

# Grand Cru Chicago

## WHITE WINES

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MUXAGAT - RABIGATO BLEND - DOURO, PORTUGAL 13.00

*Farmed bio-dynamically around 2000 feet high, 50 miles east of Porto.*

*Caramelized pears, wildflowers, vibrant & bright but has a weighty texture as well.*

BOLZANO - PINOT BIANCO - ALTO ADIGE, ITALY 13.00

*Hailing from the far NE, this alpine area's culture is actually more Austrian in nature.*

*Elegant & minerally, subtle & dry, white peach, crisp pear, wet stones.*

MINIMUS - GRUNER VELTLINER - WILLAMETTE, OREGON 15.00

*Believed to be the oldest Gruner Veltliner plantings in the US -- 1977!*

*Soft red apple, slightly herbaceous, old world grape with new world roundness.*

ST. JUST ROCHETTES - CHENIN BLANC - LOIRE, FRANCE 14.00

*Grown in the famed Tuffeau soil of porous chalk of which white wines thrive in.*

*Zesty, no oak, high acidity with lemon skin & chamomile. Wake your palate up.*

## ORANGE & OXIDATIVE

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T. PAGEOT - ROUSSANNE BLEND - LANGUEDOC, FRANCE 13.00

*Made by a husband/wife tandem, with a 30-day skin soak in open vats.*

*Tangerine peel, lemon flesh, gently aromatic. slighty funky.*

J. REINISCH - ZIERFANDLER - THERMENREGION, AUSTRIA 14.00

*A rare grape that turns red just before harvesting. Grown just south of Vienna.*

*2013 vintage, bruised apple, salty, soft, oxidative & nutty. A very cool rarity.*

## SPARKLING

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ROSELL BOMBOLLES - MACABEO - CATALONIA, SPAIN 13.00

*Just 20 miles from Barcelona where the winters are mild and the summers hot.*

*Super elegant style of unclassified Cava, emulating the toasty notes of Champagne.*

**PLUS -- ROTATING WHITE  
(CHANGES DAILY)**

SPRING 2025

# Grand Cru Chicago

## RED WINES

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MILAN 'HARU' - GRENACHE BLEND - PROVENCE, FRANCE 12.00

*'Haru' meaning spring in Japanese, evocative of this wine's freshness.*

*Bright strawberry, inviting juicy fruit, with an aromatic herbal quality for balance.*

TINAZZI VALPOLICELLA - CORVINA - VENETO, ITALY 13.00

*Ripasso style meaning 're-passed' which uses more skin soak time for a richer wine.*

*Candied cherries, sun-dried, lite baking spices like clove and nutmeg.*

MIRA VIDENTE - JAEN BLEND - DAO, PORTUGAL 15.00

*The lesser known Dao often yielding the most nuanced & balanced wines of the country.*

*Very unique nose of umami, Worcestershire sauce, mushroom & dark bramble.*

TAFT STREET - PINOT NOIR - RUSSIAN RIVER, CALIFORNIA 14.00

*Near the Pacific, combining the mix of morning fog & afternoon sun and warmth.*

*Rhubarb, baking spice, weighty and barrel aged toasty -- a powerful Pinot!*

## BAD ASS POURS (LIBRARY WINES)

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CLIMENS ASPHODELE - SEMILLION - BORDEAUX, FRANCE 17.00

*From an estate known as "Lord of Barsac." A rare 100% Semillion from a 1st Growth House.*

*Wet stones, minerals, lime. A wine with weight & concentration but aged in cement.*

URBINA VINTAGE 2000 - TEMPRANILLO - RIOJA, SPAIN 18.00

*What were you doing 25 years ago? Think on that as you sip on this...*

*Soft worn cherry, woody, an element of cigar paper, still possessing structure.*

SCERSCE VALTELLINA - NEBBIOLO - LOMBARDY, ITALY 18.00

*Eastern neighbor of the famed Barolo. From steep slopes bordering the Swiss Alps.*

*2017 vintage shows savory red fruit, rose petal, lite earth and of course soft tannins.*

**PLUS -- ROTATING RED  
(CHANGES DAILY)**

SPRING 2025

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FORTIFIED FUN

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PORT - QUINTA DA ROMANEIRA 2014 LBV 12.00

*Going back 400 years whereby British sailors fortified this beverage for long travel.  
Dried dates, fig jam, stewed cherries, a rich treat.*

MADEIRA - H&H SAVEIRO CHESTNUT OAK 5 YEAR OLD 11.00

*From the remote Portuguese island, hundreds of miles into the Atlantic Ocean.  
Caramelized pecans, toasty, baking spices, burnt orange.*

MADEIRA - HENRIQUES & HENRIQUES BOAL 10 YEAR 14.00

*Kentucky Bourbon barrels are used before here, often traveling to Scottish distilleries next.  
Salty, lively, dried figs and prunes, more of a lite sweetness.*

SHERRY - LUSTAU AMONTILLADO 8.00

*Famously aged beneath a veil of 'Saccharomyces Cerevisiae' aka Yeast (and Oxygen!).  
Hazelnuts, salty, caramel corn. A light & dry style of Sherry.*

SAUTERNES - FONTEBRIDE 8.00

*Legendary sweet wine of Bordeaux, great for pairing with foie gras if one should have any.  
Apricot, tangerine, vanilla, marmalade jam. A chilled wine roaring with flavor.*

## OTHER TASTY THINGS

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CIDER (APPLE) - LEFT FOOT CHARLEY 'PIPPIN' (500ML) 12.00

*Sourced from 4 orchards around the Old Michigan Peninsula.  
Dry with a bittersweet refreshing crispness.*

CIDER (PEAR) - BORDELET (750ML), SHAREABLE FOR TWO 28.00

*One of the most esteemed Normandy producers of today who dehydrates his fruit for 4 weeks!  
Possibly the most delicious ciders we've ever had (legit). Fresh with a hint of funk.*

**PLUS -- ROTATING FORTIFIED  
(CHANGES WEEKLY)**

SPRING 2025

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AMARO

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## LIGHTEST TO EARTHIEST

DON CICCIO FERRO-KINA (USA)	9.00
<i>Lavender, pretty, gentle</i>	
MONTENEGRO (CENTRAL ITALY)	11.00
<i>Coriander, toffee, floral</i>	
CASONI HERITAGE (CENTRAL ITALY)	9.00
<i>Caramel, hazelnuts, orange peels</i>	
AVERNA (SICILY)	11.00
<i>Anise, licorice, bright lemon skin</i>	
CANSIGLIO (CENTRAL ITALY)	10.00
<i>Mint, tea spices, fresh herbs</i>	
RAMAZZOTTI (NW ITALY)	10.00
<i>Balsamic, cola, baking spices</i>	
CAPPALLETTI SFUMATO (NE ITALY)	10.00
<i>Smoke, bitter herbs, earthy</i>	
CAPPELLETTI ERBORISTERIA (NE ITALY)	9.00
<i>Alpine herbs, wormwood, lean</i>	

SPRING 2025

# *Grand Cru Chicago*

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## *FLIGHTS!!!!*

*FLIGHTS ARE A GREAT WAY TO TASTE AN  
ARRAY OF THINGS SIDE BY SIDE.*

*MIX AND MATCH ANY **THREE** WINES OF YOUR  
CHOOSING.*

*OR*

*DEALERS' CHOICE TO GET THE BEST OF WHAT IS  
OPEN.*

*DRY WINE FLIGHT - \$24*

*FORTIFIED FLIGHT - \$23*

*AMARO FLIGHT - \$24*

*SPRING 2025*