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## Cocktails

### Flute 10

Simply Sparkling  
Cava  
Kir Royale  
Sparkling + Blackberry liquor  
Aperol Spritz  
Sparkling + Aperol

### On the Rocks 12

Bourbon "Cure All"  
Four Roses + Honey + Lemon  
Citron Lemonade  
Absolut + Triple Sec + Cranberry  
Gin and Jam  
Bombay + Wild Blueberry + Lemon

### Martinis/Coupe 13

Figlio Martini  
Absolut + Pomegranate + Lime  
Figlio Manhattan  
Bulleit Whiskey + Vanilla syrup + Cherry  
Tito's Best  
Tito's Vodka + Elderflower + Lime

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## Beer

### Bottle 4.5

Bud Light  
Michelob Ultra  
Miller Lite  
Stella Artois  
Bud Zero (0% abv)

### Cans 5

Great Lakes Dortmund Gold Lager  
Cleveland  
Madtree Happy Amber Ale  
Cincinnati  
Jackie O's Mystic Mamma IPA  
Athens  
Athletic Brewing (N/A) IPA

### Draft 6

Warped Wing Trotwood Lager  
Dayton  
Rhinegeist Truth IPA  
Cincinnati  
North Coast Scrimshaw Pilsner  
California

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## Pours

### Chardonnay

Cave De Lugny (Macon Villages, France) 11/42  
This creamy textured Chardonnay came highly recommended by Jane, the Wine Manager over at Weiland's in Clintonville. (We love that store. The Cowboy Beans at the deli counter are to die for!) Back to the wine: It has all the butter without any heavy oak. It's fruity freshness and aromas of white flowers, honey and citrus are everything we are looking for on those nights when "dinner" is simply a bowlful of Truffle Parmesan Popcorn and cheese with fancy crackers. Nothing says romance like fancy crackers.

### Pinot Grigio

Alverdi (Italy) 10/38  
Is it just me or are TV remote controls getting WAY too complicated? Why do we have 3 remotes with so many buttons that I could be operating a spaceship? No wonder I don't watch much tv. I can't figure out how to turn the tv on! Thank goodness some things in life are simple. Like this lively and approachable Italian white wine. Fresh, floral, and well-balanced. Simple and easy to enjoy.

### Estate White Blend

Campuguet Dalle Family Estate (France) 10/39  
On a beautiful day earlier this month I played hooky from work so Laurie and I could enjoy the morning together. (Those days have kept us together for 40 years.) Then, we walked to a neighborhood restaurant for lunch and had a glass of wine. ("Day drinking" and "playing hooky" pair perfectly.) The wine (and day) were great. A blend of 3 grapes resulting in a full bodied and dry white wine that has a round taste of white peach and apricot.

### Sauvignon Blanc

Dubard Family Coeur du Mont (France) 10/39  
Laurie and I took a night off (yay!) to attend an Ina Garten themed dinner party at our neighbor's house in German Village. David and Amy were incredible hosts! David manned the bar while Amy replicated Ina's fabulous fish chowder. Fun, fun, night – especially when the white wine was served. The Dubard's use eco friendly farming practices to make this killer white with aromas of lemon and lime zest, a silky texture, and a hint of minerality. Perfect wine, perfect night, perfect hosts!

### Cabernet

Highway 12 Cabernet (Sonoma) 11/42  
Most people ask what food pairs well with a specific wine. I like to pair wine with music. This iconic wine produced by 2 friends in the heart of Sonoma County located on Highway 12 is paired beautifully with the album "Chet Baker Sings" released in January, 1956. Smooth, sexy, dark, and dry. Words that describe Chet's voice and this beauty that I love.

### Tuscan Red Blend

Cantaloro (Italy) 11/42  
Sangiovese grapes tend to produce wines with an acidic edge. Not so with this silky soft red blend from the region of Tuscany. It has a splash of Merlot and Cabernet blended in to give it that Billy-Joel-state-of-mind. This one is similar to chianti but has the edges smoothed out. Brilliant ruby red and intensely fruity.

### Pinot Noir

Perriere (France) 12/44  
I used to feel good about being in business for over 30 years. Then, I had a glass of this really nice pinot and found out the the Saget family has owned the winery for over 300 years. (Yes, 300!) The ninth generation has this wine thing nailed. They produce a lovely wine that is soft on the palate with a nose of black currants and vanilla. (I wonder what my great, great, great grandchildren will be serving at Figlio 300 years from now?)

### Malbec

Ruca Malen (Argentina) 10.5/41  
When I love a wine I look to see who produced it. This silky smooth red from Mendoza hits the spot. Produced by 2 young French guys who met while working together for Chandon, one of the "big dogs" in France, they know what they are doing. Intensely deep purple color with perfumed aromas of ripe black cherries and a long, slow finish. (Although it didn't take long for me to finish my first glass and move on to my second.) Dense and lush without being heavy or overly dry.

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## Bottles

Sparkling, Cava, Segura Viudas Brut (Spain) 37  
Chardonnay, Sonoma Cutrer (CA) 48/24  
Sauvignon Blanc, Kim Crawford (NZ) 40/20  
Riesling, Trullo (Germany) 36  
White Blend, Domaine Gassier (France) 50

Cabernet, Duckhorn Greenwing (WA) 52  
Cabernet, Oberon (Napa) 48  
Cabernet, Faust (Napa) 75  
Chianti Classico, Capone (Italy) 40  
Malbec, Antigal "UNO" (Argentina) 38  
Pinot Noir, Meiomi, (California) 38