

Sparkling

Champagne Didier-Ducos “l’Ablutien Brut”, FR <i>NV</i>	24 / 80
Pierre & Bertrand Couly “Crémant de Loire” Brut Rosé, FR <i>NV</i>	18 / 60
Poggio Costa Prosecco Brut, IT <i>NV</i>	11 / 38

White

Drouhin Mâcon-Lugny “Les Crays” Chardonnay Burgundy, FR <i>2021</i>	18 / 64
Montinore Estate Pinot Gris Willamette Valley, OR <i>2021</i>	11 / 38
Bodegas Emilio Moro “Polcorete” Godello Bierzo, SP <i>2020</i>	10 / 35
Heinz Weixelbaum Grüner Veltliner Kamptal, AT <i>2021</i>	15 / 48
DeLille Cellars “Métier” Sauv. Blanc, Columbia Valley, WA <i>2022</i>	14 / 48
Chistoph Heis “Heissweiss” Grüner/Müller/Ries. Kamptal, AT <i>2021</i>	13 / 42
Champalou “Vouvray” Chenin Blanc, Loire Valley, FR <i>2022</i>	18 / 62
Kuentz-Bas “Alsace Blanc” Blend Alsace, FR <i>2022</i>	9 / 32
Domaine Zafeirakis Assyrtiko Thessalia, GR <i>2022</i>	14 / 48

Rosé

Hager Matthias Rosé Zweigelt Kamptal, AT <i>2022</i>	13 / 40
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Red

Château Fleur Haut Gaussens Supérieur Blend Bordeaux, FR <i>2019</i>	16 / 52
Kirnbauer “Das Phantom” Blaufrankisch Burgenland, AT <i>2019</i>	19 / 62
Tormaresca “Neprica” Cabernet Sauvignon Puglia, IT <i>2018</i>	13 / 42
Domaine St. Nicolas “Gammes d’été” Gamay Loire Valley, FR <i>2020</i>	15 / 48
David Renaud “Irancy” Pinot Noir Burgundy, FR <i>2019</i>	19 / 60
Domaine de Terrebrune “Terre d’Ombre” Blend Bandol, FR <i>2022</i>	17 / 54
Domaine Sérol “Melting Potes” Gamay/Syrah/Gren. VdF, FR <i>2021</i>	15 / 48
Hentley Farm “Villain & Vixen” Shiraz Barossa, AUS <i>2022</i>	16 / 56
Brigaldara “Valpolicella” Corvina/Rodinella Veneto, IT <i>2021</i>	15 / 50

Beer

Miller High Life - Champagne of Beers <i>12oz - American Lager</i>	5
Starbase Starhopped <i>12oz - IPA</i>	7
Prairie Bomb <i>12oz - Imperial Stout</i>	8
Prairie Slush <i>12oz - Sour</i>	7
Nitro Gentlemen’s Relish <i>12oz - Brown Ale</i>	7
Squatter’s Hop Rising <i>12oz - Double IPA</i>	8
Southern Star Bombshell Blonde <i>12oz - Blonde Ale</i>	6

NA Beverages

Fiuggi Still Water - Ernici Mountains, IT <i>1L</i>	10
Fiuggi Sparkling Water - Ernici Mountains, IT <i>1L</i>	10
Sant Aniol Still Water - Girona, SP <i>500mL</i>	6
Sant Aniol Sparkling Water - Girona, SP <i>500mL</i>	6
Agua de Piedra Still Water - Neuvo León, MX <i>650mL</i>	9
Borjomi Sparkling Water - Georgia <i>500mL</i>	8
Mexican Coca-Cola <i>355mL</i>	5

Head Librarian’s Preferred Drinking List

I understand the list can be a little intimidating at first glance. So here are some of my personal favorites from our list. May these wines help invigorate your palate as you peruse the full bottle menu. - Brennan

Parigot “Quartier Libre” Crémant de Bourgogne Brut <i>NV - Aligoté - Burgundy, FR</i>	63
Domaine de la Pepiere “Clos de Briords” Sèvre-et-Maine <i>2019 - Muscadet - Loire Valley, FR</i>	39
Waris-Larmandier “Racines de Trois” Brut <i>NV - Chardonnay/Pinot N./Pinot M.- Champagne, FR</i>	122
Domaine Guibertau “Vin Rosé” Saumur <i>2022 - Cabernet Franc - Loire Valley, FR</i>	40
Chateau La Pointe Pomerol <i>2015 - Merlot/Cab Franc/ Cab Sauv - Bourdeaux, FR</i>	156
Judith Beck “Judith” <i>2018 - Blaufrankisch - Burgenland, AT</i>	100
Rigour & Whimsy “Licorice Daddy” <i>2022 - Cabernet Franc - Osoyoos, CA</i>	73
Rivero Gonzalez “Sciolo” <i>2020 - Syrah - Valle de Parras, MX</i>	63

Light Bites & Delights

Cured, Smoked, & Marinated Olives - \$6
Rosemary, Tarragon, Orange Zest

Lavendar Marcona Almond "bar mix" - \$6
Espelleto, Oregano, Seville Orange, Garlic Crisp

Boquerones Verde - \$13
Spanish Anchovies, Garlic Aioli, Grilled Baguette, Sesame Seed, Parmesan, Wild Parsley

Farm Crudités - \$11
Toybox Peppers, Heirloom Carrot, Yellow Squash, Breakfast Radish, Tomato, Lemon Tahini Hummus
-Add Flatbread \$4

Panzanella - \$14
Roasted Squash, Zucchini, Peppers, Pomegranate, Shallot, Arugula, Parmesan, Capers, Basil, Chive, Pesto Vinaigrette

**Smoked Salmon Flatbread - \$17*
Heirloom Tomato, Whipped Feta, Crispy Parsley, Fresh Arugula, Capers, Shallot

Bresaola Flatbread - \$16
Mascarpone, Caramelized Onion, Garlic Confit, Smoked Feta, Balsamic, Arugula

Margherita Flatbread - \$14
Marinara, Garlic, Heirloom Tomato, Mozzarella, Basil
-Add Prosciutto \$5

Garden Flatbread - \$15
Basil Pesto, Smoked Feta, Mozzarella, Baked Squash, Roasted Pepper, Garlic Confit, Crispy Shallots, Arugula

Pick 4 - \$32

Pick 6 - \$44

Pick 8 - \$56

All Boards are Accompanied with Crostini, Granulated Mustard, Fig Preserve, & Cornichons

Grafton 1 Yr. Vermont Cheddar
Raw Cow's Milk, Semi-Firm, Comforting, Tangy, Rich

1 Yr. Comté
Raw Cow's Milk, Firm, Rich, Waxy, Nutty

Meredith Dairy Marinated
Pasteurized Goat & Sheep's Milk, Herb Marinated, Garlic, Black Pepper

Oveja Anejo
Pasteurized Sheep's Milk, Firm, Smoky, Savory, Nutty

Mount Tam
Pasteurized Cow's Milk, Soft, Triple Cream, Salty, Earthy, Buttery

Prosciutto di San Daniele
16 Month Aged Italian Pork Hind Leg

Speck
Smoked & Cured Ham

Calabrese Salami
Calabrian Pepper, Pork Sausage

Fennel Salami "Golfer"
Cured Pork Sausage, Fennel Seeds

"Punta Bernina" Bresaola
Cured Lean Beef

**Consuming Raw or Uncooked Items May Increase Your Risk of Foodborne Illness*