



Canard

SPARKLING

- Extra Brut Vouvray (*Chenin*), Dom. de Facteur, NV, Loire.. \$14
- Extra Brut, *L'Atavique, Grand Cru*,
Mouzon Leroux, NV, Champagne.....\$23
- Lambrusco di Sorbara, *Sant'Agata*,
Paltrinieri, NV Emilia-Romagna.....\$9

WHITE

- Riesling, *Base Line, Ovum*, '16, Elkton.....\$11
- Albariño, Smockshop Band, '16, Columbia Gorge.....\$14
- Saumur (*Chenin*), *Clos David*, Ch. de Brézé, '14, Loire\$16
- Semillon/Sauv. Blanc & Gris/Chard., *Les Agudes*,
Fabien Jouves, '17, Cahors.....\$10
- Bourgogne Aligote, '15, Domaine Dureuil-Janthial,.....\$14
- Falanghina, Stefano di Marzo, '16, Campania\$8
- Malvasia Secco, Caravaglio, '17, Isola di Salina\$10
- Zierfandler/Rotgipfler, *In Gumploidskirchen*,
Schellmann/Loimer, '12, Thermenregion.....\$15

IN BETWEEN

- Manzoni Bianco (*skin contact*), *Fontanasanta*,
Foradori, '16, Trentino\$16
- Semillion, Cab Franc & Sauv. Rosé, *Flamenc*,
L'Astré, '17, Dordogne.....\$9
- Colline Novaresi Rosato (*Nebbiolo*), *Il Mimo*,
Antichi Vigneti di Cantalupo, '17, Piedmont.....\$11

RED

- Grolleau, *La Fleur Bleue*, Dom. M & S Bouchet, '16, Loire\$9
- Côtes du Rhône (*Grenache/Syrah*), *Un Air*,
Doamine le Remejeanne, '16.....\$10
- Savigny-les-Beaune, *Les Bourgeots*,
Simon Bize, '14, Burgundy.....\$20
- Saumur Champigny, *La Ripaille*, Domaine Collier, '13.....\$17
- Alto Piemonte (*Nebbiolo, Bonarda, Vespolina, Barbera, Uva Rara*),
Origini, Conti, '15.....\$14
- Rosso di Montalcino (*Sangiovese*), Il Poggione, '13, Tuscany.\$12



Canard

COCKTAILS

- Breakfast of Champions \$10
London Dry Gin, Caper Brine, Dry Vermouth, Celery Bitters
Add an Oyster? \$3
- Foie Turn.....\$15
Foie Gras Bourbon, Sherry, Apricot Brandy, Bitters, Sauternes
- Poivrotte \$9
Dark Rum, Meletti 1870 Bitter, Strawberry, Fresh Lemon
- Slightly Bugey Spritz..... \$8
Bugey-Cerdon Sparkling Rose, Bitter Lemon Soda, Dolin Blanc
- Vitruvian Man \$11
Campari, Lambrusco, Orange, Dolin Rouge, Tonic
- Great Pyrenees..... \$10
Blanco Tequila, Bruto Americano, Peychaud's, Fluffy Grapefruit
Substitute Well Base Spirit? \$0
- Touch and Go \$11
Rye Whiskey, Passionfruit, Campari, Lime, Amaro Nonino, Soda
- Curtain Call \$11
Cognac, Ramazotti Amaro, Maraschino, Gran Classico

BEERS

- Everybody's Brewing Local Logger, Stevenson WA, 12oz..... \$5
- pFriem Pilsner, Hood River OR, 500mL..... \$9
- Montucky Cold Snack Lager, La Crosse WI, 12oz\$4
- Logsdon Brewing Kili Wit, Hood River OR, 375mL..... \$10
- Reinaert, Flemish Wild Ale, 11.2oz \$11
- Ex Novo Eliot IPA, Portland OR, 16oz \$7
- Alesmith Speedway Stout, San Diego CA, 16oz \$11
- Alter Ego "Brute" Apple Cider, Portland OR, 16oz\$9
- Clausthaler Dry Hopped Non-Alcoholic, Germany, 12oz.....\$5