

**WHITE**

	GLASS (5 oz)	CARAFE (12 oz)	BOTTLE (\$10 off bottles to go)
2017 Sparkling Brigade, Viognier, Sonoma Valley   Pétillant Naturel <i>Slightly Sparkling   Lemon, Brioche, Almond</i>	\$16	N/A	N/A
2018 Viognier, Sonoma Valley   <i>Tropical, Passion Fruit, Citrus</i>	\$12	\$24	\$42
2018 Chardonnay, Dry Creek Valley   <i>Citrus, Pear, Brûlée</i>	\$12	\$24	\$42
2017 Roussanne, Bennett Valley   <i>Apricot, Lemon, Honey</i>	\$12	\$24	\$42

**GUEST WINERY: Joseph Jewell Wines**

2021 Vermentino, Dry Creek Valley   <i>Lime, Green Apple, Grapefruit</i>	\$13	\$26	\$43 (n/a to go)
2021 Rosé of Pinot Noir, Russian River Valley   <i>White Peach, Papaya</i>	\$13	\$26	\$43 (n/a to go)

**RED**

2018 Grenache, Dry Creek Valley   <i>Macerated Strawberries, Graphite</i>	\$14	\$28	\$45
2018 <i>Trois Cent Neuf</i> Red Blend   <i>Syrah, Grenache &amp; Mourvèdre</i> <i>Cherry, Herbs, Game</i>	\$14	\$28	\$45
2018 <i>The Jawn</i> Red Blend   <i>Syrah, Grenache, Mourvèdre &amp; Cabernet</i> <i>Sauvignon</i> <i>Red Fruit, White Pepper, Tapenade</i>	\$14	\$28	\$45
2016 <i>R Five</i> Syrah, Bennett Valley   <i>Candied Cherries, Rosewater, Olive</i>	\$14	\$28	\$45
2016 <i>Trois Cent Neuf</i> Syrah, Sonoma County   <i>Black Cherries, Olive</i>	\$14	\$28	\$45

**TASTING FLIGHT**

2 oz Tasting of <i>Viognier, Chardonnay, Grenache, Trois Cent Neuf Red Blend &amp; R Five Syrah</i> <i>No substitutions</i>			\$25
--	--	--	------

**FOOD**

<b>CHEESE PIZZA</b>   <i>Add Sobrasada</i>	\$16/\$18
<b>PEACH &amp; PROSCIUTTO PIZZA</b>   <i>Goat cheese, peaches, prosciutto &amp; arugula</i>	\$20
<b>SWEET CORN &amp; TOMATO PIZZA</b>   <i>Cream, asiago cheese, local corn &amp; tomatoes and feta</i>	\$18
<b>CHEESE &amp; CHARCUTERIE PLATE</b> <i>Assorted cheeses &amp; meats, breads</i>	\$34
<b>CHEESE PLATE</b> <i>Assorted winemaker-selected cheeses, breads</i>	\$16/\$30
<b>CHARCUTERIE PLATE</b> <i>Assorted winemaker-selected meats, breads</i>	\$18/\$35
<b>BREAD &amp; BUTTER</b> <i>Seven Star Farms butter with assorted salts and jam, breads</i>	\$8
<b>DESSERT</b> <i>Flourless chocolate cake from La Baguette Magique</i>	\$8



## OTHER DRINKS

### BEER

<i>East Branch Brewing Company Alluvium IPA, Downingtown</i>	\$7.5
<i>East Branch Brewing Company Reimer Pilsner, Downingtown</i>	\$6.5
<i>Animated Brewing Co. Pale Ale, Coatesville</i>	\$6

---

<b>SPARKLING WATER</b> (750ml)	\$6
--------------------------------	-----

---

<b>HOT TEA</b> (Black, Earl Grey or Peppermint)   <b>ICED TEA</b> (unsweetened)	\$4
---	-----

---

<b>ESPRESSO</b>   <b>AMERICANO</b> single/double	\$3/\$4
--	---------

---

## ABOUT US

From France, Napa, Sonoma and the Finger Lakes to PA, Kieran Robinson's winemaking journey has brought him all over the world. His passion for wine began while working at a winery during college at Ithaca College. Upon returning to his hometown of Downingtown after college, Kieran had the opportunity to experience the challenges of making wine in a nontraditional wine region: the Philadelphia countryside.

With a thirst for knowledge and strong fervor for winemaking, Kieran moved, with his then girlfriend Kristie, to the Northern Rhone region of France. Working in France gave Kieran an appreciation for French viticulture and winemaking philosophies. After work was finished in Côte-Rôtie, Kieran and wife/co-owner Kristie moved to Napa Valley to expand their winemaking knowledge. After working at Cakebread Cellars, he moved to Sonoma working at Paul Hobbs Winery and then at Jericho Canyon Vineyard in Napa Valley. Kieran and Kristie launched Kieran Robinson Wines with the 2009 harvest, focusing on Rhone varietals.

In 2018, Kieran and Kristie started their new label – R FIVE WINES – with the goal of bringing the California wine tasting experience to the east coast since Kieran grew up in Downingtown and Kristie in Malvern. Production increased to include wines from a variety of American Viticulture Areas (AVAs) in Northern California such as Russian River, Dry Creek Valley, Sonoma Valley. In late August 2021, R FIVE WINES opened where Kieran and Kristie share a taste of Sonoma with you.

---

## ASK ABOUT OUR WINE CLUB!