

WINE LIST

GLASS / BOTTLE

CHAMPAGNES & BUBBLES

VALLFORMOSA, BRUT, ESPAÑA	\$10	\$42
sip on as an apertif. green apple +white florals. pair w/ vieques cobb salad w/ chicken or ceviche.		
VALLFORMOSA, BRUT ROSÉ, ESPAÑA	\$12	\$48
perfect for anytime of the day. crisp + fruity. pair w/ sopa de pastel or a caballo.		
PIPER HEIDSIECK, CUVÉE BRUT, CHAMPAGNE	\$22	\$95
delicate notes of white peach + orange blossom. aromas of fresh almond. pair w/ truffle steak fries or ceviche.		
RUFFINO, PROSECCO D.O.C., FLORENCE		\$50
cirtus + apple nose. persistent bubbles. pair w/ vieques chicken sammy or gambas.		
RUFFINO, PROSECCO ROSÉ, FLORENCE		\$50
crisp + off-dry w/ subtle notes of strawberry, rose + white fruits. pair w/ pork belly or churros.		
SCHRAMSBURG, BLANC DE BLANCS, CALI		\$95
lemon lime + tangy apple. baked pineapple w/ hints of puff pastry. pair w/ pulpo or gambas.		
SCHRAMSBURG, BRUT ROSÉ, CALI		\$120
strawberry, rose + watermelon aromas. bright + juicy taste. pair w/ tomato tartar or gambas.		
LAURENT PERRIER, BRUT, LA CUVÉE, CHAMPAGNE		\$125
fresh citrus + white flowers. vine peach to finish. pair w/ dorado or cobb salad w/ chicken.		
MOET & CHANDON, BRUT ROSÉ, CHAMPAGNE		\$130
floral nuances of rose. intense berries. pair w/ dorado or goeey brownie.		
AUBRY, BRUT PREMIER CRU, CHAMPAGNE		\$160
great as an aperitif. white flowers + lemon honey finished w/ dark notes of pepper. pair w/ pulpo or churrasco.		

ROSÉ WINES

2023	LE GRAND NOIR, ROSÉ, FRANCE	\$12	\$40
red currant + strawberries, hint of pepper. pair w/ pork belly or tuna.			
2022	DARK HORSE, ROSÉ, CALI		\$37
playful berries + melon notes. juicy + balanced. pair w/ vieques burger or gambas.			
2021	BIELER PERE & FILS, SABINE ROSÉ, PROVENCE		\$48
white cherry + raspberry, finishing with provence herbs + orange blossom. pair w/ tomato tartar or grilled veggies.			
2023	MARIETA, ROSÉ, ESPAÑA		\$55
intense y delicate aromas of raspberries y rose petals. refreshing y fruity on the palate. pair w/ tomato tartar or veal tenderloin bites.			

WHITE WINES

2023	DARK HORSE, SAUVIGNON BLANC, CALI	\$11	\$40
	citrus, green apple + white peach. crisp + balanced. pair w/ ahi tuna or vieques cobb salad w/ camarones.		
2020	ERRAZURIZ, CHARDONNAY, CHILE	\$12	\$46
	tropical fruit + oak, balance + creamy. pair w/ a caballo or gambas.		
2022	SERRA DA ESTRELA, ALBARIÑO, RIAS BAIXAS, ESPAÑA	\$15	\$54
	pineapple + citrus. pair w/ dorado tacos or pulpo.		
2022	MARTIN CODAX, ALBARIÑO, ESPAÑA		\$50
	light bodied + rich w/ peach + citrus. sharp finish. pair w/ pastel al caldero or mac n cheese.		
2022	MARQUES DE RISCAL, VERDEJO, RUEDA		\$51
	crisp hints of white floral + herbs. light palate of green apple + peach. pair w/ vieques cobb salad or dorado.		
2020	HONEYMOON, PARRELLADA, ESPAÑA		\$62
	organic, intense aroma + floral sip. pair w/ dorado tacos or croquetas.		
2016	LAPOSTOLLE, 'ALEXANDRE CUVÉE' CHARDONNAY, CHILE		\$81
	bright yellow, florals, papaya y vanilla notes. pair w/ veal tenderloin bites or veal chop.		

RED WINES

2023	LE GRAND NOIR, PINOT NOIR, FRANCE	\$10	\$38
	fresh berries, pepper + vanilla. notes of tobacco. pair w/ veggie tacos or pork osso.		
2022	LE GRAND NOIR, GSM RED BLEND, FRANCE	\$10	\$38
	plum, blackberry, licorice + cocoa. pair w/ churrasco or pork belly.		
2021	MARQUES DE RISCAL, TEMPRANILLO SYRAH BLEND, ESPAÑA	\$12	\$46
	cherry, oriental spices + toasted wood, finishes w/ balsamic notes. pair w/ sopa de pastel or croquetas.		
2021	LAPOSTOLLE, CABERNET SAUVIGNON, CHILE	\$12	\$46
	cassis, cherry + black currant, lingering finish. pair w/ pork osso or the cowboy.		
2020	STERLING, PINOT NOIR, CALI		\$54
	aromas of briar fruit + ripe black cherry. pair w/ blok strip or veal chop.		
2021	PRATI BY LOUIS MARTINI, CAB SAUV, CALI		\$71
	black plum + cassis w/ black licorice. pair w/ croquetas or the cowboy.		
2019	MAS ELENA, CAB SAUV + CAB FRANC, MERLOT, ESPAÑA		\$69
	velvety in mouth + dark chocolate, spices + red fruits. pair w/ vieques burger or veal chop.		
2021	SIMI, CAB SAUV, CALI		\$73
	rich flavors of plum & cherry, hints of brown spices. pair w/ pork osso or churrasco.		
2022	THE STAG, CAB SAUV, PASO ROBLES		\$74
	bramble berry + red currant w/ allspice + clove. velvet tannins w/ lengthy finish. pair w/ kansas city strip or mocha tres leches.		
2015	MAS IRENE, CAB FRANC, ESPAÑA		\$88
	oaky vanilla + blackberry w/ notes of tobacco. pair w/ kansas city strip or pork osso.		
2018	FIGUEROA 15, TEMPRANILLO, ESPAÑA		\$120
	fresh + fruity, blueberries + spice, pair w/ the cowboy or veal chop.		
2018	FIGUEROA 15, TEMPRANILLO, ESPAÑA, 1.5L		\$210
	fresh + fruity, blueberries + spice, pair w/ the cowboy or veal chop.		