



The Green Goddess for Dinner



South Indian Savory Ivory Lentil Pancake

Known as utthappam, featuring petite green peas, mustard seeds, kalonji, spiced tomatoes. Served with tamarind chutney & crunchy, spicy dal. \$7

Niigata Bruschetta

Edamame & Mint "Tapenade" with Crazy Wintry Malted Chiles from Far North Japan on Olive Fougasse Bread. \$10

Golden Beet "Ravioli"

Filled with Truffled Chèvre, finished with Pomegranate Molasses, Sardinian Saba, & Avocado Oil. \$12
(No pasta was "harmed" in the making of this "ravioli.")

Crawfish & Black Bean Pupusa

Our interpretation of the El Salvadoran classic: masa harina dough hand-shaped around a filling of crawfish, black beans, banana blossoms, and queso fresco. \$8

Array of Vegetables with Two Dipping Sauces

Roasted asparagus, Mardi Gras Indian cauliflower, choice of duck fat potatoes or Vegetarian Bonus, radishes, & seasonal guest star vegetable, with roasted garlic aioli and romesco sauce. A good plate to share! \$14

The Green Goddess Wedge Salad

Boiled LA. Shrimp, radishes, cucumber, hearts of palm, hearts of romaine, with sieved eggs, crumbled bacon, and romano cheese & green goddess dressing. \$14
"No shrimp" and/or "no bacon" options available.
We can make a half-size Wedge, too. \$8

Father Pat's Grilled Cheese

Cahill's Irish Porter cheddar cheese, made with Guinness, and pear butter on wholegrain 3 seed bread. \$9

Beef Seared on Himalayan Salt Bricks

Organic tri-tip beef from Painted Hills Ranchers in Wheeler County, Oregon is sliced thin & seared on very hot salt bricks, served with pickled vegetables, unusual Asian choy greens and smoked olive oil. \$15

"Spooky" Blue Corn Crepes

Folded French napkin style, with huitlacoche, (a rare Aztec corn fungus) wild mushrooms & brandy ragout, finished with porcini salt and butter. \$15

Pumpkins on Parade

Petite Gold Nugget acorn squash stuffed with organic Red Quinoa from Peru, shiitakes & smoky pumpkin seeds, with a kohlrabi & arugula salad alongside featuring Minus 8 ice wine vinaigrette. \$17

Shrimp "Wearing a Grass Skirt"

Roasted Louisiana shrimp wrapped in shredded phyllo, with New Orleans barbecue shrimp sauce, roasted pineapple & young coconut slaw. \$14

Louisiana "Bangers & Mash"

Marciante's duck sausage and mashed sweet potatoes with hints of orange and roasted garlic, finished by Steen's cane syrup. \$12

Cochon de Lait/Lei

Smoky pulled pork seasoned w/Hawaiian black lava salt & wrapped in banana leaves, with sweet potato cakes, adobo mess o' greens. \$15

Bison and Bacon Meatloaf

Twice baked potato & roasted asparagus wrapped in Serrano ham, spicy steak sauce. \$16

"Saints" Sensational Super Bowl Tasting Menu

Roasted Oyster & Fennel Chowder

Louisiana Oysters roasted with Ligurian Olive Oil, Fennel Pollen, and Absinthe, joined with a creamy parsnip & fennel soup. \$10

Roasted Eggplant & White Anchovy Bruschetta

Griddled bread topped with pureed roasted eggplant, lemon, and capers, with piquillo peppers and beautifully fresh-cured white anchovies, or boquerones as they are known in Spain. \$10

Red, Red Wine & Radicchio Risotto

Made with Venetian Vialone Nano rice, red wine and a rich mushroom stock, we braise radicchio and onions in a classic risotto, with grated pecorino and young balsamico. \$14
Add crispy, crumbled genuine Prosciutto di San Daniele. \$17

Petite Salad with Fragrant Pears

Crisp pears, arugula, crushed hazelnuts & pumpernickel dust, shallots braised in Port in a caramelized satsuma vinaigrette. \$9

Figs in Pear Brandy

Mission Figs plumped in Clear Creek's renowned Pear Brandy, stuffed with Valdeón Blue Cheese, wrapped in Serrano Ham, finished with 20 year old Cherrywood Balsamico. \$12

The "I Believe" Complete Saints Tasting Menu, \$48.

THE GREEN GODDESS

307 EXCHANGE ALLEY, NEW ORLEANS, LA 70130 504-301-3347

WWW.GREENGODDESSNOLA.COM

Cold Drinks, Tea, Coffee, and Dessert

Juices

O.N.E. Cashew Fruit Juice or Coffee Berry Juice \$4.25

Zico Young Coconut Juice with Mango \$4.25

Zico Young Coconut Juice with Passion Fruit \$4.25

Foco Young Coconut Juice (with pulp) \$3.50.

Xeo Sugarcane Juice \$3.50

Foco Basil Seed Drink or Foco Lychee Drink \$3.50

Sparkling Juices

Ting, Jamaican Grapefruit Soda \$3

Izze Blackberry, Peach, or Lime Juice \$3.75

Cold Drinks & Soda

Oogave Natural Cola \$3.50

Boylan Black Cherry Soda \$3.50

Boylan Creamy Red Birch Beer \$3.50

Boylan Diet Birch Beer or Diet Cream Soda \$3.50

Abita Root Beer \$3.50

Maine Root Ginger Brew \$3.50

Coffees

All our coffees are brewed in Vietnamese presses

Union Chicory & Coffee

Plain & Hot \$2.75

Plain & Iced \$2.75

Hot, with condensed milk \$3.25

Iced, with condensed milk \$3.25

Tanzanian Peaberry

Delicious, smooth, medium roast coffee from ancient Zanzibar. \$3.25 Plain, Hot or Iced; \$3.75 with Condensed Milk, Hot or Iced.

Teas

We have a varied selection of hot teas for \$2.75 (including organic white tea, green tea, rooibos, lotus tea, black oolong, and ginger tea).

Today's Iced Tea \$3.00

Fiji Natural Water \$2.50 glass/\$10 large bottle

Biogenesi Italian Sparkling Water \$4.00 glass/\$10 bottle

Desserts

Chocolate Norwegian-French Toast

Ciabatta stuffed French Toast filled with bittersweet chocolate and gjetost, a caramelized Norwegian goat cheese, finished with Steen's cane syrup. \$8

The Sultan's Nest

Pistachio Gelato & Whipped Cream "Wearing a Crown" of Shredded Phyllo & Honey Infused with Saffron, Candied Yuzu Peel & Orange Blossom Water. \$8

Chocolate Biscuit Heaven

Paul's sweet potato biscuit and Italy's famous Gianduja sauce made with a blend of chocolate & hazelnuts, all made in house, with butter infused with hazelnuts. \$8

Saturn Calling

Sticky Coconut Black Rice pudding with "rings and stardust." \$8

Our "Notorious" Bacon Sundae

Pecan praline ice cream with a creamy bacon caramel sauce carrying a bit of both Pink Himalayan & Black Lava Salts, & micro-planed Nueske's Applewood Bacon, layered with whipped cream, of course! \$8

Dessert Wines

Alois Kracher, Beerenauslese Cuvée 2006 (Austria)

Fantastic, rich & racy, but not too sweet. Perfect with Sultan's Nest. \$10

Kiona, Late Harvest Riesling (Washington)

Luxurious, plush, and sweet enough to serve as dessert. \$9

Quinto do Infantado, Tawny Port, NV (Douro, Portugal)

Made in a semi-dry style, so it has the versatility to finish a meal with cheeses, fruits, or chocolate. \$7

Chateau de Caladroy, Muscat de Rivesaltes (Rousillon, France)

Similar to a Beaumes-de-Venise, with ripe melon and apricot scents, the sweetness is tempered by a little touch of peppery finish and medium weight. Versatile enough to be considered as an aperitif, too, great with blue cheeses & fruit-based desserts. \$8

Caladroy, Muscat de Rivesaltes (French Catalonia)

A very traditional, lightly fortified white dessert wine with ripe melon and apricot scents, a touch of peppery spice, & sweetness and power in equal measures. A real treat! \$8

Alvear, Pedro Ximenez, Solera 1927 (Andalucia, Spain)

Toffee, vanilla, and dark coffee swirl in a long, lingering finish. We have pairing ideas, but this wine can stand as a beautiful conclusion to a rich meal all by itself! \$10

After Dinner Drinks & Gastronomica

The Green Goddess Cheese List

Each selection \$6; 3 cheeses for \$15.

Adelagger

Wonderful, rich cow's milk cheese from Bavaria: firm, almost fruity, & utterly snackable.

Tomme de Crayeuse

Creamy & yet complex with the cellar's aging process, a triumphant evolution in French cheesemaking from the Savoie region.

Robiola Bosina

The original "sexy cheese," this is a rich, creamy blend of cow & goat milk from great cheesemakers in Piedmont, Italy.

Cahill's Irish Porter

The buttery, dark cheddar behind the success of our Father Pat's Grilled Cheese, this cheese is enhanced with Guinness.

Strathdon

One of the great blue cheeses of the world, hailing from Scotland. It used to only be available around Christmas, but thanks to the diligence of Neal's Yard Dairy, now we can have the taste of Strathdon all year long! Cow's milk, creamy, with a hint of peaty smokiness.

Purple Haze Chevre

Cypress Grove goat cheese rubbed with fennel pollen & lavender for a memorable chevre.

Very Old Dutch Gouda

Known as the Beemster, this walks a fine balance between creamy & salty with those crunchy crystals that aged cheeses can acquire. Rich, mellow toffee notes make the Beemster perfect with many after dinner liqueurs.

Epoisses, Berthaut (Burgundy, France)

The classic stinky French cow's cheese, unfortunately pasteurized for Americans, is an all-time favorite: pungent and barnyardy, somewhat runny, & unforgettable.

St. Nectaire, Hervé Mons (Auvergne, France)

We like featuring products named for Saints! This creamy cheese, with a mild hint of asparagus, is a proven crowd pleaser, from a top affineur who likes an earthier St. Nectaire.

Landaff (New Hampshire)

Earthy, raw cow's milk, like a good Tomme from the Alps, an excellent artisanal cheese.

Fleur du Maquis

Corsican sheep cheese crusted with the wild herbs of the island.

Chef's Cheese Treasures

Let us surprise & delight you with our selections, so you don't have to pick. Smaller portions, but more diversity to sample more kinds of cheese. \$16

After Dinner Drinks

Amarula

A creamy liqueur from South Africa made with a berry that elephants adore. \$7

Fantinel, Grappa, Refosco

Unusual barrel aged grappa from Friuli, Italy. Smoky, layered, delicious! \$9

Glenmorangie, Scotch, Nectar D'Or

12 year single malt Scotch aged in old Sauternes barrels, simply divine. \$17
Try it with Scottish Strathdon blue cheese, selected by Neal's Yard Dairy, and a Medjool date. \$25

Ron del Barrilito, small batch Puerto Rican Rum

Genuine small batch rum made for over 100 years by the Fernandez family, this blend of 6-10 year barrel rums is restrained, yet tropical in all the right ways! Smooth and mellow sipping paradise. \$8

Sam Houston, Kentucky Straight Bourbon

Smooth, almost ethereal, but with enough of a bite to be worthy of the Hero of Texas Independence. \$10

Trader Vic's Macadamia Nut Liqueur

Luscious, buttery, yet still racy liqueur made from Hawaiian macadamias, made by the Tiki grandfather, Trader Vic. \$8

Clear Creek Distillery, Loganberry Liqueur (Oregon)

We love serving this as a shot with whipped cream! Nothing wrong with a little dessert in a glass, right? \$8

D'Aristi Xtabentun Honey Liqueur

Yucatan honey liqueur made from the indigenous Mayan xtabentun flower, with a delicious melding of anise flavor. Something special! \$9

Licor 43 (Spain)

This wonderful infused & sweetened brandy, redolent of vanilla and an exotic tableau of spices, is the perfect way to conclude a winter's meal. \$9

Pierre Ferrand, Premier Cru Cognac (Champagne, France)

Begins delicately on the nose, but the vanilla and toffee aromas hint at the plush powers of this classic cognac. \$14



The Green Goddess Drinks



Green Goddess Original Cocktails

Pear 75

Our twist on the classic New Orleans champagne cocktail, featuring Oregon Pear Brandy from Clear Creek Distillery, a splash of Austrian apricot liqueur & our ginger syrup, topped with bubbly. Not a girly drink! \$10

The Golden Eye

A charming aperitif cocktail of Tru's Organic Jasmine Liqueur, a pair of infused Japanese Shochu rice spirits in green tea and sudachi citrus, with very curious basil seed drink. A very exotic "martini," shaken until the golden eye of the jasmine rises in the glass. \$11

Irish Channel Satsuma Punch

Fresh squeezed local satsuma juice cuts the wild strength of Potcheen, (Irish moonshine that is illegal in Ireland!) with orange & apricot liqueurs and Batavia Arrack. \$11

The French Guillotine

French G'vine Gin with Floc de Gascogne, a lovely white wine spirit blended with Armagnac, & a few "bloody drops" of Tru Hibiscus Liqueur. \$12

"The Sun Never Sets...." Martini

The Old Raj, made in Scotland by Wm.

Cadenhead, is a powerful gin beautifully infused with saffron. Matched to Dolin Dry Vermouth, this martini may bring a nostalgia for Pax Britannica. \$14

Island Sea Breeze

Sobieski Vodka, Hibiscus from Sudan on the Nile River, Acai Juice from the Brazilian Rainforest, finished with Jamaican Pink Ting. \$10 (🍷 \$7)

The Daily Truth

Today's special cocktail, likely something risky and new from the bar of The Green Goddess, or maybe just a riff on a classic cocktail.

Please check with your waiter or bartender for the latest. \$10

The Gentle Giant

In homage to the giant Pacific NW ecosystem, we blend Green Chartreuse, G'vine French Gin, lime, lotus tea & a float of Clear Creek's magnificent Douglas Fir Eau-de-Vie. \$15

The Lightnin' Mary

Our Bloody Mary with Roasted Yellow Tomatoes and our Secret Concoctions, featuring Junior Johnson's Lemon Moonshine, pickled okra and green beans.

Regular \$9; 2XL \$12. (🍷 Regular \$7; 2XL \$10)

The Jesuit Bend

Brazilian cachaca meets its partner in O.N.E. coffee berry juice, with a Grains of Paradise peppery syrup & Fee Bros. Aztec Chocolate bitters. A dangerous gift from the rainforest. \$10

The Night Owl

Buffalo Trace Bourbon, Orange Liqueur, and Lemon Juice. \$9

"See Rock City!" Mint Julep

Our exotic take on the eternal verities of the mint julep, with Ginger Syrup, Lychee Juice, muddled mint and Catdaddy Carolina Moonshine. \$11 (🍷 \$8)

Aviation MSY

A lovely pre-Prohibition cocktail featuring Miller's Gin, Crème de Violette, (an old-fashioned liqueur infused by violets) Cherry Liqueur from Austria, with lemon juice and a twist. \$12

Strawberry Mimosa

Fresh Louisiana strawberries, Amato's Strawberry Wine and Sparkling French Bubbly. \$10 (🍷 \$7)

The Green Fuse

Obsello Absinthe, Sugarcane Juice, Lime. \$9

Tres Amigos Brandy "Milk" Punch

We've re-invented this timeless classic to feature Horchata, VSOP Brandy, and either Buffalo Trace or Sam Houston Bourbon. Regular \$7; 2XL \$10

Brazilian Samba

Organic White Tea, Cashew Fruit Juice, Agave Nectar, and Ice Cubes made with Young Coconut Juice, with Smith & Cross "Navy Strength" Jamaican Rum. \$11 (🍷 \$7)

Exchange Alley Sazerac

Cocktail historians know that the original Sazerac Bar opened on Exchange Alley in 1831, so we are proud to keep the tradition alive. Rinse of Obsello Absinthe, muddled sugar cube and Peychaud's Bitters, Hudson Valley Rye Whiskey, and a flourish of bartending alchemy. \$15

Del Maguey, "Minero," Mezcal

Artisanal, insanely delicious mezcal, the Minero is smoky, complex, and a real revelation. We offer this small batch mezcal, made in a remote Mexican village, in a potent shot with a "sangrita" of blood orange juice, pomegranate juice and a chile-salt rim on the side. \$18

Green Goddess Original Juice Cocktails

🍷: Non-alcoholic versions of our original cocktails are available.



The Green Goddess Drinks



Beers

Fuller's London Pride, Pale Ale (England)

A classic: full & rich, with pronounced hops. \$6

König Ludwig, Hefe-Weizen (Bavaria)

The classic Royal Bavarian wheat beer, named for the mad king of Bavaria who built castles and loved Wagner's operas! \$6

"Alhambra" (Granada, Spain)

Our only lager on the beer list: full-bodied, sharply refreshing, nice with wintry food because it can cut through rich dishes. \$6

Lazy Magnolia, Pecan Ale (Mississippi)

Really fine brown nut ale made with a pecan infusion as the beer brews. \$6

Heiner Brau, Kölsch (Louisiana)

A crisp, lighter style of beer with roots in Cologne, Germany. \$6

Heather Ale, Fraoch (Scotland)

Ancient Gaelic beer recipe where the flowers of Scottish heather appear, instead of hops. \$7

"Aventinus" Doppelbock Dark Weisse, 16 oz. (Munich, Germany)

Chris's favorite brewsky: massive, delightful, earthy, yet still bearing the crispness of wheat beer despite its darkness. \$10

Browerij Verhaeghe, Duchesse de Bourgogne (West Flanders, Belgium)

Red Flemish ale, in the sour style, tart with cherry and balsamic vinegar flavors, barrel aged for 18 months. \$10

Wychcraft, Golden Ale, 16.9 oz. (England)

Organic, "thrice-hopped" English ale carries an old-fashioned malted flavor, well-balanced, a beer lover's kind of beer! \$9

"Rosee d'Hibiscus" Wheat (Montreal)

Delicate infusion of tart hibiscus flowers, almost like tea in its serenity. A rather romantic, refreshing beer. \$9

"Spice Routes" Rye Peppercorn (Montreal)

Amazing, food friendly beer, with a slow, spicy finish & toasty pumpernickel body. \$10

Equinoxe du Printemps (Montreal)

A Scotch Ale with bold, nearly smoky flavors tempered by maple syrup. We had to add it to the list! \$10

"Mortal Sin" Imperial Coffee Stout (Montreal)

A perfect "hair of the dog" beer, made with Fair Trade coffee. Based on beer in a Russian Czarist mode of richness, it's profound without being too heavy, and at 9.5% alcohol it will kick you awake with pleasure. \$10

Stone Brewing Co., Arrogant Bastard, 22 oz (San Diego)

A self-proclaimed mighty brew that dares most beer drinkers with the phrase, "You Are Not Worthy!" Complex, big, challenging, the Arrogant Bastard rewards the adventurous and punishes those who are simply curious. \$10

Stone Brewing Co., Smoked Porter, 22 oz. (San Diego)

A considerably friendlier beer, this brew brings a well-balanced, toasty, chocolate taste, just barely smoky, and not heavy on the palate. Remember, the 22 oz size makes it a bargain when shared. \$10

Stone Brewing Co., Ruination IPA, 12 oz (San Diego)

Super hoppy IPAs are all the rage on the West Coast, but the Ruination takes the emphasis on bitter hops to a different place, with an equal reliance on malted barley whirlwinds and tons of flavor. Not a one trick pony. \$7

Sparkling Wines

Monmousseau, Brut Imperial (Loire, France)

Easy to love, versatile, lean & racy. \$7

Gruet Blanc de Noir, 375ml (New Mexico)

Very good value half-bottle of bubbly, delicious! \$18

St. Hilaire, Blanquette de Limoux (Languedoc, France)

Believe it or not, this sparkling wine was the very first bubbly ever made, by the monks of the Abbey at St. Hilaire in 1531, from the Mauzac grape. Take our word, it rocks and it's an absolute steal, so let's get this party started! \$28 (bottle)

White Wines By The Glass

Domaine San de Guilhem (Gascony, France)

Unusual grapes from the Bas Armagnac region: primarily aromatic Colombard, with Gros Manseng, a classy if temperamental varietal, and a little Ugni Blanc. Alain Lalanne is a great producer from an underrated region. \$7

Albert Mann, Auxerrois (Alsace, France)

A golden cloud of unusual flavors, this rarely seen grape goes by a variety of aliases, but there's no reason to hide this delicious, dry Alsatian winner! \$10

Domaine Wachau, Grüner Veltliner (Wachau, Austria)

Made by a small farmers co-op to maintain quality and fair pricing, this is a terrific "winter white." Plush and rich, with good minerality, it's a wine that really opens up with most foods. \$10

Yunquera, Albillo, "Vina de la Tierra" (Castilla, Spain)

Sometimes when one goes to a big wine tasting, a discovery is made, the proverbial needle in the haystack is found. This wine, made from an obscure grape from the heart of Spain, is fresh, lithe like a ballet dancer, a real charmer. \$10



The Green Goddess Drinks



Ameztoi, Txakolina (Getairiko, Basque)

Our favorite Txako (pronounced “Choco”) is back! Complex yet so agreeable, this is the national wine of the Basque people. Share the pride and pleasure. \$11

Schlumberger, Gewurtztraminer, “Les Prince Abbes,” 2006 (Alsace, France)

This highly aromatic wine has a luscious flavor, with lychee and roses in the nose. A natural partner to spicy dishes, this Gewurtz is elegant enough to enjoy at any time, from aperitif to the meal’s conclusion with cheeses. \$12

Millton, “Opou” Chardonnay 2006 (Gisborne, New Zealand)

Biodynamic, organic winemaking gives this chardonnay an edge on most other versions we’ve tasted, plus it’s a stand out bargain for its excellent quality! \$12

Regis Cruchet, Vouvray Sec, ’05 (Loire, France)

A beautiful vintage from a chenin blanc grown to showcase opulence and complexity. \$12

Dönnhoff, Single Vineyard, Riesling, Kabinett (Nahe, Germany)

Helmut Dönnhoff is a master winemaker who makes superlative Rieslings that are among the best wines in the world. \$13

Winter Wonderland White Wine Flight

From more Northern latitudes, investigate the possibilities in this trio: Domaine Wachau Grüner, Dönnhoff Riesling, and the Alsatian Auxerrois. \$13

Red Wines By The Glass

Mouvedre vs Monastrell Playoff

We decided to add two new wines that both have the same great grape, with different profiles.

Olivares, “Altos de la Hoya,” Monastrell (Jumilla, Spain) \$9

Dom. de Fontanelle, Mouvedre blend (Luberon, France) \$9

Paired together in half glasses, \$8.

Quinta do Alqueve, “Tradicional,” 2006 (Douro, Portugal)

Made from the same blend that constitutes Port, dry with an abiding heft of cherries. \$7

Chateau Coupe Roses, “Cuvee Bastide,” (Minervois, France)

High altitude blend of Grenache & Carignan, with 5% Syrah, grown on limestone cliffs where the grapes grow in windswept silence. No wood, resulting in deep blue grapes shining forth. \$9

Mil Piedras, Malbec (Patagonia, Argentina)

Grown in Andes foothills where the warmth of the mountain stones help warm the struggling vines, giving this Malbec insight rather than brawny muscles. \$8

Daniel Gehrs, Syrah, 2005 (Monterrey, California)

A big syrah with some age to mellow out its beefy, leather, and rich fruit flavors. \$9

Borgo Tesis, Merlot (Friuli, Italy)

Classic and unusual Merlot from NE Italy, with elements of forest floor and mushrooms rather than being a plummy fruit bomb. \$9

Louis Latour, “Valmoissine,” Pinot Noir (Provence, France)

Powerful, earthy, with a haunting taste of mistral winds. \$10

Apaltagua, “Envero Gran Reserva,” Carmanère, 2007 (Colchagua, Chile)

The mysterious Carmener grape was once a French varietal that no longer exists in European vineyards, but has flourished in Chile. This is a big-boned wine with soft tannins and a single vineyard pedigree, and well worth drinking while it’s still affordable! \$10

Carpineto, Dogajolo (Tuscany, Italy)

Classified as a Baby Super Tuscan from 2007, this blend of 80% Sangiovese and 20% Cabernet is nimble, meaty, and blessed with a lingering finish. \$9

Chateau Haut-Monplaisir, Cahors, “Tradition” (SW France)

This is the ancestral home for Malbec, and the wild elegance of the brooding “black wines” of Cahors are evident from the Fournie family’s wines. \$9

Chateau de Caladroy, “Cuvee Les Schistes,” 2006 (Rousillon, France)

From French Catalonia, a remote, historic fortress vineyard near Perpignan, this Syrah-based blend resembles Hermitage, a bit sweeter and juicier with all the dark spiciness, but at a fraction of the price. \$10

Tomasso Bussola, Valpolicella Superiore Ripasso, 2004 (Veneto, Italy)

This is a great Valpo from a dedicated young winemaker who has made his reputation by always striving to make richer, better, more awesome wines. \$12

LIOCO, “Indica,” Mendocino Red

Mostly old Carignan grapes, this has power, finesse, drive, sexy mouthfeel: in short, it’s quite spectacular and truly “kind!” \$12



The Green Goddess Wines by the Bottle



White Wines

Jean Reverdy, "La Reine Blanche,"

(Sancerre, France) 375 ml Half Bottle

When we started looking for half bottles to add flexibility to our wine list, we did not expect to find such a gem as this 100% Sauvignon Blanc from Sancerre at such a reasonable price! Nice citrus zip and depth of minerality giving a balance of restraint and juiciness. \$24

St. Hilaire, Blanquette de Limoux (Languedoc, France)

Believe it or not, this sparkling wine was the very first bubbly ever made, by the monks of the Abbey at St. Hilaire in 1531, from the Mauzac grape. Take our word, it rocks and it's an absolute steal, so let's get this party started! \$28

Larmandier-Bernier, 1er Cru Blanc de Blanc Brut (Champagne, France)

A terrific, organic "grower champagne" made with virtually no dosage and no mass marketing tricks. Closing the circle to make such a natural wine led to a rediscovery of how beautiful Champagne used to taste "back in the day." \$80

Yunquera, Albillo, "Vina de la Tierra" (Castilla, Spain)

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Dönnhoff, Single Vineyard, Riesling, Kabinett (Nahe, Germany)

This is the Kreuznacher Kahlenberg vineyard yielding a dry Riesling that matches practically everything on our menu. \$42

Regis Cruchet, Vouvray Sec, 2005 (Loire, France)

Made from 100% Chenin Blanc in a great vintage that is now showing the splendid aging potential for Vouvray. A resourceful, smart wine to choose as a dining companion because it has depth and maturity yet is still playful and frisky. \$39

Garrelière, "Cendrillon," Richelieu (Loire, France)

A great biodynamic Sauvignon Blanc from the Touraine that broke the rules by adding a 5% dollop of barrel-aged Chardonnay, thus this wine was expelled from the AOC designation because...it was too good? Cendrillon is French for Cinderella; furthermore, this vineyard used to make Cardinal Richelieu's estate wines, but it was overgrown until Francois Plouzeau brought the land back to life. \$42

Schlumberger, Gewurtztraminer,

"Les Prince Abbes," 2006 (Alsace, France)

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Giorgio and Vesna Clai, Malvasija (Istria, Croatia)

Words do not really do justice to this stunning wine. While we can tell you this is another biodynamic wine, and even dwell on the technical aspects of this "orange wine" due to its 20 days of skin contact, which brings out the nuttiness and dried apricot aromas of the Malvasija grape, the fact is this is some killer stuff. Wine freaks need to try this! \$49

Antoine Arena, Gentile Bianco (Corsica, France)

A rare heritage wine, from one of France's pioneering biodynamic winemakers, that's made with a grape that had nearly disappeared from Corsica. Golden, mysterious, seductively elegant & utterly unclassifiable. \$55

Chateau du Chorey, "Les Combottes," 2006 (Cote D'Or, France)

Lovely, lip-smacking good white Burgundy from Pernand-Verglesses vineyards, this delicious wine reminds us why people adore chardonnay! \$57

R. Lopez de Heredia, Tondonia, White Reserva 1989 (Rioja, Spain)

A very special opportunity to enjoy a gorgeous 20 year old white wine, from Spain's most prestigious Rioja bodega. \$67

R. Lopez de Heredia, Gran Reserva Tondonia Vino Blanco, 1981 (Rioja, Spain)

This legendary wine is regarded as one of the three best ever vintages for White Rioja: 1957, 1964, and now 1981. Majestic wine that is truly an amazing bargain! \$89



The Green Goddess Wines by the Bottle



Red Wines

Seghesio, "Old Vines" Zinfandel, 2005, Half Bottle (375ml)

For the red wine drinker who wants just enough to enjoy the meal properly, we suggest this Zinfandel from Alexander Valley. Zins absorb spicy food flavors, which make their ruby fruit show brighter, so it's a good fit to our menu. \$25

Lopez de Heredia, "Vino Cubillo," Tempranillo, 2002 (Rioja, Spain) Half Bottle (375ml)

Textbook spicy Rioja red that's a little smoky and graced with notes of leather. \$27

Mil Piedras, Malbec (Patagonia, Argentina)

Grown in Andes foothills where the warmth of the mountain stones help warm the struggling vines, giving this Malbec insight rather than brawny muscles. \$30

Chateau Haut-Monplaisir, Cahors, "Tradition" (SW France)

This is the ancestral home for Malbec, and the wild elegance of the brooding "black wines" of Cahors are evident from the Fournie family's wines. \$32

Louis Latour, "Valmoissine," Pinot Noir (Provence, France)

Powerful, earthy, and did we mention it kicked butt when we tasted it next to expensive, fancy California wines? \$36

Grand Nicolet, "Rasteau," (Cotes-du-Rhone, France)

We have tasted zillions of red wines from the Cotes-du-Rhone and we were not seriously tempted to add one to the list, even by the glass, until this particular one appeared. This blend of 80% Grenache and 20% Syrah comes from the Rhone village of Rasteau, and it has wonderful dig down deep flavors that indicate something special in the vineyards. \$38

Tomasso Bussola, Valpolicella Superiore Ripasso, 2004 (Veneto, Italy)

This is a great Valpo from a dedicated young winemaker who has made his reputation by always striving to make richer, better, more awesome wines. \$42

Descendientes de J. Palacios, "Petalos," (Bierzos, Spain)

Made by wine superstar, Alvaro Palacios, from a previously neglected grape in a forgotten wine region, the Petalos has soft tannins & inviting brambly cherry flavors. \$44

R. Lopez de Heredia Rosé Gran Reserva, 1998

Are you kidding me? A rosé wine aged over 10+ years that drinks fresh as a daisy, with supple fruit and just enough lingering sweetness and acidity to still cut through a rich dish? Whoa, bet nobody but this king of Rioja could pull off such a delicious treat. \$44

LIOCO, "Indica," Mendocino Red

Mostly old Carignan grapes, this has power, finesse, drive, sexy mouthfeel: in short, it's quite spectacular and truly "kind!" \$44

Ernesto Catena, "Tahuan," Cabernet Sauvignon, 2004 (Mendoza, Argentina)

We particularly admire this Cab because it's like driving a fast Porsche: nimble, a great thrill to drink, racy integrated flavors, a real "cherry ride" from a poetic, obsessed winemaker who releases very little of his wine to the US market. So we decided to give Ernesto's joy an unbeatable price. \$45

Giorgio & Vesna Clai, "Crno," Refosco (Istria, Croatia)

Remarkable biodynamic wine made from the signature red grape of the region stretching from Friuli to Slovenia and Croatia. It has elegance, well integrated tannins that seem soft even though the wine drinks big, fruit forward yet smooth as crushed velvet. \$51

R. Lopez de Heredia, Bosconia Reserva, 2000

Elegant traditions are always worth savoring & celebrating, as 100% Tempranillo wines aged for years in new American oak turn into a silky powerhouse. This is as automatically delicious as a Drew Brees touchdown pass! \$55

Nine North, "20 Bench," Cabernet Sauvignon (Napa)

We've searched for a Cab that had what we wanted: bold well-knit flavors, bright fruit and a dark cocoa nibs finish; best of all, the price is outstanding, especially for a Napa Cab. \$48

Champy, Gevrey-Chambertin, Vielle Vignes, 2005 (Cote' D'Or, France)

Chambertins are regarded as the "wild child" of Burgundy, robust Pinot Noirs that are a little reckless, the kind of wine one lusts after. These old vines delivered big time in 2005, and the house of Champy, the first negotiant in Burgundy, dating back to 1720, has the connections to bring us a stellar expression of "les fleurs du mal." \$74

Domaine Giraud, "Les Gallimardes," Chateauneuf-du-Pape, 2005

The young sister & brother team of Marie & Francois Giraud have been raising the quality of their wines even higher since taking over the estate in 1998. Only 750 cases of "Les Gallimardes" are produced each year, and the wine gets superb ratings each vintage. It's 90% Grenache from 100+ year old vines, and 40+ year old Syrah to give leather and smoke. 2005 was an opulent year for Chateauneuf, and Marie harnessed the raw power of the lieu-dit vines to produce a marvel of complexity, balance, and passion. \$79