

## Wines by the Glass

### Whites

0127.	Riesling Dry (Fish Label), Selbach, Germany, '08	10
0128.	Pinot Grigio, Vigneti del Sole, It. '07	9
0133.	Sauvignon Blanc, Château Grand Plessis, Fr. '08	10
0147.	Chardonnay, Les Compagnons, Monterey, CA '08	9
0155.	Gerwurtraminer, Paul Blanck, Germany '08	15
0160.	Gruner Veltliner, Setzer, Austria, '07	9

### Rosé

038.	Rosato "Albarosa" Aglianico del Taburno, It. '09	10
039.	Rosé, Mattebella, North Fork LI, NY '08	9

### Reds

0226.	Syrah, La Bouscade, Les Sept Vents, Fr. '06	12
0227.	Malbec, Taymente, Huarpe, Argentina '08	9
0232.	Pinot Noir, Girasole Vineyards, Mendocino, CA '08	12
0247.	Merlot, Caladoc, Domaine du Grapillon d'Or, Fr. '07	9
0255.	Cabernet Sauvignon, Broadside, Margarita Vineyard, Paso Robles, CA '08	15
0302.	Cotes du Rhone, Les Trois Couronnes, Fr. '07	9

### Aperitif & Dessert

0400.	<b>Red Dessert Wine, Bouquet, North Fork LI, NY '09</b> Offers warm aromas of blackberry, black cherry, raspberry, chocolate and pepper; long finish.	25
0401.	<b>Tannat, Maydie, Fr. '07</b> Deep red color and offers powerful aromas of black fruit and variations of dried fruits. On the palate, its delicate fruitiness balances out the powerful tannins.	18
0414.	<b>Sauvignon Blanc (Late Harvest), Carrefour, Napa Valley, CA '06</b> Rich, bright and fresh, with aromas and flavors of orange blossom, apricot, peach and nectarines.	18

### Champagne & Sparkling Glass

053.	Brut Champagne, Cuvee Prestige, Taittinger, NV	18
076.	Blanc de Blancs, Brut, Paul de Coste, Fr. NV	10
513.	Brut Rosé, Method Champenoise, Gruet, New Mexico, NV	12

## Half Bottles

### Champagne

512.	<b>Pinot Noir, Blanc de Noirs, Gruet, New Mexico, NV</b> A fine salmon color, aggressive mousse, amazing berry aroma and creamy texture.	21
513.	<b>Brut Rosé, Method Champenoise, Gruet, New Mexico, NV</b> This nearly garnet Rosé has a lovely, bright floral bouquet with hints of strawberry, raspberry, and cherry. On the palate, it is rich and fruity in a dry, Brut style.	22
53.	<b>Brut Champagne, Taittinger, CA NV</b> Vigorous, fragrant & bubbly.	33

### Whites

611.	<b>Pinot Gris, Domain Paul Blanck, Fr. '07</b> This wine is a classic Alsatian white, perfect for fish, rich soup and pates.	26
612.	<b>Pouilly-Fume, Domain Cailbourdin, Les Cris, Fr. '06</b> Extraordinarily elegant, when young this wine possesses aromas of fruits (pineapple, citrus, peach) and mineral tones.	29
613.	<b>Pinot Gris, Grand Cru, Pierre Sparr, Alsace Fr. '96</b> Moderately sweet, underscored by good acidity, exuding apricot, passion fruit and pineapple, with hints of citrus. Lean and intense.	36
618.	<b>Chardonnay, Talley Vineyards, Arroyo Grande Valley, CA '08</b> Estate grown, produced and bottled using sustainable techniques. Rich and buttery with flavors of baked apple.	33
619.	<b>Chardonnay, Ramey, Russian River Valley, CA '07</b> Powerfully scented bouquet of lemon, orange, and floral honey, with a suave spicy undertone. The citrus flavors repeat on the palate, along with gingerbread and tangy mineral qualities.	26
620.	<b>Riesling Spatlese, Leitz, Germany '09</b> Intensely fragrant, vigorous and refreshing.	36

### Rosé

625.	<b>Tavel Rosé, Domaine Lafond, Rhone, Fr. '09</b> Fruity and fresh yet complex. From a region (Tavel) that produces some of the world's best rosés.	22
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### Reds

634.	<b>Vino Nobile di Montepulciano, Dei, It. '04</b> Produced in the Montepulciano region of Italy, using Prugnolo Gentile, Canaiolo and Mammolo grapes. Intense nose, with a full harmonious flavor.	33
638.	<b>Cabernet Franc, Lang &amp; Reed, Napa, CA, '07</b> Savory and tarragon combine with floral essence buttressed with dried cherry and currant fruit flavors.	26
639.	<b>Zinfandel, Dashe, Dry Creek, CA '04</b> Bright red cherries, blackberries and milk chocolate, with floral notes. Subtle spices are also apparent.	32
640.	<b>Chateauneuf-du-Pape, Brusquieres, Fr. '07</b> Rated 92 points by Wine Spectator, this Grenache based blend is made with hand harvested grapes from vines aged 40 years or older.	45
641.	<b>Pinot Noir, Rex Hill, Willamette Valley, OR '07</b> Produced by a vineyard that participates in Oregon's sustainability movement and is moving toward biodynamic certification.	34

## Champagne & Sparkling Bottle

52. **Prosecco, Brut, Bortolotti, It. NV**  
Clean, slightly floral and harmonic. Flavor:  
Persistent and characteristic, fruity. 50
53. **Brut Champagne, Cuvee Prestige, Taittinger, NV**  
Vigorous, fragrant & bubbly. 85
61. **Brut Champagne, Laurent-Perrier, NV**  
Rich with long finish of honeyed ripe fruit. 110
75. **Cava, Brut, L' Hereu de Ravento's I Blanc, NV**  
Bright and lively with fruity aromas of  
lemon and apples. 50
76. **Blanc de Blancs, Brut, Paul de Coste, Fr., NV**  
Everyday drinking sparkling wine. 32
78. **Rosé Sparkling, Topaz Imperial, Sparkling Pointe,  
North Fork LI, NY '05**  
Vibrant pink color. Fresh and elegant with flavors of  
strawberry and cherry. 65

## Rosé

030. **Rosé, Tablas Creek Vineyard, Paso Robles, CA '07**  
Rich, ripe and full of fruit; has aromas of white plum and  
watermelon with spicy flavors of ripe strawberries.  
Lingering finish. 36
031. **Tavel Rosé, Roc-Epine, Domaine Lafond, Fr. '09**  
Fruity and structured. A blend of 50% Grenache Blanc,  
30% Roussanne and 20% Viognier. A beautifully fresh  
wine offering aromas of citrus, apricot, white flowers,  
spices and honey. 35
038. **Rosato "Albarosa" Aglianico del Taburno, It. '09**  
Aromatic and elegant with beautiful salmon red color.  
Fruit-driven, approachable, and ready to drink. 40
039. **Rosé, Mattebella, North Fork LI, NY '08**  
Dry rosé. Strawberry fruit aromas that flow onto the  
palate. Organically produced using sustainable  
practices. 35

## White

### Spicy, aromatic and food friendly

126. **Riesling, Braun, Late Harvest, Germany, '06/07**  
Well-balanced to be savored on its own or with pork,  
poultry or fine cheese. 39
127. **Riesling Dry (Fish Label), Selbach, Germany, '08**  
Not sweet but exudes ripe pineapple on the nose and  
palate. Finishes with a clean savory zip leaving the drinker  
wanting more. 36
128. **Pinot Grigio, Vigneti del Sole, It, '07**  
Crisp acidity and a nose of lemons, green apples and  
almonds. Well balanced with a fresh, clean finish. 36
155. **Gerwurtraminer, Paul Blanck, Alsace, Fr. '08**  
Classic Gewurztraminer on the nose, however this wine is  
lean and balanced on the palate. The winemaker farms  
his vines without the use of chemicals. 40
156. **Côtes du Ventoux Blanc, André Goichot, Fr. '08**  
20% Roussane, 60% Grenache Blanc, 10% Marsanne.  
Subtle and very aromatic. Textured and creamy mouth  
feel. 25
157. **Vermentino, Casamatta, Tuscany, It. '08**  
100% Vermentino sourced from several vineyards in  
Tuscany. Crisp acidity and a fresh palate make this an  
excellent food wine. 32
160. **Gruener Veltliner, Setzer, Austria, '07**  
Cucumber, white pepper and flowers. Relatively light on  
the palate but not lacking depth. 36

## Sauvignon Blanc

132. **Sauvignon Blanc, Domaine Galetis, Fr. '08**  
A mineral-driven, estate grown and bottled  
seafood wine with fruit to match. 36
133. **Sauvignon Blanc, Château Grand Plessis,  
Bordeaux Fr. '08**  
Lively and mouthwateringly fresh, offers a lovely balance  
between acidity and fruit, and features flavors of citrus fruit,  
gooseberry and a touch of herbs. 29
136. **Sancerre, Domaine Gérard Millet, Fr. '08**  
100% Sauvignon Blanc. Extremely vibrant and tropical fruit  
dominate this racy, dry, clean white wine from a smaller  
satellite of Sancerre. 49
137. **Sauvignon Blanc, Jamesport Vineyards, LI, '08**  
Intensely aromatic with pineapple, mango and key  
Lime, help together by its natural acidity. 45
138. **Sancerre, Les Boucaults, Domaine Pastou, Fr. '09**  
Fresh and inviting aromas of citrus fruits laced with floral  
and mineral notes, and a rich mouth feel. Terrific with  
seafood, fresh cheese or to sip on its own. 50

## Chardonnay

145. **Chablis, Domaine Fourrey, Fr. '07**  
Toasty oak and honey character on the nose, with ripe  
pineapple and hints of caramel 40
146. **Chardonnay, Seigneur Jean-de Roze, Fr. '08**  
A beautiful golden yellow color. It's very  
aromatic -- featuring hints of citrus, and opens up  
on notes of pear and nuts. 36
147. **Chardonnay, Les Compagnons, Monterey, CA '08** 9  
Exudes aromas of green apple and pear. A well balanced  
acidity supports a light toasty note leading to a long and  
deliciously fruity finish. A percentage of every bottle  
purchased goes directly to one of four local nonprofits  
dedicated to improving the lives of animals and pet-lovers  
in need. 32
148. **Chardonnay, Sherwood House, North Fork LI, '07**  
Elegant and refreshing with delicate aromas of citrus, ripe  
pears and white peach. Long finish. 35

## RED

### Spicy Food Friendly Varietals

223. **Altos de Medrano, 'Colonia las Libre', Argentina '08**  
Exceptional value. Dark berry fruit  
with chocolate & violets. WS 87. 26
224. **Gamay, Domain Bellevue, Touraine, Loire Valley, Fr. '08**  
100% Gamay. Vibrant, floral and fresh, with a hint of  
minerality. A delicious extraction of cassis and red ripe  
cherries with soft tannins, and spicy notes. 28
225. **Cabernet Franc, Schneider, North Fork LI, NY '07**  
Showcases the expressive aromatic and bright red  
of the variety. 45
226. **Syrah, La Bouscade, Les Sept Vents, Fr. '06**  
A beautiful rendition of 100% Syrah, an elegant and fresh  
wine redolent of black cherries, pepper, black currant and  
blueberries. 42

227. **Malbec, Taymente, Huarpe, Mendoza, Argentina '08**  
Bold and fruit forward wine produced by fourth-generation descendants of the Piedmont-native Pasquale. Grapes sourced from 50-year old vineyards **38**
228. **Malbec, 'Grand Cuvee Prestige', Ch. Coustarelle Cahors, Fr. '06**  
Old world style of Malbec that is elegant and with balanced fruit and tannins. **38**
281. **Carmenere, Tres Palacios, Reserve, Chile, '07**  
Full-bodied and complex on the palate, it displays Black fruit notes. **32**

## Pinot Noir

232. **Girasole Vineyards, Mendocino, CA, '08**  
Made with organic grapes, this wine offers plenty of fruit, balanced tannins and a long, delectable finish **44**
235. **Kingston Family Vineyards, "Tobiano", Chile, '08**  
Deeply colored and intense, loaded with dark fruits and spice **45**
236. **Pinot Noir, Teira, Sonoma Coast, CA '07**  
Flavors of nutmeg, dried cranberries and cedar with a dash of pepper on the finish. **50**

## Merlot

242. **Merlot/Cabernet Sauvignon, Uva Mira, Stellenbosch, South Africa, '06**  
63% Merlot, 37% Cabernet Sauvignon. This wine is from the Stellenbosch region, with produces some of the finest wines in South Africa, and is the embodiment of drinkability and full flavor. **65**
246. **Bordeaux, Chateau Priore Marquet, France, '07**  
Bright and deep red, fresh and elegant red currant berries to the nose, to the palate long and elegant. **60**
247. **Merlot/Caladoc, Domaine du Grapillon d'Or, Fr. '07**  
80% Merlot, 20% Caladoc. This aromatic, estate-bottled wine is made from hand harvested grapes using traditional vinification methods. **36**

## Cabernet Sauvignon

253. **Ch. Bujeau la Grave, Bordeaux, Fr., '06**  
Beautiful deep red color, aromas of ripe cherry and cranberry. Lovely structure and concentration of fruit. Soft tannins lead to a long finish and lively aftertaste. **32**
254. **Margaux, Chateau le Coteau, Fr, '05**  
Fruity and powerful, yet silky tannins. Berry, cherry and tobacco character, with a lingering finish **60**
255. **Cabernet Sauvignon, Broadside, Margarita Vineyard, Paso Robles, CA '08**  
100% Cabernet Sauvignon from a single vineyard; farmed sustainably using a natural approach and minimal processing. Abundant intensity of fruit, but still maintains balance and freshness. **60**
258. **Joel Gott, "815", California, '07**  
Earthiness and acidity. A black tea laced wine with spicy red fruit and peppercorns **40**

## Rhône

300. **Cote du Rhone, Ch Haut-Musiel, Fr, '04**  
Showing off its Grenache heart of darkness with some dark fruits and berries, black pepper, and some roast meats yet remains fresh and never gets too heavy. **45**
301. **Cotes du Rhone, Alexandre Loiseau, Fr. '07**  
Leathery green pepper on the nose and sour cherry, green pepper in the initial taste. **36**
302. **Cotes du Rhone, Les Trois Couronnes, Fr. '07**  
Racy and round with aromas of black fruits, spices and liquorice. It offers a generous and fleshy mouth with rounded elegant tannins. **30**
303. **Cotes du Rhone, Vacqueyras, Domaine de Chategut, Fr. '07**  
This stunning wine exhibits a dense purple color along with abundant quantities of red fruit, pepper, violets, spice and meaty notes. Full-bodied, rich and opulent. **59**

## Paris Commune Special Promotions Wine Bar Only Monday & Tuesday Nights 6:30 – 10:30 pm Flights of Fancy

Create your own "Flights of Fancy" from our selection of Wines by the Glass\*

**White** - 2 oz. samples of any 4 white wines by the glass **12**

*Pairing Suggestion: Gruner Veltliner, Riesling (Dry), Sauvignon Blanc and Chardonnay.*

**Red** – 2 oz. samples of any 4 red wines by the glass **16**

*Pairing Suggestion: Pinot Noir, Merlot, Cotes du Rhone, and Cabernet Sauvignon.*

**Red/White** – 2 oz. samples of any 2 red and 2 white wines by the glass **14**

*Pairing Suggestion: Syrah & Malbec; Pinot Grigio & Gewurtraminer.*

**Sparkling** - 2 oz. samples of any 3 champagne or sparkling wines by the glass **15**

*Pairing Suggestion: Brut Champagne, Blanc de Blancs and Brut Rosé.*

**Mixed Flight** - 2 oz. samples of any 5 wines--red, white, rosé, sparkling and dessert by the glass **16**

*Pairing Suggestion: 1) Blanc de Blancs, Paul de Coste, 2) Pinot Grigio, Vigneti del Sole, 3) Rosato "Albarosa" Aglianico, 4) Cotes du Rhone, Les Trois Couronnes, and 5) Red Dessert Wine, Bouquet.*

**"New World vs. Old World"** – 2 oz. samples of any 2 Old World (European) and 2 New World (e.g. California, South America, etc.) wines by the glass **16**

*Pairing Suggestion:*

*Pinot Grigio, Vigneti del Sole, It. & Syrah, La Bouscade, Fr.*

*vs.*

*Chardonnay, Les Compagnons, CA & Malbec, Taymente, Argentina*

\* Complimentary cheese platter served with flights purchased between 6:30 – 7:30 pm.