BY THE GLASS

Sparkling

Glera *pétillant-naturel*	Zanatto, Col Fondo di Collina,Veneto, Italy, 2015 *Fermentation starts in tank then finishes in bottles. Unfiltered and not disgorged makes for a fresh, slightly cloudy experience. Notes of almond kernel, gardenia and ripe pear. Complex and fun at the same time.*	10 / 44
Chenin Blanc *Méthode Pétillant*	Francois Chidaine, Vouvray, Pétillant, Brut, Loire, France, NV *Lemon and lemon pith followed by laser sharp minerality with a subtle honeyed nose.*	12 / 48
Chardonnay *Méthode Champenoise*	Domaine Ruet, Crémant de Bourgogne, Burgundy, France, NV *From a Beaujolais producer who also grows Chardonnay for this medium-bodied, slightly yeasty, complex bubbly. Ripe nectarine and golden apple richness get a burst of bright Burgundian-style acidity. Generous.*	15 / 55
Chardonnay, Pinot Noir, Pinot Meunier *Méthode Champenoise*	Marie Weiss, Brut, Champagne, France, NV *Produced by Ployez-Jaquemart this lovely, fresh and fun Champagne is the antidote to mass-produced swill. Notes of apple, white peach, brioche, a nice touch of fresh nutmeg and a base of chalky soil tone.*	18 / 69

White

Elbling	Hild, *Zehncommanull,* Mosel, Germany, 2015	12
Viognier	Saint Amant, *La Borry,* Côtes du Rhône, France, 2015	13
Muscadet	Pépière, Clos des Briords,*Cuvée Vieilles Vignes,* Loire, France, 2015	13
Chasselas	Adrian Mathier, Fendant, *Côteau de Sierre*, Valais, Switzerland, 2015	14
Garganega	Stefano Menti, *Garganuda*, Soave, Italy, 2015	11

Red

Merlot	Paraschos, π, Friuli, Venezia, Italy, 2010	15
Pinot Noir ☠	Milan Nestarec, *Knife & Fork*, Moravia, Czech Republic, 2015, served chilled	13
Cabernet Franc	Brézé, *Clos Mazurique*, Saumur, Loire, 2015	12
Marzemino	La Cadalora, *Sanvalentino,* Trentino, Italy, 2013	11
Syrah	Xavier Vignon, Ventoux, France, 2015	11

☠**ultra-traditional style**

TRESTLE COCKTAILS 12

Chelsea Rose
barr hill gin, lillet rosé, giffard grapefruit liqueur, prosecco

Bonnie & Clyde
dudognon cognac 5-year, contratto bitter, blood orange, rosemary

Avenue Toddy
mckenzie rye, eden orleans bitter, lemon, honey, served warm

Alpine Negroni
hayman's gin, contratto bitter, cocchi vermouth, house-made pine liqueur

Sweater Weather
calvados pays d'Auge, nardini amaro, lemon, honey, allspice dram

Cut Above
town branch bourbon, maple, lemon, singlecut 18-watt IPA, angostura bitters

DRAFT BEER

Kulmbacher, Pilsner, *Edelherb*, Germany	8
SingleCut, IPA, *18-Watt*, Astoria, NY	8
Kelso, Nut Brown Lager, Brooklyn, NY	8
Braven, Black Pale Ale, Brooklyn, NY	8

CIDER BY THE GLASS

Sundström Cider, Hudson Valley, NY, 2015	12
Eden, *Imperial 11˚ Rosé*, West Charleston, VT	11
Blackduck Cidery, *Spanish Style Sidra*, Ovid, NY	9
Slyboro, *Kingston Black Still*, Granville, NY	10

NON-ALCOHOLIC

Lager, Einbecker, Germany	6
Ginger Beer, Fentimans, England	6
Dandelion-Burdock Beer, Fentimans, England	5
Limonata, San Pellegrino, Italy	5
Chinotto, San Pellegrino, Italy	5
Q Tonic, Brooklyn, NY	5
Sparkling Mineral Water, Lurisia, Italy *750ml*	6
Iced Tea	4
Chai Latté *masala tea, local honey and whole milk*	5
House-made Vahlrona Hot Chocolate *orange scented marshmallows*	7

BOTTLED BEER

Würzburger, Pilsner, Germany	7
Jever, Pilsner, Germany	7
Blanche de Bruxelles, Belgian Wheat, Belgium	8
Fritz Briem, *1809*, Berliner Weisse, Germany *16.9oz*	15
Corsendonk, *Agnus*, Tripel Ale, Belgium	12
Bear Republic, *Racer 5*, IPA, California	7
Jack's Abby, *Hoponius Union*, India Pale Lager, MA	7
Harpoon, IPA, Massachusetts	7
Ommegang, *Rosetta*, Cooperstown, NY	8
Ommegang, *Grains of Truth*, Harvest Ale, Cooperstown, NY	8
Cuveé des Jacobins, *Rouge*, Flemish Sour, Belgium	13
Chimay, *Grand Réserve*, Strong Dark Ale, Belgium	14
Jack's Abby, *Smoke & Dagger*, Smoked Porter, MA	7
Samuel Smith, Oatmeal Stout, England	10
Left Hand, Milk Stout Nitro, Colorado	7
Brasserie des Franches-Montagnes, Switzerland *11.5oz*	
Saison 225	16
La Meule	16
Brasserie Trois Dames, Switzerland *11.5oz*	
L'Amoureuse Blanche	14
L'Amoureuse Rouge	14