

## Sparkling

### **RAVENTÓS I BLANC CAVA '09 L'HEREU RESERVA BRUT**

*Penedes, Spain*

*Refreshing green apple with a hint of smoke on the palate, off-dry, easy going and refreshing, stoney. There is a hint of floral aroma here. A good aperitif or for a hot afternoon.*

**GLASS 12 BOTTLE 48**

### **APHROS SPARKLING VINHAO 'SUPER RESERVA' NV**

*Vinho Verde, Portugal*

*Vinhao (or Sousao) is a dark-skinned grape variety with origins that go back to the west of the Iberian Peninsula. It is used to make relatively light red wine styles which are nonetheless deeply colored thanks to the grape's strong pigmentation. This sparkling red is something special with a deep dark berry nose that leads to a super dry finish.*

**BOTTLE 62**

## Rose

### **VERA VINHO VERDE ROSE '12 Vinho Verde, Portugal**

*Grapes are Sousao and Rabo de Anho. Both have dark pigments and give the wine its deep color that is characteristic for rosé in the region. Aromas of wild strawberries, red currant, and Meyer lemon zest. On the palate pink grapefruit and strawberry balanced by a refreshing minerality with a crisp elegant finish.*

**GLASS 9 BOTTLE 36**

## White Wine

### **BODEGAS PABLO PADIN "SEGREL" ALBARIÑO '05**

*Rias Baixas, Spain*

*It is rich and ripe, but with the characteristic acidity and expressive flavors and aromas of top-notch albariño. Truly in its moment now, this wine is singing and would be terrific with a heaping plate of varied shellfish.*

**GLASS 12 BOTTLE 48**

### **ECHEVERRIA SAUVIGNON BLANC '11 Curico Valley, Chile**

*This is a family estate with a French heritage, located just outside of the town of Molina. The grapes for this vintage were picked a bit earlier than usual, and it shows with a more crisp, bright, mineral character than most warm-climate Sauvignon Blanc out there. This is really well-made, with great citrus fruit, a touch of grass and herb, and a long finish.*

**GLASS 10 BOTTLE 40**

### **EL COTO BLANCO VIURA '11 Rioja, Spain**

*Aromas of white-pulp fruit such as peaches, apples and a little banana.*

*Dry and very fresh on the palate, inviting you to continue drinking.*

*A fresh, fruity aftertaste with hints of melon*

**GLASS 10 BOTTLE 40**

### **DOS MINAS TORRONTES '11 Salta, Argentina "The 2 chicks"**

*A wonderfully aromatic food friendly wine that is the best of what Argentina has to offer the world. The fresh aromas and flavors of nectarine, white pepper, and peach pit are in harmony with an addictive acidity and a lively finish.*

**GLASS 10 BOTTLE 40**

### **A COROA GODELLO '11 Valdeorras, Spain**

*Pale gold. High-pitched aromas and flavors of orange, green apple and fresh fig, with a gingery topnote. Lively and precise, with excellent finishing clarity and lingering floral notes. This suave, seamless wine would work with light as well as with richer foods, or all by itself*

**BOTTLE 55**

### **TXAKOLINA, AMEZTOI '12 Basque Country, Spain**

*Drinking this Basque wine is a lot easier than saying the names of the grapes in it:*

*Hondarribi Zurri and Hondarribi Beltza. Dry and light-bodied with*

*mineral-driven fruit and aromas of grapefruit and lemon, it is a perfect wine for seafood.*

**BOTTLE 55**

### **VINA MEIN FERM BARRICA BLANCO '11 Ribeiro Galicia, Spain**

*Fragrant, yet subtle, aromas of acacia flower and white pear are offset by a clean and lifted palate, with a lovely full texture. The oak is very subtle and, if anything, just adds to the classiness of this gentle yet classy food wine.*

**BOTTLE 65**

### **CASA MARIN RIESLING MIRAMAR '09 Valle de San Antonio, Chile**

*The Riesling is bone dry with varietally-correct petrol aromas and crisp acidity. It has more powerful citrus flavors than a European*

*Riesling, with a great texture and a long finish. It pairs well with light foods that are seasoned with fresh herbs, soy sauce and other delicate but savory flavors.*

**BOTTLE 48**

### **PETILLANT VI D'AGULLA '11 MUSCAT Penedes, Spain**

*Its name means "wine with a prickles". This slightly frizzante wine is highly aromatic with a super smooth and uplifting dry finish. Perfect for oysters and perfect for the summer.*

**BOTTLE 40**

### **VIÑEDO DE LOS VIENTOS 'ESTIVAL'**

### **CHARDONNAY BLEND '07 Atlántida Uruguay**

*A blend of Chardonnay, Gewürztraminer and Moscato Bianco.*

*The beauty starts in the color - with a deep straw yellow hue. It continues with the aroma of orange peel and touch of almond. On the palate is a round lush touch of orange peel again along with a hint of winter spices and nice bright finish.*

**BOTTLE 44**



**MARKET** Please Inquire  
 4/\$18 **TEA SMOKED** (Bar Only)  
 6/\$18 **RAW** Tosazu Jellé, Ginger Shallot Relish, Chipotle Mignonette  
 6/\$20 **BAKED** Tarragon shallot compound butter

## Ceviche & Tiradito

### CEVICHE DE LANGOSTA: (27)

Main lobster marinated in coconut milk, lime & orange juice, ginger & jalapeno. Accompanied with a mango pico de gallo

### CEVICHE DE MANGO: (18)

Salmon marinated in a mango & spicy aji amarillo puree, topped with fresh mango

### CEVICHE DE SALMON: (20)

King Salmon with shaved almonds, Thai chili oil, orange slices, & sweet potato brulee, atop a tamarind sauce

### CEVICHE DE PICANTE ATUN: (20)

Tuna in spicy sesame mayo with red onions, scallion & topped with nori

### CEVICHE DE CAMARONES: (19)

Tiger Prawns marinated in lime & orange juice, with avocado, cucumber & toasted cumin

### TIRADITO DE VIERAS: (19)

Sea Scallops seared in a soy citrus glaze with avocado balls, orange supremes, basil & sesame seeds

### TIRADITO DE ATUN: (19)

Yellow Fin Tuna in a savory shishito - yuzu truffle glaze, pickled jalapeno, red onion & potato crunch

### SIDES \$5:

Sweet Potato with Panca Aioli  
 Texmati Rice with Coconut and Mint  
 Bowl of Truffle Popcorn

# D esnuda

Cevicheria

## C ocktails

(\* INDICATES NOBSKA FARMS PEPPERS)

### PRUFROCK & A HARD PLACE 11

Alto del Carmen Reserva Pisco, Rothman & Winter Peach Liqueur,  
 César Florido Moscatel Especial, Freshly Squeezed Lemon Juice, Devil's Tongue Chiles\*

### FRUIT MATTER 14

La Diablada Pisco, Aalborg Akvavit, Cantaloupe Syrup, Lime Juice, Yerba Mate, Orange Bitters

### THE MACHINE BREAKER 12

El Dorado 12-year Old Rum, Grant "La Garrocha" Amontillado, Kombu/Shallot Syrup

### REPENT & DRINK 13

La Diablada Pisco, Kiwi/Jalapeno Shirub, Lagunitas IPA

### THE REFORMER 14

Avuá Amburana Cachaça, Elcano Fino, Cherry Heering,  
 Peychaud's Bitters, Pasilla and Moruga Scorpion\* Chiles

### A MICHELADA 11

Full Sail Session Lager, Fidencio Mezcal Classico, Valentina, Clam Juice,  
 Soy Sauce, Lime Juice, Spiced Salt Rim

## B ottled B eer & C ider

### FULL SAIL SESSION LAGER 5

Hood River, Oregon

### NEGRA MODELO 6

Mexico City, Mexico

### LAGUNITAS IPA 7

Petaluma, California

### CAPTAIN LAWRENCE LIQUID GOLD 7

Elmsford, New York

### DOC'S DRAFT HARD CIDER 6

Warwick Valley, New York

## Red Wine

### **ALTOS LAS HORMIGAS MALBEC '11** *Valle de Uco Argentina*

*Deep, purple-red hues hint at a classic, Mendoza Malbec. Rich yet nicely cut, with fresh acidity and fine tannins supporting tasty wild berry and currant notes that expand with hints of underbrush and spice.*

**GLASS 12 BOTTLE 48**

### **PAGO DEL VICARIO PENTA TEMPRANILLO '05** *Castilla, Spain*

*It takes its name from the five months it has spent in barrel and the five grape varieties that have been used to compose the wine (48% tempranillo, 30% Cabernet sauvignon, 10% Merlot, Syrah and 10% 2% Petit verdot) This easy drinking red is Ripe and Delicious.*

**GLASS 12 BOTTLE 48**

### **JOSEP FORASTER COLLITA '11 CAB SAUV, TEMP**

*Conca de Barbera Spain*

*Organically grown and harvested by hand 2 or 3 days before the point of optimum phenolic maturity to maintain the freshness of the grapes with no oak aging. This young wine offers juicy redfruit that's balanced with bright acidity and cooling herbs that warm the palate.*

**GLASS 9 BOTTLE 36**

### **KINGSTON FAMILY PINOT NOIR 'TOBIANO' '09** *Casablanca, Chile*

*The 2009 Tobiano Pinot Noir was mostly native yeast fermented and was aged in 15% new French oak. It offers up notes of cedar, cherry blossom, cinnamon, black cherry, and black raspberry. This leads to a smooth-textured, quite full-bodied wine with good balance and length*

**BOTTLE 52**

### **TRES PALACIOS CARMENERE "FAMILY VINTAGE" '10** *Maipo, Chile*

*Spicy on the nose, this has a strong blast of olive and herb. The body on this wine is full and well balanced, while the flavors veer toward herbal, spicy black fruit, pepper and cardamom. The finish is short and spicy, with a severe baked and roasted character.*

**BOTTLE 44**

## Spirits of South America and Mexico

### **PISCO**

(CHILE)

*Alto Del Carmen 9*

*Capel 9*

(PERU)

*Barsol Quebranta 11*

*Barsol Selecto Italia 12*

*Barsol Mosto Verde Italia 13*

*Encanto 12*

*La Diabla 12*

*Macchu Pisco 10*

*Ocucaje 10*

*Porton 12*

### **CACHAÇA**

*Avua Prata 12*

*Avua Amburana 14*

*Leblon 11*

*Leblon Reserva Especial 15*

*Mae de Ouro 10*

*Mae de Ouro 5-yr 18*

### **TEQUILA**

*123 Tequila Blanco 13*

*123 Tequila Añejo 16*

*Casa Noble Reposado 13*

*Excellia Blanco 13*

*Excellia Reposado 15*

*Excellia Añejo 17*

*Milagro Silver 11*

*Ocho Blanco 15*

*Siete Leguas Blanco 12*

*Siete Leguas Reposado 13*

### **RUM**

*Diplomatico Reserva Especial 12*

*El Dorado 3-yr Silver 9*

*El Dorado 12-yr 11*

*Flor de Caña 1-yr Silver 9*

*Flor de Caña 7-yr Reserve 10*

*Ron Zacapa Centenario 23-yr 12*

### **MEZCAL**

*Del Maguey Chichicapa 17*

*Del Maguey Pechuga 32*

*Fidencio Classico 12*

*Fidencio Sin Humo 12*

*Illegal Reposado 15*

*Illegal Añejo 19*

*Our bar is pleased to prepare a Pisco Sour, Caipirinha, Daiquiri, Margarita, or other classic cocktails with the spirits listed above for an additional \$2*