

Flight Night



Mondays 2PM – 2AM

You may have browsed our beverage list boasting a plethora of Champagne but also select local and Belgian beers, 42 different Sherries, top shelf Cognac and Armagnac, Basque cider and some unique little gems like Suze, Vin Jaune, Trockenbeerenauslese...trock-a-laka what? We have something new for you! Each Monday we are offering a themed flight for your enjoyment with a dose of savvy savoir faire. Flights range from \$10 - \$30 and are sometimes served with a twist – food pairing, trivia, or complimentary glassware. **25% off industry discount** (Show OLCC or business card.) Check the website for flight details (beverage names and price) as the date approaches.

March 4 Rye Whiskey

Move over Bourbon, you're so 2012. Four ryes of your choice from the list! \$12

March 11-17 The Spectacular Spectrum of Sherry (Offered all week long as part of Sherryfest West)

When was the last time you had a glass of sherry? Do you know what style it was? Fact of the matter is, Sherry can span the spectrum of fine, delicate, bone dry and slightly salty to copiously rich and sweet. And everything in between! This flight will let you taste the way from one end to the other.

March 18 Muscadet & Oysters

Try this classic pairing of four Loire valley Muscadets with four farm fresh oysters supplied by EaT: An Oyster Bar.

March 25 Champagnes of Chartogne-Taillet

Alexandre Chartogne took over at his family's estate in Merfy after working a stage with Anselme Selosse (a pioneer for the grower Champagne movement.) Alexandre prefers a "hands off" viewpoint on viticulture and wine making and has become a favorite of Terry Theise, who writes, "Alexander Chartogne...the most exciting young producer in Champagne? Obviously I'm not impartial, but fuck it: YES!" Well then, I guess we should try these!

April 1 April Fool's

Guess what the flight is and get it for free!

April 8 Basque Cider

Spring is the time of bottling the cider kept in enormous barrels throughout the cold months. This flight includes four ciders and a glass to take home! And yes, we will pour with an escanciador. And so will you.

April 15 Saisons with Vanberg & DeWulf

Meet the Belgian and French import company's founders, Don Feinberg & Wendy Littlefield, for a taste of Summer – Saisons! We'll pour Saisons from the famed Brasserie Dupont alongside some local brews and maybe a few other surprises.

April 22 French Apéro

The French don't drink cocktails, they drink apéritifs! Apéros are drunk before a meal to stimulate the appetite. They often contain bitter herbs or flowers with some recipes dating back hundreds of years. Others are slightly sweet – did you know port is consumed *before* the meal? We recommend enjoying this flight before your dinner.

April 29 Jura Wines of Château d'Arlay

Macvin, Vin Jaune, Vin de Paille...the Jura has some interesting stuff to offer. You will definitely learn something with this flight. The Château d'Arlay wines are truly interesting to try and definitely full of history and character.

May 6 The Three Amigos

Try a Blanco, Reposado and Añejo tequila and finish with our house margarita. Wear a Mexican wrestling mask for a free flight.

May 13 Four on the Flor

Four wines aged under a veil of yeast, also known as flor. Two sherries and two Macvin.

May 20 Txakoli

Try five txakolis, practice pouring with an escanciador and take home some proper glassware.

May 27 Champagnes of Vouette et Sorbée

Bertrand Gautherot lets nature take its course in the vineyard and he continues to be as hands off in the winery as much as possible. He is making biodynamic wines not as a marketing aid but because he truly believes these techniques produce better wine. No chemicals are used in the vineyard and fermentation is carried out entirely by natural yeasts. There is no fining or filtering of the wine and the use of sulfur is kept very low, added only right after harvest. Everything from the riddling to the disgorgement is done by hand and there is never a dosage added. The result? Wines with a sense of place and a truly unique character.

June 3 Porch Pilsners

This is what summer is about. Get ready (because technically it is still Spring.)

June 10 Fruit Beers

June 17 Yay for Rosé!

'Tis the season (as it always is!) for some tasty Rosé of multiple styles and origins.

June 24 Sauternes Alternatives

While Sauternes, the famous dessert wine from the Bordeaux region made from grapes affected with Botrytis Cinerea (noble Rot), is très delicious, it is also not cheap. Fame comes with a price tag. But don't fret! We have some affordable alternatives for you to taste.

July 1 Oregon Sparkling Wines

We have a long way to go to catch up to France but Oregon is making strides on the sparkling wine front. Tonight we offer some of our favorites.

July 8 Natural Wines of France

Extremely popular in the Paris bars and bistros. Hands off viniculture and wine making finished by little to no sulfur added at bottling makes wines with exciting personalities!

July 15 Gentiane Liqueurs

Try three French liqueurs made from the maceration of yellow Gentiane flower roots. These are the drinks of the tried and true in those out of corner bars in France.

July 22 Booze and Chocolate – Chardons

Chardons are a shot of top shelf booze with a chocolate chaser! They are fabricated in an ancient and time consuming method - liquor syrup fills impressions made in a box of starch and are left to crystallize for 36 hours, creating a fragile sugar shell with a boozy liquid center. Then dipped in 75% dark chocolate. Eat these with napkin in hand!

July 29 Champagnes of Jérôme Prévost

One of the most sought-after Champagnes on the market today is 100% Pinot Meunier. Jérôme Prévost produces single vintage Meunier from the vineyard of Les Béguines. In 1987 he inherited a parcel of vines from his grandmother, who had previously been renting out her vineyard rather than cultivating it herself and his friend Anselme Selosse convinced him to start producing his own wine. Vertical tasting of the 2007, 2008 & 2009.

