



WINE by the GLASS

*Ask Us About Flight Pours *

SPARKLING

MV DOMAINE BRAZILIER, Methode Traditionnelle, Rosé, Brut, Loire, FR	15
MV A. LEVASSEUR, 'Extrait Gourmand', Rosé, Brut, FR	25
MV MICHEL GONET, 'Vindey - Montgueux' Blanc de Blancs Extra Brut, FR	20
2023 CASA COSTE PIANE, Prosecco, 'Frizzante', Vento, IT	16

WHITE & ROSÉ

2024 GUIBERTEAU 'Chai de la Dive', Rosé, Saumur, FR	16
2021 PHELAN FARM, 'Freund' (gruner veltliner), Sta. Rita Hills, CA	17
2021 DOMAINE du MOUTON Noir, Vouvray, (chenin blanc), Brut, FR	15
2022 OLIVER PITHON, 'Lais Blanc', Rousillon, (maccabeau/gris), FR	16
2023 DOMAINE de L'ECU, 'Granite', Muscadet, (melon bourgogne), FR	15

RED

2023 LADY of the SUNSHINE, Chene Vineyard (pinot noir) Edna Valley, CA	19
2020 DOMAINE GALOUCHEY 'Vin de Jardin' (field blend), Bordeaux, FR	20
2022 LA MIRAJA, 'Ruche di Castagnole' (ruce) Monferrato, IT	17
2022 LE BON CAVISTE, (pinot noir), Van Duzer, OR	16
2022 LE BON CAVISTE, (syrah), Applegate, OR	16

FANCY POURS 2.5 OZ / 5 OZ

MV ANTOINE BOUVET, 'Bisseuil', blanc de noir, Extra Brut, FR	20 / 40
2020 CHATEAU BONNEZEAUX, 'La Lune', (chenin blanc), Anjou, FR	15 / 30
1991 BERNARD LEVET, 'La Chavaroche', Cote Rotie, FR	25 / 50

Non-Alcoholic

MV FRITZ MULLER, 'Alkoholfrei,' (muller thurgau), Rheinhessen, GR	13
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SNACKS & PLATES

-Bread & Butter Little T baguette, miso, maldon	10
-Anchovies in Anchoïade olive, sherry vinegar, aregglo	11
-Marinated olives coriander, lemon peel, bay laurel	9
-Spanish Spiced Marconas pimentón, espellete, orange peel	8
-Smoked Salmon Dip Copper River salmon, fennel, creme fraiche, crackers	13
-Sauvie Island Growers Mesclun Salad avocado, shaved fennel, market radish, tofu green goddess, pecorino	14
-Prosciutto San Danielle cantaloupe, fig gel, brie, lacey croutons, saba, fennel pollen	21
-Juniper Cured Salmon cucumber and summer bean relish, pickled mustard seeds, aromatic oat milk	22
-Summer Cassoulet Rancho Gordo marcella bean, fava beans, sweet sausage, tarragon aioli, sungold tomatoes, breadcrumbs	25

*Eating undercooked or raw meat, unpasturized eggs or seafood can cause illness. Many dishes include ingredients not listed on the menu. Please let us know if you have any food allergies.

FEATURED LIST

Sparkling

2016 ERIC RODEZ, 'Les Beurys Maceration', Rose, Pinot Noir, Extra Brut	182
2015 MICHEL GONET, Mesnil-sur-Oger, Blanc de Blancs	128
2018 GUILLAUME SERGENT 'Pataphysique', Blanc de Meunier, Extra Brut	128
MV EMILIEN FENEUIL 'Cuvee Totem', Blanc de Blancs, 1er Cru, Extra Brut	160
2019 DOMAINE DES TUILERIES, 'Empreintes', Blanc de Noirs, Brut Nature	180

White

2020 ALICE ET OLIVIER DE MOOR, Mont de Milieu, 1er cru, Chablis	160
2023 THIBAUD CAPELLARO, Temps d'Une Bise, Rhône Valley, Viognier	58
2020 CROIX & COURBET, 'En Beaumont', Côtes du Jura, Savagnin Ouille	82
2018 HUBERT LAMY, La Pincee, Saint-Aubin	150
2020 RENAUD BOYER, Saint-Romain, Burgundy, France	140

Red

2018 ROUSSEAUX-BATTEAUX, 'Les Champs Brules', Coteaux Champenois, PN	96
2024 AMITI 'Melting Popsicles' Willamette Valley, Leon Millot	52
2020 PHILIPPE LIVERA, 'Clos Village', Gevrey Chambertin	146
2023 CASCINA PENNA-CURRADO, 'Bricco Lago', Langhe, Nebbiolo	75
2022 PRIEURE SAINT-JEAN de BEBIAN, 'Pautel', Syrah	148



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