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WINE

	gl	btl
Cremant De Bourgogne, Brut, FRA full range bubbly with elegance. pairs well with tempura, mushroom skewers, and hamachi crudo	18	70
Saint-Hilaire Brut, FRA, 2021 light and refreshing bubbly, well balanced, and with a reasonable price. pairs well with everything	12	36
Schloss Gobelsburg-Grüner Veltliner, AUT, 2023 medium dry, bold, well-rounded. pairs well with chicken and duck noodles	13	45
Faisão - Vinho Verde, Portugal light, bright and playful with fruity notes. pairs well with tempura vegetables and fish cakes	8	24
House of Brown Chardonnay, CA, 2022 light, pink guava notes. pairs well with olives to start your meal	12	36
Two Mountain Riesling, WA, 2023 semi sec, acidic, and tames heat. pairs well with yuzu pepper wings	13	39
Pratsch-Rosè, Niederösterreich, AUS, 2021 versatile, handles rich and spicy. pairs well with miso crawfish ramen	- 11	33
Pullus Haložan Orange, Slovenia, 2023 light, crisp, approachable. served in a 1L perfect for sharing. pairs well with potato salad and krab coleslaw	14	56
Tesselaarsdal- Chard, South Africa, 2021 classy, full bodied white. pairs well with fish and chicken		102
Ant Moore Estate - Sauv Blanc, New Zealand, 2023 herbaceous, acidic, and complements fresh. pairs well with sorghum ginger salad	12	46
Shucks - Pinot Blanc Blend, CA, 2024 perfect for sunny days, bright fruit, semi-dry finish. pairs well with all seafood	17	51
Pegos Claro - Castelão, Portugal, 2022 fruity and complements savory. pairs with lamb meatball skewers	13	39
Camp - Cab Sauv, CA, 2022 fruity and medium bodied with light tannins. pairs well with lamb meatball skewers	17	51
Dancing Crow-Cab Sauv, CA, 2022 rich red without too much oak. pairs well with fatty cuts, pork tonkatsu steak	18	54
Presqu'ile - Pinot noir, CA, 2023 bold fruit, juicy red. pairs well with mushroom skewers	18	54