

WINES BY THE GLASS

Our wines at Cane and Table are either sustainably, organically, or biodynamically farmed and made with minimal intervention. Sulfur levels are low or non existent.

RED

Cotes Du Rhone. Escaravailles, 'Yes Sablieres' 10/45
FR. 2015

Nebbiolo. G.D. Vajra, 'Langhe Rosso' 15/59
IT. 2016

WHITE

Viognier. Chateau Kefraya, 'Les Bretèches' 12/48
LB. 2017

Altesse. Domain Jean Vullien et Fils 13/49
FR. 2017

ROSÉ

Niellucciu. Santa Maria, 'Patrimonio' 15/59
FR. 2017

BUBBLES

Crémant du Jura, Hubert Clavelin, 'Brut-Comte' 15/58
FR. NV

BEER & CIDER

Estrella Galicia 6
Modelo 4.5
Paradise Park, Lager 5
Founder's All Day IPA 5
Charming Wit Belgian White Ale 6
Avery EL Gose Lime Sour 6

COCKTAILS

PARADISE LOST 12

This refreshing *Vodka Swizzle* balances coconut water, orgeat, and lime with baking spice.

FLOWERING WASP 11

A cold weather *Whiskey Sour* with island spices, mission figs, fresh ginger, and apple brandy.

FIRESIDE 75 14

A wintertime *French 75* featuring baked apple, cinnamon, juniper and clove.

LIFE RAFT 13

This bitter sipper pairs pineapple and toasted coconut with blood orange and vanilla to take the Negroni on a Caribbean vacation.

HASHTAG MAI TAI 29 (for 2)

Served in a hollowed out *Pineapple Cup*, our variation on the classic Tiki drink combines bitter orange, marzipan, and a mix of three rums.

BANANA SPIDER 12

Ripe banana, tart cherry, and lemongrass come together in this variation on the *Pisco Sour*.

SPARKLING WINE

Chardonnay. Champagne Roses de Jeanne 'La Haute-Lemblé' 150

Champagne, FR. 2012

Classic Champagne flavors of toast and minerals. Soft effervescence, extremely limited production.

Pinot/Chardonnay/Meunier. Bourgeois-Diaz, '3C' 135

Champagne, FR, 2012

Classic Champagne flavors of toast and minerals. Soft effervescence, extremely limited production

Savagnin, Yetti & the Kokonut, Barossa Valley 78

Barossa Valley, AU, 2017

Macerated Orchard fruits and nuts. fun. fun. fun.

Melon de Bourgogne, Complemène'terre, Barossa Valley 78

Loire, Fr, NV

Green and Flinty tight bubbles, wild Pet'nat

Glera, Vino Frizzante, Bisson 65

Veneto, IT, 2017

Green apple, chalk, nutty and sweet marzipan, very refreshing, lots of acidity but with fruit and a bit of body to balance.

Orange

Tibouren. Cibonne, 'Cuvve Speciale des Vignettes' 68

Provence, FR 2016

Orange. Fresh citrus fruits & olive oil cake.

WHITE WINE BY THE BOTTLE

- Müller-Thurgau. Vetter, 'Müller Thurgau'** 60
Franken, DE. 2016
Tropical fruits, white pepper and minerality.
- Sylvaner. Vetter, 'Sylvaner'** 60
Franken, DE. 2016
Trail mix, black tea, lime and ginger.
- Pinot Gris. Domaine Bott Geyl, 'Les Éléments'** 110
Alsace, FR. 2013
Alive and intense. A Lightly smoked honey poached pear.
- Albariño. Do Ferreiro, 'Cepas Vellas'** 98
Rias Baixas, ES. 2015
Briny, minerals, citrus, apricot.
- Chardonnay. Mayacamas Vineyards, 'Mayacamas'** 110
Napa, US. 2015
Mid-weight Chardonnay. orchard fruit, white flowers.
- Chardonnay. Les Dolomies, 'Les dolimees'** 81
Jura, FR 2015
Mineral, acid. green apples, ocean spray, ground nuts.
- Muscadet, Complemen'terre, 'Nolem'** 55
Loire,FR
Green and Flinty
- Chardonnay. Micheal Mara, Maitre de Chai** 65
Sonoma Coast, US. 2015
Mid-weight Chardonnay. orchard fruit, white flowers.

- CAST AWAY** 14
Notes of toasted barley, dried apricot, and cacao combine in this tropical *Manhattan* rendition, served over a frozen sphere of coconut water.
- LIVIN LA VIDA GOSE** 13
A *Mezcal Collins* with cucumber, lime, and aloe, topped with tart farmhouse ale.
- CST PIÑA COLADA** 19
Slightly lighter than the classic *Piña Colada*, we excluded the heavy cream and added a bit of fresh citrus. Served in a fresh Coconut Cup.
- JAMAICA, QUEENS** 12
Bourbon and funky Jamaican rum bring flavors of molasses, vanilla, cardamom and raisin together in this *Old Fashioned* variation.
- HURRICANE & TABLE** 13
A *New Orleans Classic*, painstakingly recreated with all-natural ingredients, including house-made Fassinola syrup, fresh citrus, and a proprietary rum blend.
- JABBERWOCK COCKTAIL** 12
London Dry Gin, Fino Sherry and Caperitif – in a delicate and dry, aromatic *Martini*.

**RED WINE
BY THE BOTTLE**

- Cabernet Sauvignon. MIRO** 85
Alexander Valley, Sonoma County US. 2015
New oak, espresso, chocolate
- Gamay. Jean-Marc Burgaud, 'Morgon Cote du Py'** 62
Beaujolais, Burgundy, FR. 2017
Full bodied, lively, and intense with a stone fruit fragrance.
- Gamay. C G Paris, 'Terroir'** 55
Chiroubles, FR. 2016
Sour cherries, funk, forest berries. Nice chilled.
- Zweigelt. Beurer, 'Untere Bunte Mergel'** 64
Wurttemberg, GR. 2016
Light, herbs, dehydrated red fruits.
- Nebbiolo. G.D. Vajra, 'Langhe Rosso'** 59
Piedmont, IT. 2016
Light & energetic, crushed red fruit, black spice.
- Merlot/Cab Franc. Bouyer, 'Clos de la Cure'** 55
Bordeaux, FR. 2015
Chewy, blackberry and currant with floral and basil notes.

**Red WINE
BY THE BOTTLE**

- Tempranillo/Syrah. Dominio IV, 'Technicolor Bat'** 45
Oregon, US. 2013
Food wine, dark and drinkable. Forest, fruit, earthy.
- Nerello Cappuccio/Nerello Mascalese, Carusu** 55
Sicily, IT 2012
Black Cherry, Dried herbs, Supple with juicy Tannins.
- Cab Sauv/Syrah. Chateau Kefraya, 'Comte De M'** 60
Lebanon. 2012
Oaky, earthy and complex. Long tannins. Try it decanted.
- Nieullucciu. Clos Marfisi, 'Empiriques Rouge'** 86
Patrimonio, FR. 2016
Aged in amphora, old vines: fruit leather, smoked meats and tobacco.