

# SNUFF MILL



TASTY  
EATS

SMALL  
FARMS

## Civilized LUNCH

## I LOVE...



Snuff Mill Restaurant's signature beef burger with million-dollar bacon, sauteed Vidalia onions, quick-pickled red onions, American cheese, dill pickles and special sauce  
**\$22**

**SPICY NASHVILLE CHICKEN SANDWICH \$18**  
Cayenne dredged house-fried chicken breast, iceberg lettuce, pickle chips, mayo, hot honey; maybe the best chicken sando ever, served with fries or house salad

**STEAK SANDWICH \$22**  
Shaved tri-tip, roasted red peppers, horseradish crema, cooper sharp cheese, and arugula on toasted Ciabatta bread

**SOFT-SHELL BLT \$25**  
Fried softshell crab, heirloom tomato, million dollar bacon, caper aioli

## OFF THE KNIFE

**VEAL PORTERHOUSE 14 OZ. \$52**  
Grilled local asparagus, red wine braised cipolini onions

**DRY AGED 14 OZ. NEW YORK STRIP \$69**  
Charbroiled, tarragon fingerling potatoes

**PRIME RIBEYE STEAK \$72**  
Seared bone-out 20 oz. cut, rubbed with sage, black pepper, seasonal vegetables

**FILET MIGNON 6 oz. \$52**  
Charbroiled, natural veal stock reduction, Café de Paris butter, seasonal vegetables

**STEAK FRITES \$42**  
Grilled 8 oz. flat iron steak, skinny fries, natural veal stock reduction and Café de Paris butter

## RESTAURANT · BUTCHERY AND WINE BAR

### SALADS

**THE MILL SALAD \$18**  
Chopped romaine, radicchio, tomato, cucumber, shaved egg, hearts of palm, parmesan, million-dollar bacon, croutons, buttermilk-peppercorn dressing

**CAESAR SALAD \$12**  
Tangy garlic dressing, romaine leaves, za'atar croutons, parmesan

**MIXED BERRY SALAD \$18**  
Spinach, local berries, red wine vinaigrette, goat cheese, toasted walnuts, crips prosciutto

**TOP YOUR SALAD:**  
4oz Flat Iron Steak **\$14**  
Labelle Patriomoine Heritage Chicken Breast **\$10**  
Fried Oysters (4) **\$14**

### SOUP

SEASONALLY INSPIRED  
Hot and Chilled



## FRESH & LOCAL

**SPRING VEGETABLE GNOCCHI \$36**  
Morels, English peas, fava beans, ramp pesto

**LABELLE PATRIOMOINE HERITAGE CHICKEN BREAST \$38**  
Wild mushrooms, fennel, roasted garlic, herb-infused pan sauce

**LOCAL CATCH OF THE SEASON MP**  
Locally sourced served with garlic spinach, fondant potatoes, and lemon vin blanc

**SOFT SHELLS CRABS MP**  
Seasonal preparation

## OPPORTUNITIES

**CARPET BAGGER \$20**  
Flash-fried local oyster, shaved filet mignon, thick cut bacon, Roquefort cheese, jalapeño ranch and a zap of spicy heat

**ARTICHOKES ALLA GIUDIA \$18**  
Fried whole artichokes with caper aioli, frisée and fresh lemon

**HOUSE-MADE FOCACCIA \$9**  
With seasonal spread or extra virgin olive oil  
Upgrade to:  
Foie Gras butter **\$15**  
Whole head warm roasted garlic **\$5**  
Beef marrow butter **\$10**  
Truffle butter **\$12**

**HOUSE MADE BURRATA \$19**  
Balsamic macerated strawberries, toasted sourdough, aged-balsamic, baby arugula, pink peppercorns

**SKEWERS**  
Charbroiled, with composed salad  
**PORKBELLY - soy-sake glaze \$15**

## RAW



**OYSTERS ON HALF SHELL**  
EAST COAST  
WEST COAST  
SPECIALTY

**COLOSSAL SHRIMP**

## CAVIAR

REGIIS OVA "SNUFF MILL PRIVATE LABEL"

GOLDEN OSSETRA	1 oz	\$155
OSSETRA	1 oz	\$115
SUPREME	1 oz	\$100



# SNUFF MILL

TASTY EATS RESTAURANT SMALL FARMS  
BUTCHERY AND WINE BAR

## ZERO PROOF \$10

### HIBISCUS RASPBERRY COLLINS

Hibiscus raspberry honey liqueur, lemon juice top with club soda, garnish with lemon twist

### ZERO PROOF MOCKTAIL

Spike it with Vodka, Gin, Rum, Tequila, Bourbon for \$4



## APERITIVO & SPRITZ

### VENETIAN SPRITZ \$13

Select Aperitivo, Prosecco, Soda Water

### APEROL SPRITZ \$15

Aperol, Prosecco, Soda Water



## NON-ALCOHOLIC

Coke \$5, Diet Coke \$5, Ginger Beer \$5

Tea Forte Iced Tea \$6

San Cassiano Still & Sparkling \$6

## COCKTAILS

### BLACK MANHATTAN \$14

A bittersweet riff on the original, demonstrating the magic of Amari

### LAVENDER MARTINI \$16

Gin, butterfly tea infused lavender honey liqueur, lemon juice, topped with lemon foam, garnished butterfly flower and lemon pepper seasoned rim

### SHARPIE MUSTACHE \$14

(by Chris Elford)  
A boozy modern American classic cocktail melding orange and gentian forward Amaro with gin and rye

### DIRTY BARBARIAN \$14

Truffle infused vodka, thyme blue cheese olive juice, garnished with truffle thyme olive oil and blue cheese olive

## CLASSIC WITH A TWIST

### CUCUMBER GINGER MINT MOJITO \$14

Infused cucumber and spiced rum, infused ginger & mint liqueur, lime juice, topped with club soda, garnished with ginger and mint

### ITALIAN OLD FASHIONED \$16

Rye Whiskey, Infused Basil Bell Pepper Honey Liqueur, Cardamom Bitters garnished with pre chard-bay leaf



## DISTINCTIVE

### AGE CHAMOMILE GINGER BARREL \$23

Barrel age gin, infused Chamomile honey ginger liqueur, lemon twist

### THE ESPRESSO MARTINI \$15

Vanilla vodka, coffee agave, espresso garnish orange twist roasted coffee beans with chocolated salted coffee foam

## BEER

Jever Pilsner 12oz bottle \$8

Allagash White, ME 12oz bottle \$7

Founder's Porter, PA 12oz bottle \$8

Maine Beer Company Selections 16oz bottle \$14

Wilmington Brew Works Snuff Mill Beer,

NEIPA Hazy 16oz can \$8



## BOTTLES RED

6oz glass/bottle

## RED

Stoller, Pinot Noir Willamette Valley OR 21	\$16/62
Chateau Labastide Haute (Malbec), Cahors, France 2021	\$12/46
Bodegas Bhilar, Rioja, Spain	\$14/54
Jean-Francois Jacouton, Syrah a Deux Pas, Rhone, 2020	\$16/62
De Monaco & Holland, Rosso di Todi, Umbria, Italy 2019	\$20/78
Chateau Puygueraud, Cotes de Bordeaux, France 2018	\$17/66
Lava Cap Cabernet Sauvignon, El Dorado, California 2021	\$16/62
Borgogno, Barbera d'Alba, Piemonte, Italy 2020	\$17/66
Poggio Al Santi, Montepulciano d' Abruzzo, Italy 2022	\$9/34
Opus One, Napa, California, 2019	4oz glass \$80
Overture, Napa, California, NV	4oz glass \$50

## WHITE

Baeur Gruner Veltliner, Austria	\$14/50
Château Lansade, Entre-Deux-Mer, Bordeaux, 2021	\$12/46
Domaine Fèvre, Chablis, Burgundy, France	\$23/90
Domaine du Carrou, Sancerre, Loire Valley	\$20/78
Paul Cullen, Arneis, Piedmont, Italy	\$13/50
Monte Del Fra, Ca Del Magro, Custoza, Italy	\$16/62
Di Meo, Fiano di Avellino, Campania, Italy	\$21/84
Bouchaine, Chardonnay, Estate, Napa-Carneros, 2019	\$18/70

## ROSÉ

Domaine de la Fouquette Rosé, Provence, France	\$12/46
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## SPARKLING

Bele Casel e l'Asolo, Prosecco, NV	\$15/58
Laurent-Perrier, "La Cuvée", Brut, NV, France	\$24/94
Lini 910 Labrusca "Lambrusco" Rosé, NV	\$13/50

Spottswode 'Lyndenhurst' Cabernet Sauvignon, Napa, California 2019	\$165
Silver Oak Cabernet, Alexander Valley, California 2019	\$180
Fisher Vineyards, Unity Cabernet Sauvignon, Napa, California 2020	\$119
Laurel Glen, Estate Cabernet Sauvignon, Sonoma MT, California 2016	\$175
Tyler Cabernet, Santa Barbara County, California, 2020	\$140
Opus One, Napa, California, 2019	\$460
Overture, Napa, California, NV	\$295
Pride, Cabernet Sauvignon, Napa, California 2019	\$165
Pride, Reserve Cabernet Sauvignon, Napa, California 2018	\$350
Whitehall Lane, Tre Leoni Cabernet Sauvignon, Napa, California 2018	\$90
Peay Vineyards, Savoy Pinot Noir, Anderson Valley, California 2020	\$129
Raen, Royal St. Robert Pinot Noir, Sonoma Coast, California 2021	\$135
Railsback Frères, Cuvée Speciale Grenache Noir, Santa Barbara, Calif 2020	\$110
Ariane, Pinot Noir, Cortell-Rose Vineyard, Willamette Valley, OR 2021	\$110
Domaine Marie Bérénice, Bandol, France 2020	\$110
Chateau Bellevue, Saint-Émilion, Bordeaux, France 2010	\$195
Guillaume Gonnet, Châteauneuf-du-Pape, "Bel Ami ", Rhone, France, 2020	\$119
Domaine la Barroche, Châteauneuf-Du-Pape, "Julien Barrot," Rhone FR 2020	\$150
Eric Texier, Cotes du Rhone, Brèsème, Rhone, France 2020	\$75
Ettore Germano Barolo 'Serralunga' Piedmont Italy, 2019	\$200
La Ca Bionda Vigneti di Ravazzol Amarone della Valpolicella, Veneto, IT '18	\$160
Cerbaia, Brunello di Montalcino, Italy 2017	\$125
Castillo Romitorio, Brunello di Montalcino, Italy 2016	\$160
E. Ceppetti, Poggio Valente I.G.T., Tuscany, Italy 2018	\$140
Occhipinti, Terre Siciliane, Rosso, Sicily 2022	\$75
Remelluri Rioja Reserva, Rioja, Spain 2015	\$125
Merum Priorati, Priorat Destí, Spain 2019	\$75

## WHITE

Au Bon Climat, Santa Barbara 'Los Alamos' Chardonnay California 2022	\$70
Cade Sauvignon Blanc, Napa Valley, California 2022	\$95
Ojai Vineyards Bien Nacido Chardonnay, Santa Maria Valley, California 2022	\$80
Domaine Corsin, Pouilly Fuisse VV, Burgundy, France 2020	\$85
Bruno Giacosa, Roero Arneis, Italy 2022	\$85
St. Michael-Eppan, Pinot Bianco, Alto Adige, Italy 2022	\$75
Occhipinti, Terre Siciliane, Bianco, Sicily 2022	\$75

# SNUFF MILL

TASTY EATS



SMALL FARMS

RESTAURANT · BUTCHERY  
AND WINE BAR

## OPPORTUNITIES

### CARPET BAGGER \$20

Flash-fried local oyster, shaved filet mignon, thick cut bacon, Roquefort cheese, jalapeño ranch and a zap of spicy heat

### ARTICHOKES ALLA GIUDIA \$18

Fried whole artichokes with caper aioli, frisée and fresh lemon

### HOUSE-MADE FOCACCIA \$9

With seasonal spread or extra virgin olive oil

Upgrade to:

Foie Gras butter \$15

Whole head warm roasted garlic \$5

Beef marrow butter \$10

Truffle butter \$12

### HOUSE MADE BURRATA \$19

Balsamic macerated strawberries, toasted sourdough, aged-balsamic, baby arugula, pink peppercorns

### SKEWERS

Charbroiled, with composed salad

PORKBELLY - soy-sake glaze \$15

## SALADS

### THE MILL SALAD \$18

Chopped romaine, radicchio, tomato, cucumber, shaved egg, hearts of palm, parmesan, million-dollar bacon, croutons, buttermilk-peppercorn dressing

### CAESAR SALAD \$12

Tangy garlic dressing, romaine leaves, za'atar croutons, parmesan

### MIXED BERRY SALAD \$18

Spinach, local berries, red wine vinaigrette, goat cheese, toasted walnuts, crips prosciutto

## SOUP

SEASONALLY INSPIRED

Hot and Chilled

## OFF THE KNIFE

### DRY AGED 14 OZ. NEW YORK STRIP \$69

Charbroiled, tarragon fingerling potatoes

### PRIME RIBEYE STEAK \$72

Seared bone-out 20 oz. cut, rubbed with sage, black pepper, seasonal vegetables

### FILET MIGNON 6 oz. \$52

Charbroiled, natural veal stock reduction, Café de Paris butter, seasonal vegetables

### LONG BONE RIBEYE \$155

36 oz. bone-in tomahawk steak charbroiled, tarragon roasted fingerling potatoes, seasonal vegetables, feeds two persons

### STEAK FRITES \$42

Grilled 8 oz. flat iron steak, skinny fries, natural veal stock reduction and Café de Paris butter

### VEAL PORTERHOUSE 14 OZ. \$52

Grilled local asparagus, red wine braised cipolini onions

## TOP IT OFF

Seared Foie Gras, 2 oz. \$26 Beef marrow butter \$10

Foie Gras butter \$15

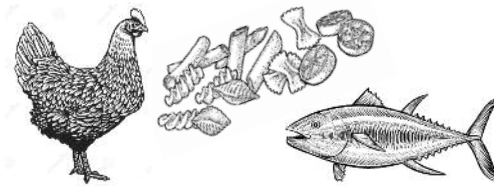
Truffle butter \$12

## I LOVE...



Snuff Mill Restaurant's signature beef burger with million-dollar bacon, sauteed Vidalia onions, quick-pickled red onions, American cheese, dill pickles and special sauce

\$22



## FRESH & LOCAL

### SPRING VEGETABLE GNOCCHI \$36

Morels, English peas, fava beans, ramp pesto

### LABELLE PATRIOMOINE HERITAGE CHICKEN BREAST \$38

Wild mushrooms, fennel, roasted garlic, herb-infused pan sauce

### LOCAL CATCH OF THE SEASON MP

Locally sourced served with garlic spinach, fondant potatoes, and lemon vin blanc

### SOFT-SHELL CRABS MP

Seasonal preparation

## VEGETABLES

### SAUTEED FOREST MUSHROOMS \$14

### ROASTED TARRAGON FINGERLING POTATOES \$10

### SPINACH GRATIN \$10

### SEASONAL VEGETABLES \$10

RAW



COLOSSAL SHRIMP

OYSTERS ON HALF SHELL

EAST COAST WEST COAST SPECIALTY

CAVIAR

REGIIS OVA "SNUFF MILL PRIVATE LABEL"

GOLDEN OSSETRA	1 OZ	\$155
OSSETRA	1 OZ	\$115
SUPREME	1 OZ	\$100



CHEF DE CUISINE JASON KRAMER

RESTAURATEUR BILL IRVIN

WWW.SNUFFMILLBUTCHERY.COM  
302.303.7676

1601 CONCORD PIKE, WILMINGTON, DELAWARE 19803

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 4/2024



# SNUFF MILL

TASTY EATS RESTAURANT SMALL FARMS BUTCHERY AND WINE BAR

## ZERO PROOF

\$10

### HIBISCUS RASPBERRY COLLINS

Hibiscus raspberry honey liqueur, lemon juice top with club soda, garnish with lemon twist

### ZERO PROOF MOCKTAIL

Spike it with Vodka, Gin, Rum, Tequila, Bourbon for \$4

## APERITIVO & SPRITZ

### VENETIAN SPRITZ \$13

Select Aperitivo, Prosecco, Soda Water

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Aperol, Prosecco, Soda Water

## NON-ALCOHOLIC

Coke \$5, Diet Coke \$5, Ginger Beer \$5  
Tea Forte Iced Tea \$6  
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## RED

	6oz glass/bottle
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Opus One, Napa, California, 2019	4oz glass \$80
Overture, Napa, California, NV	4oz glass \$50

## WHITE

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## ROSÉ

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## SPARKLING

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Laurent-Perrier, "La Cuvée", Brut, NV, France	\$24/94
Lini 910 Labrusca "Lambrusco" Rosé, NV	\$13/50

## LOOKING FOR A SPECIAL WINE?

Ask about Bill's Hidden Treasures

## SEASONAL

### BLACK MANHATTAN \$14

A bittersweet riff on the original, demonstrating the magic of Amari

### LAVENDER MARTINI \$16

Gin, butterfly tea infused lavender honey liqueur, lemon juice, topped with lemon foam, garnished butterfly flower and lemon pepper seasoned rim

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(by Chris Elford)  
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## CLASSIC WITH A TWIST

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### ITALIAN

### OLD FASHIONED \$16

Rye Whiskey, Infused Basil Bell Pepper Honey Liqueur, Cardamom Bitters garnished with pre chard-bay leaf

## DISTINCTIVE

### AGE CHAMOMILE GINGER BARREL \$23

Barrel age gin, infused Chamomile honey ginger liqueur, lemon twist

### THE ESPRESSO MARTINI \$15

Vanilla vodka, coffee agave, espresso garnish orange twist roasted coffee beans with chocolated salted coffee foam

## BEER

Jever Pilsner 12oz bottle \$8  
Allagash White, ME 12oz bottle \$7  
Founder's Porter, PA 12oz bottle \$8  
Maine Beer Company Selections 16oz bottle \$14  
Wilmington Brew Works Snuff Mill Beer, NEIPA Hazy 16oz can \$8



## BOTTLES RED

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Domaine Corsin, Pouilly Fuisse VV, Burgundy, France 2020	\$85
Bruno Giacosa, Roero Arneis, Italy 2022	\$85
St. Michael-Eppan, Pinot Bianco, Alto Adige, Italy 2022	\$75
Occhipinti, Terre Siciliane, Bianco, Sicily 2022	\$75

## SPARKLING

Fabrice Gasnier, 'La Cravantine' Rosé, Loire, France	\$60
Laurent-Perrier, Cuvée Rosé, NV France (magnum)	\$300
Laurent-Perrier, Grand Siècle, NV France	\$250
Jean Josselin, "Cuvee des Jean," Extra Brut, Champagne, France NV	\$115
Diebolt-Vallois, Champagne Blanc de Blanc, France NV	\$105
Billecart Salmon, Champagne Blanc de Blanc, France NV	\$200
Billecart Salmon, Champagne Brut Rosé, France NV	\$210



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# DESSERT

## STICKY TOFFEE PUDDING \$11

*Million Dollar Bacon and Butterscotch-Milk Chocolate Sauce*

## CLASSIC CRÈME BRÛLÉE \$12

*Seasonal Fruits*

## TURTLE CHEESECAKE \$13

*Chocolate, Caramel, Pecans*

## MEYER LEMON OLIVE OIL CAKE \$14

*House-made Buttermilk Gelato*

## BLACK COFFEE IN BED \$11

*Affogato style Espresso and Gelato*

## VILLA DOLCE GELATO OR SORBETTO \$9



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PASTRY CHEF KAILA BRENCHI

4/2024

# AMARO

3oz pour

Cardamaro \$9	Faccia Brutto Gorini \$15
Melletti \$9	Bitter Truth EXR \$12
Amaro Nonino \$13	Cocchi Dopo Teatro \$9
Averna \$10	Underberg \$5
Amaro Alta Verde \$9	Amaro Braulio Classico \$13
Amaro CioCiaro \$10	Amaro Dell'Etna \$12
Amaro Ramazzotti \$10	Zucca Rabarbaro \$12
Amaro Lucano \$12	Amaro Sfumato Rabarbaro \$12
Amaro Montenegro \$12	Cynar \$12
Bigallet China-China \$12	Don Ciccio Amaro Sirene \$14
Lazzaroni Ferro China \$10	Petrus Bootenkamp Amaro \$10
Forthhave Marsielle Amaro \$12	Amaro di Angostura \$9
Pasubio Vino Amaro \$9	Fernet Branca \$12
Café Vecchio Amaro \$10	Fernet Vallet \$12
Highwire Southern Amaro \$9	Elisir Novasalus \$11
Amaro Foro \$12	Ruccolino \$15
Amaro Sibona \$12	Unico, Sicily \$15



## AFTER DINNER WINES

Belem's, Doce "Full Rich" Madeira, NV	\$10
Quinta Do Infantado Ruby Port, Portugal, NV	\$10
Monte Del Fra, Recioto della Valpolicella, Italy 2015	\$13
Terrassous, Rivesaltes 6yr, Roussillon France, NV	\$10
Xixarito Sherry, Pedro Ximenez, Spain	\$12

