

## Wine by the Glass



### Vin de Table

Vin Blanc

Vin Rouge

Glass

\$7.50

\$7.50

1/2 Ltr

\$24

\$24

1 Ltr

\$48

\$48

### Champagne

L'Hoste, Pere & Fils Brut, Champagne

Villa Sandi, Prosecco, Veneto Italy

Glass

\$15

\$10

Btl

\$90

\$57

### Prime Blanc

Pinot Grigio, Cavit, Veneto Italy

Gruner Veltliner, Markus Huber, Austria

Sauvignon Blanc, Misty Cove, New Zealand

Chardonnay, Trumpeter, Argentina – some Oak

Chardonnay, Phantom, California USA - Oaky

Riesling, Dr Loosen, Mosel Germany

Glass

\$9

\$10

\$11

\$10

\$12

\$13

1/2 Ltr

\$31

\$32.50

\$35

\$32.50

\$39

\$42.50

Btl

\$47

\$46

\$52

\$47

\$60

\$65

### Prime Rose

Rosé, Minuty, Cote de Provence France

\$10

\$33

\$50

### Prime Rouge

Pinot Noir, Elouan, Oregon USA

Merlot, Drumheller, Washington State USA

Cabernet Sauvignon, Cuvelier, Mendoza Arg.

Cabernet Sauvignon, Ferrari Carano, Sonoma

Malbec, Marcello Pelleriti, Mendoza, Argentina

Tempranillo, Viña Bujanda, Rioja Spain

Red Blend, Essential Red Blend, California USA

Glass

\$13

\$10

\$13

\$17

\$13

\$9

\$11

1/2 Ltr

\$42.50

\$32.50

\$42.50

\$55.25

\$42.50

\$31

\$35

Btl

\$65

\$46

\$65

\$85

\$62

\$45

\$49

## Papillon's Champagne and Sparkling Wine Selection



- Francois Martenot, Crémant de Bourgogne Brut, France** 57  
*This characterful Crémant de Bourgogne is made predominantly from Chardonnay with a proportion of Pinot Noir, Gamay and Aligoté*
- Billecart-Salmon, Brut, Champagne, France** 112  
*Fine bubbles which slowly, persistent mousse. Straw-colored. A nose of ripe pear with touches of cut hay. Full fruit, but clean in the mouth.  
This cuvee contains 40% Pinot Meunier, 30% Pinot Noir, 30% Chardonnay*
- Veuve Clicquot Ponsardin, Brut, Champagne, France** 127  
*Traditionally, the proportion of each grape variety used is 50 to 55% Pinot Noir, 15 to 20% Meunier and 28 to 33% Chardonnay.*
- Billecart-Salmon, Sous Bois, Champagne, France** 177  
*Fermented in wood, this mature and rich Champagne is sophisticated and stylish. It has a rich, full-bodied character with hints of spice as well as dry, citrus fruits. It has a steely core, showing a taut texture as well as some maturity. **95 points Wine Enthusiast***
- Billecart-Salmon, Blanc de Blanc, Champagne, France** 177  
*A pure intensity of dry fruit aroma's, almonds and fresh hazelnuts mixed with white fresh fruits. Complex, powerful but elegant on the palate with a delicate mousse. Light mineral finish.*
- Billecart-Salmon, Brut Rose, Champagne, France** 177  
*Persistent mousse, with fine bubbles rising slowly. Pale salmon pink in color, with a shade of gold. A nose of red fruits and fresh pear. Delicate fruit on the palate and elegant.*

## Papillon's French White Wine Selection

- Lieubeau, Muscadet Val de Loire, Appellation D'Origine Protégée, Sur Lie, Loire France** 49  
*Melon de Bourgogne – Dry – Crisp – Tropical – Honeydew Melon* 
- Baron Patrick de Ladoucette, Les Deux Tour, Appellation Touraine Contrôlée, Loire France** 51  
*Sauvignon Blanc – Lychee – Orange Sorbet – Floral Aromas – Lovely Acidity*
- Ogier Heritages, Appellation Côtes du Rhône France** 59  
*Grenache Blanc – Bourboulenc – Clairette – Roussanne – Viognier – Golden Straw – Hints of Rose – Fruity – Pear – Almond – Acacia Honey*
- Regnard, Appellation Mâcon-Lugny Contrôlée Burgundy France** 60  
*Chardonnay – Light Oak – Lemon Peel – White Plums – Mineral*
- Hugel, Appellation Alsace Contrôlée, Alsace France** 66  
*Riesling – Dry – Fresh – Elegantly Structured – Touch of Honey*
- Domaine Delaporte, Appellation Sancerre Chavignol Contrôlée, France** 75  
*Sauvignon Blanc – Stone Fruit – Wet Granite – Rhubarb – Boxwood – Kiwi – Vegetal*
- Bouchard Pere & Fils, Appellation d'Origine Pouilly Fuisse Contrôlée, Macon, Burgundy France** 82  
*Chardonnay – Peach – Apples – Spice – Mineral – Silky* 
- Yves Cuilleron 'La Petite Cote', Appellation Condrieu Contrôlée, Northern Rhone, France** 145  
*Viognier – Apricot – Quince – Peach – Citrus Fruit – Lilac – Rose – Violet – Honey – Spice*  
*94 Points on Wine Spectator* 
- Bouchard Pere & Fils, Appellation Puligny-Montrachet Contrôlée, A Beaune, Côte-d'or, Burgundy France** 156  
*Chardonnay – Floral – Acacia – Brioche*

## Papillon's White Wine Selection from Over the World

<b>Bogle, California</b> 	44
<i>Chenin Blanc – Vegan – Peach – Apricot – Spice – Anise – Honey – Buttered Popcorn</i>	
<b>Markus Huber, Terrassen, Traisental, Austria</b>	46
<i>Grüner Veltliner – Crisp – Vegan – Minerals – Herbaceous – Citrus – Green Apple</i>	
<b>La Scolca, Gavi di Gavi, DOC, Piedmont, Italy</b>	51
<i>Cortese – Green Apple – Light Citrus – Fruity – Fresh</i>	
<b>Honig, Rutherford, Napa Valley, California, USA</b> 	57
<i>Sauvignon Blanc – Semillon – Muscat – Honey Suckle – Cantaloupe – Grassy –</i>	
<b>Starmont by Merryvale, Carneros, California, USA</b>	64
<i>Chardonnay – Citrus – Apple – Spice – Tropical Notes – Fresh Mineral – Subtle Oak</i>	
<b>Ferrari Carano, Sonoma County, California, USA</b>	72
<i>Chardonnay – Creamy – Green Apples – Pear – Citrus</i>	

## Papillon's Rose Selection

<b>Château d'Esclans Whispering Angel, Côtes de Provence, France</b>	66
<i>An irresistible Pink! – Charming – Refreshing – Refined – Strawberry and Berry Fruit</i>	
<b>Domaine Delaporte, Appellation d'Origine Protégée, Sancerre, Loire France</b> 	76
<i>Pinot Noir – Chavignol – Red Currant – Wild Strawberry – Fresh Herbs – Peach – White Pepper</i>	
<b>Au Contraire, Rosé, Russian River Valley, Sonoma, USA</b>	79
<i>Pinot Noir – Blush Pink – Cherry – Strawberry – Orange Zest</i>	

## Papillon's French Red Wine Selection

<b>Chateau Clou du Pin, Appellation Bordeaux Superieur Contrôlée, France</b> <i>Merlot – Ripe Cherries – Blackberries – Cedar – Sandalwood</i>	<b>46</b>
<b>Chateau Saint-Louberts, Les Arrocs, Appellation Graves Contrôlée, France</b> <i>Cabernet Sauvignon – Merlot – Earthy – Black Cherries – Plum – Herbs – Mint</i>	<b>48</b>
<b>Regnard, Appellation Mâcon Contrôlée Rouge, Maconnais, Burgundy France</b> <i>Pinot Noir - Cherry - Young - Red Fruit - Black Currant - Raspberry - Spicy</i>	<b>52</b>
<b>E. Guigal, Appellation Côtes du Rhône Contrôlée, Northern Rhône France</b> <i>Grenache – Syrah – Mourvèdre - Red Berries – Spices - Full-Bodied - Rich</i>	<b>56</b>
<b>Plaisir de Siaurac, Appellation Lalande de Pomerol, Bordeaux France</b> <i>Merlot - Cabernet Franc – Malbec – Earthy – Black Currant - Licorice – Savory – Powerful</i>	<b>67</b>
<b>Clos de Gamot, Appellation Cahors Contrôlée, Cahors France</b> <i>Malbec – Cahors – Smoky - Overripe Black Cherries - Dark Currant</i>	<b>69</b>
<b>Chateau Lestage Simon, Haut-Médoc, Cru Bourgeois, Appellation d'origine, Protégée, Bordeaux France</b> <i>Petit Verdot - Cabernet Sauvignon – Cabernet Franc - Blackberry – Mocha – Black Cherry Finish</i>	<b>75</b>
<b>Comte Lafond, Appellation Sancerre Contrôlée, Loire France</b> <i>Pinot Noir – Dry - Intense - Red Fruits – Elegance</i>	<b>82</b>
<b>Château Cap de Faugères, Castillon Côtes de Bordeaux, Bordeaux France</b> <i>Merlot – Cabernet Franc – Cabernet Sauvignon – Pomegranate – Iron Accents – Savory – Rooibos Tea</i>	<b>87</b>
<b>Château Les Trois Croix, Appellation Fronsac Contrôlée, Bordeaux France</b> <i>Cabernet Sauvignon – Merlot - Blackberries - Chocolate - Licorice - Raspberries - Dark Cherries</i>	<b>90</b>

<b>Clos Beaugard, Pomerol, Appellation d' Origine Protégée, Bordeaux France</b>	<b>91</b>
<i>Merlot – Cabernet Franc- Traditional Bordeaux - New French Aak Casks – Creamy – Oaky</i>	
<b>Château Cantin, Grand Cru, Appellation Saint Emilion d'Origine Protégée, Bordeaux France</b>	<b>94</b>
<i>Merlot - Grand Cru – Ripe Round Tannins - Complex - Long Finish</i>	
<b>Château La Fortune, Cru Bourgeois, Appellation Margaux d'origine Protégée Bordeaux France</b>	<b>118</b>
<i>Cabernet Sauvignon - Malbec – Petit Verdot - Complex - Black Fruit – Licorice – Blackberry Jam – Coffee</i>	
<b>Bouchard Pere &amp; Fils, Appellation Gevrey Chambertin Contrôlée, Burgundy</b>	<b>137</b>
<i>Pinot Noir – Black Current – Earth Notes – Dark Plum – Black Cherry</i>	
<b>Clos Saint Jean, Appellation Chateauneuf du Pape, Southern Rhône France</b>	<b>136</b>
<i>Grenache – Syrah - Mourvèdre – Cinsault - Vaccarese - Muscadine – Old Vines – Black Tea – Ganache - Liquorice</i>	
<b>Bouchard Pere &amp; Fils, Appellation Pommard Contrôlée, Côtes de Beaune, Côte D'Or, Burgundy France</b>	<b>138</b>
<i>Pinot noir - Oak - Structured – Full Bodied – Cherry – Rose – Iron – Earth</i>	
<i>91 Points Wine Spectator</i>	
<b>Château Gloria, Appellation St.Julien Contrôlée, Bordeaux, France</b>	<b>174</b>
<i>Cabernet Sauvignon - Cedarwood - Fruitcake – Flowers - Creme de Cassis – Dried Plant – Plum – 94 points on the Wine Spectator</i>	
<b>Château Clerc Milon, Appellation Pauillac Grand Cru Classe, Bordeaux France</b>	<b>269</b>
<i>Cabernet Sauvignon – Carmenere - Purple Violet Tint – Powerful - Warm Nose - Black Fruit – Mineral – Liquorice</i>	

**RECOMMENDED**

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## Papillon's Red Wine Selection from Over the World

<b>Renzo Masi, Chianti Riserva DOCG, Rufina Tuscany, Italy</b> <i>Sangiovese – Colorino – Black Cherry – Leather – Earthy – Herbaceous</i>	<b>49</b>
<b>San Cassiano, Valpolicella Classico DOC, Verona, Italy</b> <i>Corvina – Corvinone – Rondinella – Molinara – Spicy – Cherries – Chocolate – Plums – Licorice</i>	<b>56</b>
<b>Louis M. Martini, Sonoma County, California, USA</b> <i>Cabernet Sauvignon – Black Plum Jam – Black Currant</i>	<b>59</b>
<b>Edmeades, Mendocino county, California, USA</b> <i>Red zinfandel – Bold – Smokey – Red Fruits – Dark – Elegance</i>	<b>62</b>
<b>Undurruga, Terrior Hunter, Maipo Valley, Chile</b> <i>Carmenere – Soft Dark Fruit – Vanilla – Licorice – Chocolate – Full Body</i>	<b>64</b>
<b>Rutini Wines, Collection, Tupungato, Mendoza, Argentina</b> <i>Merlot – Genuine Classic – Full Bodied – Structured – Complexity</i>	<b>65</b>
<b>Sileni Estates Cellar Selection, Hawke's Bay, New Zealand</b> <i>Pinot Noir – Ripe Red Fruit – Strawberry – Raspberry – Cherry – Soft Tannins – Lively Acidity</i>	<b>66</b>
<b>Decoy by Duckhorn, Sonoma County, California, USA</b> <i>Cabernet Sauvignon – Vanilla – Oak – Spice – Classic Red Fruit – Blackberry</i>	<b>78</b>
<b>Free Simonsig “Tiara”, Stellenbosch, South Africa</b> <i>Cabernet Sauvignon – Petit Verdot – Merlot – Softened Tannins – Ripe Berry – French Oak</i>	<b>80</b>
<b>Cuvelier de Los Andes, Grand Vin, Valle de Uco, Mendoza Argentina</b> <i>Cabernet Sauvignon – Malbec – Shiraz – Dried Mint – Dark Plum – Roasted Cherry – Blackberry – Smoke</i>	<b>88</b>
<b>Alexander vs The Ham Factory, Reserva, Ribera del Duero, Spain</b> <i>Tinto Vino – Oak Ageing 18 months – Rich – Intense – Concentrated</i>	<b>92</b>

<b>Carmelo Patti, Single Vineyard, Mendoza, Argentina</b>	<b>96</b>
<i>Cabernet Sauvignon – Classical – Aromatic - Minty - 93 Point Robert Parker</i>	
<b>The Prisoner, Napa Valley, California, USA</b>	<b>100</b>
<i>Red Zinfandel – Cabernet Sauvignon – Petite Syrah - Plump – Jammie - Huckleberry - Spicy Mocha</i>	
<b>Honig, Napa Valley, California USA</b>	<b>105</b>
<i>Cabernet Sauvignon – PV – Merlot – CF – Malbec – Bordeaux Blend – Acai berry – Plum – Mocha – Black Licorice – Black Tea – Coriander – Spice</i>	
<b>Faustino I Reserva Rioja, Spain</b>	<b>106</b>
<i>Tempranillo - Graciano - Mazuelo - Ruby Color - Mushroom – Plum – Spice - Tobacco – Leather</i>	
<b>Fontanafredda, Barolo Serralunga d’Alba, DOCG, Piedmont Italy</b>	<b>109</b>
<i>Nebbiolo – Chocolate - Earthy – Excellent Fruit Balance - Complex Finish</i>	
<b>Freemark Abbey, Napa Valley, California, USA</b>	<b>110</b>
<i>Cabernet Sauvignon – Merlot – Malbec – PV – CF – Chocolate - Berry - Plum - Medium Bodied</i>	
<b>Faust, Napa Valley, California</b>	<b>149</b>
<i>Cabernet Sauvignon – Merlot – CF – PV – Dark Chocolate – Dried Herbs</i>	
<b>Papillon, Orin Swift, Napa Valley, California, USA</b>	<b>177</b>
<i>Cabernet Sauvignon – CF – Malbec – PV – Merlot – Currants - Cassis – Plum – Textured Tannins - Sweet Oak</i>	
<b>Antinori Guado Al Tasso, Bolgheri DOC Superior, Super Tuscan Italy</b>	<b>181</b>
<i>Cabernet Sauvignon – Merlot - Cabernet France – Petit Verdot– Crisp – Savory Finish</i>	
<b>Opus One, Bordeaux blend, Oakville Napa Valley, California, USA</b>	<b>437</b>
<i>Cabernet Sauvignon – 2013 - Black Currants - Blueberries - Sweet Tobacco – 100 points James Suckling</i>	



## Cocktails

### **French 78**

Cointreau Noir, lime juice, Villa Sandi Prosecco **9.-**

### **Bumbu Piña Colada**

Bumbu Rum, coconut simple syrup, pineapple juice and fresh lime juice **9.-**

### **Devil's Island Iced Tea**

Tequila, gin, Mount Gay rum, vodka, fresh squeezed limes and coke **10.-**

### **Blanton's Old Fashioned**

Blanton's single barrel bourbon with bitters, orange and brown sugar **16.-**

### **La Poir Mule**

Absolut Pear, lime juice, spiced syrup and ginger beer **12.-**

### **Mulberry Bramble Caipirinha**

White rum with fresh berries and lime **12.-**

### **Bobby's Gin & Tonic**

Bobby Gin with fever tree tonic and Villa Sandi prosecco **14.-**

### **Mezcal Negroni**

Casamigos Mezcal with Galliano Aperitivo and Vermouth Rosso **14.-**

## Martini's

### **Papillon's French Martini**

Absolut Raspberry, Pineapple juice, Bols pineapple & Chambord **12.-**

### **Rosé Drop Martini**

Absolut Raspberry, simple syrup, fresh squeezed lemon and topped off with Minuty Rose **14.-**

### **Fresh Blueberry Martini**

Fresh blueberry puree, Van Gogh Blueberry acai vodka **14.-**

### **Espresso Martini**

Espresso, Irish cream and Kahlua **12.-**

### **Side Car**

Traditionally made with Remy martin, Cointreau Noir and lime juice **14.-**

### **Peaches**

Peach liquor, orange, pineapple and Bols Grenadine **12.-**

### **Devil's Island**

Blanton's bourbon, bitters and sweet vermouth **14.-**

## Selection of the bar

### **Cognac**

Remy Martin VSOP	12.-
Remy Martin XO	25.-

### **Whiskey**

Johnny walker red label	9.-
Johnny walker black label	10.-
The Glenlivet, Single malt	12.-
Macallan	18.-
Old Parr	
Jack Daniels	

### **Tequila (Handcrafted)**

Don Valente Silver	10.-
Don Valente Reposado	18.-
Don Valente Extra Anejo	25.-

### **Bourbons**

Buffalo Trace	8.-
Blanton's Single Barrel	14.-

### **Rum**

Mount Gay Eclipse	10.-
Bumbu Rum	10.-
Mount Gay XO	20.-
Captain Morgan	

### **Gin**

Bombay	
Beefeater	
Bobby's	

### **Vodka**

Absolut	
Absolut Vanilla	
Absolut Raspberry	
Absolut Pear	
Grey Goose	
Russian Standard	
Ketel one	
Tito's	
3 Kilo Vodka	

### **Beer**

Stella Artois	8.50
Duvel	12.-
Hoegaarden (white)	10.-
Balashi	4.50
Corona	8.-
Bud light	8.-
Leffe Brown	0

### **After dinner**

Grappa	12.-
Grand Marnier	8.-
Cointreau Noir	12.-
Frangelico	8.-
Tia Maria	7.-
Sambuca	0
Sambuca Black	0
Dom Benedictine	0
Kahlua	0
Disaronno Amaretto	0