a carbonated drink that is flavored primarily with ginger and sweetened with sugar or artificial sweeteners. Most ginger beer produced commercially is a manufactured soft drink.

India Pale Ale or IPA is a style of beer within the broader category of pale ale. It was first brewed in England in the 19th century. The first known use of the expression "India pale ale" comes from an advertisement in the *Liverpool Mercury* newspaper published January 30, 1835. Before January 1835, and for some time after this date, this

style of beer was referred to as "pale ale as prepared for India", "India Ale", "pale India ale" or "pale export India ale".

Maraschino is a bittersweet, clear liqueur flavored with Marasca cherries, which are grown in Dalmatia, Croatia, mostly around the city of Zadar and in Torreglia (near Padua in Northern Italy). The liqueur's distinctive flavor comes from the Marasca cherries, and the crushed cherry pits lend an almond-like flavor to Maraschino. Honey is also part of the ancient recipe. The distillate matures for at least two years in ashwood vats, since this wood does not lend its colour to the liqueur, and is then diluted and sugared. It is typically bottled in a straw-coated bottle.

Pilsner is a type of pale lager. It takes its name from the city of Pilsen (Plzeň), Bohemia, in the Czech Republic, where it has been developed since 1842, when a bottom-fermented beer was first produced.

Saison is the name originally given to low-alcohol pale ales brewed seasonally in farmhouses in Wallonia, the French-speaking region of Belgium, for farm workers during harvest season. Modern-day saisons are also brewed in other countries, particularly the USA, and are generally bottle conditioned, with an average range of 5 to 8% abv, though saisons at the more traditional 3.5% strength can still be found.

Stout is a dark beer made using roasted malt or barley, hops, water, and yeast. Stouts were traditionally the generic term for the strongest or stoutest porters, typically 7% or 8%, produced by a brewery.

Wheat beer is a beer that is brewed with a large proportion of wheat. Wheat beers often also contain a significant proportion of malted barley. Wheat beers are usually top-fermented (as required by law in Germany). The flavor of wheat beers varies considerably, depending upon the specific style.

Porter is a dark-coloured style of beer. The history and development of stout and porter are intertwined. The name was first used in the 18th century from its popularity with the street and river porters of London. It is generally brewed with dark malts. The name "stout" for a dark beer is believed to have come about because a strong porter may be called "Extra Porter" or "Double Porter" or "Stout Porter". The term "Stout Porter" would later be shortened to just "Stout".

·WINE·

We want you to have fun with this wine list. Everything here is available by the glass. Want to try a few things? Go ahead! Build your own flight, try one of the ones we have created, drink these on their own, or ask for a food and wine pairing.



A flight of any 3 tastes of wine is \$20.



SCRUBBING BUBBLES



Why scrubbing bubbles you ask? Nothing cleans your palate before a meal better than a little acidity. It makes your mouth water, makes you feel hungry. Sparkling wines tend to have a high natural acidity and add in some effervescence and your palate is all cleaned up and ready to dive into one serious, Jasper's gustatory experience.



	3oz	6oz	14oz	Bottle
Blanc de Noirs	6.5	13	26	39
Gloria Ferrer "Kimpton Cuvee", Sonoma				
This Blanc de Noirs was created by a group of Kimpton sommeliers in May of 2010. It is a great food-friendly, dry sparkling wine with flavors of strawberry and fresh citrus				
Brut	10	20		60
Veuve Clicquot "Yellow Label", Champagne				
(in half bottle) Veuve Clicquot is rich, toasty and full bodied. Always a classic.				
Prosecco	4.5	9	18	27
La Marca, Veneto, Italy				
Rosé				
Mumm Napa, Napa	7	14	28	42

ZING!!! BRIGHT WHITES!



Welcome to the land of high acid! Acidity in wines makes them refreshing, wakes up the senses, cuts through rich food and your foggy mind. These all have a higher level of citrus flavors ranging from lemon and lime to orange and grapefruit.

	3oz	6oz	14oz	Bottle
Sauvignon Blanc Whitehaven, Marlborough 2010	5	10	20	30
Intense grapefruit, lime blossom, and jalapeno flavors make this a very intense style of Sauvignon Blanc				
Sauvignon Blanc Silver Tap "Woods Vineyard", Dry Creek 2009	4	8	16	24
Fresh citrus and granny smith apples abound in this lively little wine. This is a softer style of Sauvignon Blanc				
Pinot Gris Tangent, Edna Valley 2010	5.5	11	22	33
Albariño Paco & Lola, Rias Baixas, Spain 2010	6	12	24	36

FLOWER POWER



The aroma of these wines will haunt you. Their tantalizing perfume will bring the wine back to your mouth over and over again. At least, that is what you will be saying to yourself afterwards as you are on to your second glass. A hint of sweetness balanced with razor-sharp acid makes these the most thrilling beverage one can drink!

	3oz	6oz	14oz	Bottle
Riesling Dr. L, Mosel, Germany 2010	4.5	9	18	27
White Blend Sokol Blosser Evolution, Oregon	5.5	11	22	33
This Oregon beauty is a blend of several grapes, ranging from Riesling and Sauvignon Blanc to Pinot Gris and Gewurztraminer. It is fresh and light with overtones of peaches and honeysuckle.				
Torrontes Crios, La Salta, Argentina 2010	5	10	20	30
This wine smells so good you might want to put it behind your ears. jasmine, orange blossom, and peach flavors meld with fresh citrus				

CREAMY AND RICH



All three of these wines are different in style, but have a matching creaminess in texture and ripeness from the relatively warm climate they grown in. Like butterscotch, popcorn, and tropical fruit flavors? Try the Newton. If you are a purist and want to experience Chardonnay in the buff, go for the Silvertap. Here you will see the grape with very little makeup, if you will. Crisp yellow apple, citrus, and peach flavors dominate this Chardonnay. For a radical rich wine experience try the Santorini.

	3oz	6oz	14oz	Bottle
Chardonnay Newton "Red Label", Napa 2009	6	12	24	36
Chardonnay Silvertap, Sonoma 2009	4.5	9	18	27



	3oz	6oz	14oz	Bottle
Assyrtiko Siglas Santorini 2010	5	10	20	30

Ok, so when I say Santorini, you are thinking of this picture below, aren't you. Yes, this is Santorini, but Santorini is also in this amazing place for wine. The indigenous grape is called Assyrtiko. Not easy to say, but so easy to drink. The wine is rich and full due to the hot climate, but sea breezes keep the wine tasting fresh. It has aromas of orange and preserved lemon peel with white flowers and long walks on Grecian beaches...



THINK PINK!

	3oz	6oz	14oz	Bottle
Rose Azur, California 2010	5.5	11	22	33

This wine is made in the style of wines from the south of France. It is dry but with flavors of rose, strawberry and cherry. A blend of mostly Syrah with a little Semillon, it is most refreshing and delicious.

SEDUCTIVE PINOTS



Ah, Pinot Noir. No need for heavy bravado here; this is the elegant wine. Beautiful red and black cherry mingles with rose petal, musk, truffle, and spice. Is it getting hot in here? The wines are listed in order of weight and style. Sante is the softest in style, with light red fruit flavors, delicate tannins and soft floral flavors. The Paul Dolan Pinot Noir is a bit bolder, with flavors of cedar, black fruit, and tobacco mixed with smoke. The Erath is woody and bright with flavors of red cherry, forest floor, and roses.

	3oz	6oz	14oz	Bottle
Pinot Noir Sante, California 2008	3.5	7	14	21
Pinot Noir Paul Dolan, Mendocino 2008	6	12	24	36
Pinot Noir Erath, Willamette Valley 2008	7.5	15	30	45



BORROWED FROM BORDEAUX



Every wine growing region in the world has experimented with the grapes and styles of wines from Bordeaux. The famous 5 grapes grown here are Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec, and Petite Verdot. Most winemakers blend these together in some way, even if one is the predominate grape. Below are some wines that take these old world grapes and give them a new world twist!

	3oz	6oz	14oz	Bottle
Cabernet Sauvignon Wente "Sandstone", Livermore Valley 2008	4	8	16	25

Dark black fruit flavors like current and blackberry are matched with silky tannins

Merlot Silvertap, Sonoma 2009	4.5	9	18	27
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Cocoa, plum, and a leafy aroma is matched with the sweet spice and vanilla that can only come from oak

Malbec Trivento "Amado Sur", Mendoza, Argentina 2008	5.5	11	22	33
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Malbec, the darling of Argentina, is loaded with flavors of fresh berries and coffee





3oz 6oz 14oz Bottle

Grenache Blend 7.5 15 30 45
 Kunin "Pape★Star" Central Coast 2009

Pape Star is a tongue in cheek reference to the wines of Châteauneuf-du-Pape. Similar to these South France wines, this is a blend of Grenache, Syrah, and Mourvedre. Wine maker Seth Kunin makes this winthat is loaded with juicy, fruit, touched with smoke and spice notes. The fruit is rich, but not too heavy. A tangy fruit character lingers long after your last sip.



THE BIG GUNS



These wines aren't shy. With the first sip you'll see that you are dealing with one serious little wine. Big bold flavors and full bodied fruit will leave you begging for mercy!



3oz 6oz 14oz Bottle

Shiraz 6 12 24 36
 Yangara, McLaren Vale, Australia 2008

Petite Sirah 7.5 15 30 45
 Parducci "True Grit", Mendocino 2007

Red Blend 7 14 28 42
 Trenza Tinto, Santa Barbara 2009

This is a blend of Syrah, Grenache, and Tempranillo that is so juicy and rich, we dare you not to love it!

WE'VE GOT THE FUNK



Great old world wines have a taste of the earth. All three of these are cool, traditional style wines with rich fruit backed up by that cool truffles and leather flavor that we simply call 'The Funk'!

	3oz	6oz	14oz	Bottle
Grenache Blend	4.5	9	18	27

Chapoutier "Belleruche", Côtes-du-Rhône, France 2009

Sangiovese	5	10	20	30
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Antinori "Santa Cristina", Chianti, Tuscany, Italy 2009

Periquita	3.5	7	14	21
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JM Fonseca, Terras do Sado, Portugal 2008
This delightful offering from the Terras do Sado region of Portugal is full of dried berry flavors matched with a seductive flavor of leather and tobacco. The grape is called Castelão Francês, but we like its synonym, Periquita better.