



## WINE by the GLASS

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### SPARKLING

|                                                                 |    |
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| MV FREDERIC SAVART 'La Ouverture' Grand Cru Brut, Champagne, FR | 25 |
| MV LE GALLAIS 'Cuvée des Cédres' Brut Nature, Champagne, FR     | 25 |
| MV STÉPHANE TISSOT 'Crémant du Jura', Rose Brut, Jura, FR       | 18 |

### WHITE

|                                                               |    |
|---------------------------------------------------------------|----|
| 2023 LADY of the SUNSHINE 'Chene Vinyard' (charonnay), CA     | 22 |
| 2022 ANTONELLA CORDA 'Vermentino di Sardegna', Sardinia, IT   | 17 |
| 2022 TERRA VITA VINUM 'Terre de 3', (chenin blanc), Anjou, FR | 23 |
| 2021 PHELAN FARMS 'Freund', (veltliner), Santa Rita Hills, CA | 16 |

### RED

|                                                                       |    |
|-----------------------------------------------------------------------|----|
| 2022 LA BON CAVISTE (pinot noir), Chehalem, OR                        | 18 |
| 2022 LA BON CAVISTE (syrah), Chehalem, OR                             | 16 |
| 2023 SCAR OF THE SEA 'Vino de los Ranchos' (pinot noir) SLO Coast, CA | 24 |
| 2022 DAME JEANNE 'Terre de Sienna', Coteaux Bourguignons, FR          | 22 |
| 2020 PHELAN FARMS (mencia), San Luis Obispo, CA                       | 22 |

### FANCY POURS 2.5 oz / 5 oz

|                                                                  |         |
|------------------------------------------------------------------|---------|
| 2019 ROUSSEUAX-BATTEAUX 'Les Grandes Voyettes', Grand Cru, FR    | 25 / 50 |
| 2021 CELLIER SAINT BENOIT 'Les Charlots' (chardonnay) Arbois, FR | 20 / 40 |
| 2014 CAMERON 'Clos Electrique', (chardonnay), Dundee, OR         | 25 / 45 |
| 1978 PAUL JABOULET 'Les Cedres' Chateaufeuf du pape, FR          | 35 / 60 |

\*Eating undercooked or raw meat, unpasteurized 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.



## SNACKS and PLATES

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| CANAPÉ TRIO<br>caramelized onion & fromage blanc / steelhead rillettes & caper berry / foie gras & orange | 18 |
| SKORDALIA<br>greek potato spread, kalamata olives, garlic confit, bread                                   | 12 |
| GRIBICHE<br>egg, aioli, pickled fresno chili, capers, creme fraiche, potato chips                         | 10 |
| BREAD & BUTTER<br>miso, coriander, lemongrass                                                             | 10 |
| FROMAGE TRIO<br>pickled vegetables, meyer lemon & rhubarb jam, bread                                      | 20 |
| SALAME & PÂTÉ<br>pickled vegetables, whole grain mustard, bread                                           | 30 |
| POISSON CRU*<br>hamachi, coconut milk, lime, serrano, carrot                                              | 20 |
| FANCY BABY WAGYU TARTARE*<br>pearl onions, capers, dijon aioli, bread                                     | 25 |
| SMOKED TROUT ROE SERVICE<br>Creme fraiche, smoked trout roe, potato chips                                 | 20 |
| -ADD smoked TROUT ROE to any item                                                                         | 15 |

### SWEETS

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|--------------------------------------------------------------------------------------------------------------|----|
| SUNDAY BREAD PUDDING<br>Cardamom, cinnamon, white chocolate, blood orange marmalade, vanilla cultured butter | 15 |
| CHOCOLATE BON BON<br>salted lavender toffee                                                                  | 3  |

### SUNDAY SERVICE for TWO (only available Sunday) 140

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Two curated bites of everything on the menu served on tiered towers

## FEATURED CHAMPAGNE LIST

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|                                                                      |     |
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| 2018 CHARTOGNE-TAILLET 'Les Couarres', blanc de noirs, Extra Brut    | 159 |
| MV BENOIT LAHAYE, 'Violaine', Bouzy, Grand Cru, Brut                 | 149 |
| MV BENOIT LAHAYE, Blanc de Noirs, Bouzy, Brut Nature                 | 118 |
| 2011 JEROME BLIN, 'Les Caillasses' Brut                              | 110 |
| 2019 ROUSSEAUX-BATTEUX 'Les Grandes Voyettes', Grand Cru             | 112 |
| NV DOMAINE GUY MEA, 'Sig'Nature', 1er Cru, Extra Brut                | 112 |
| MV MOUZON-LEROUX, 'L'Atavique Tradition', Verzy, 1er Cru, Extra Brut | 130 |
| MV FAMILLE DELOUVIN 'Semper Fidelis XVI', Extra Brut                 | 128 |
| 2016 ERIC RODEZ 'Le Grande Ruelle', Blanc de Noir, Extra Brut        | 216 |
| NV PETIT & BAJAN, 'Obsidienne', Grand Cru, Brut                      | 133 |



1204 NW Glisan  
Portland, OR 97209  
@FancyBabyPDX