Mosaic Cuisine Wine and Beer list April 2024

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REDS: GLASS / BOTTLE	Line 39 Chardonnay 2022. Ripe fruit aromas.	11 / 35	COCKTAILS 13
Line 39 Cabernet Sauvignon 2022. Full bodied, medium tannins, dark cherry & a hint of orange. 11 / 35	Line 39 Sauvignon Blanc 2022. Grapefruit and Lemon Aromas with subtle grass notes.	11/35	Tendre Baiser, Vodka, Chambord, Pineapple and Lemon Juice, Vanilla and Grenadine.
Line 39 Pinot Noir, 2022. California Bright cherry hints of earth mushroom and toasty oak on the Palate. 11 / 35	Koenig Riesling 2021. Produced in the Alsace region in F a perfectly balanced wine with crisp acid and alcohol. The a nice full bodied mouth feel, earthy.		Espresso Martini, Vodka, Irish cream, Khalua, Coffee.
Le Pinot Noir De La Chapelle, 2022. Burgundy color, limpid. Clean nose, aromas of fresh red fruits. Aeration reveals aromas of blueberries and more spicy notes. 11/35		fruit,	Mosaic Rum Punchoh lala! Rum, Sour Mix, Orange and Cranberry Juice, Triple Sec, Sprite.
Josh Cellars, Merlot 2022. soft, easy-drinking, notes blueberry, raspberry, and milk chocolate with scents of fragrant violets and	pineapple and grapefruit on the palate. BEERS	11 / 35	French Margarita: Lime Juice, Triple Sec, Tequila, OJ, St Germain, Chambord.
vanilla. 12 / 40 Layer Cake Malbec 2020. Fruity medium body, balanced, with very round tannins and very expressive fruit. 12 / 40	Snake Dog (Maryland IPA ABV 7.1 %) Orange and tropi aromas temper slightly-piney crispness.	ical fruit 8	L'Amour Toujours: Whiskey, Liquor 43, Lemon Juice , Vanilla and Cinnamon Syrup
Bedrock Old Zinfandel 2021. Spry and briary, with lively black cherry, licorice and dried sage flavors, which take on richness and	Trippel Belgian Style ALE (ABV 8.5%) , a Golden, Sweet pleasantly dry Belgian Style Ale.	8	Aperol Spritz: Aperol, Prosecco, Soda Water.
cracked pepper accents. 11 / 35 Château Lamothe du Barry 2020, Dark purple tone with sweet	wheat beer with a delicate taste of citrus fruits and coriand		Amaretto Whiskey Sour: Lime Juice, Amaretto Liqueur, Bourbon Whiskey, Egg white.
and lush blueberries, powdered sugar and mixed berry aromas. Tart red fruit and blood orange. Medium Body 11 / 35	Vienna Lager by Devils Back Bone, (Virginia – ABV 5.2 The beer is characterized by malty aroma and slight malt	2%)	Chocolatini: Vodka, Irish cream, Crème de Cacao.
Colene Clemens, Pinot Noir 2013, This is a spicy-sweet and bright wine, with red fruit and savory undertones mixing with candied citrus peel on the nose. The palate has a vibrant core of	sweetness. Angry Orchard Hard Cider (ABV 5%) (Gluten Free)	8 7	Rusty Nail: Scotch, Drambuie.
supple, ripe red fruit, and a refreshing, complex finish. 65	Sam Adams, Pilsner Urquell, Stella, Blue Moon,	Corona,	Martinez: Gin, Sweet Vermouth, Maraschino, Angostura Bitter.
Domaine Berthet – Rayne Côtes du Rhone 2022. Deep, purple- colored wine, with an intense bouquet of black fruit, prune jam, black olive, wild flowers, & licorice. 11 / 35	Modelo Especial or Heineken Red or White Sangria (Glass /Pitcher)	11/55	Boulevadier: Rye, Campari, Sweet vermouth.
WHITES and ROSÉ: GLASS / BOTTLE	Mimosa / Peach Bellini (Glass/Bottomless)	11/35	Contessa: Gin, Aperol, dry Vermouth.
Fleur de Mer, Rosé, Côtes de Provence 2022, dry, aromas of	Prosecco (Glass/Bottle)	12/42	Disaronno Fiz: Disaronno, Lemon, Soda water.
lavender, peach and watermelon, a favorite 12/45	St Germain Spritz (Glass/Bottomless) Kir Royal (Glass/Bottomless)	11/35 11/35	Zobo Sunrise: Hibiscus Drink, Orange Juice, Tequila.
Picpoul de Pinet,, similar to Sauvignon Blanc 2022, elegant, with aromas of floral and citrus fruit especially grapefruit and		11/35	Negroni: Gin, Sweet Vermouth, Campari.
orange peel. Traces of mint tones zip across the palate. 11 / 35	Violet 75 (Glass / Bottomless)	11/35	
Benvolio Pinot Grigio 2021, Apple, pear and peaches fruit in the middle palate and elderflower on the finish. 11 / 35	Monaco (Lager Beer, Lemonade, Grenadine)	11/35	New Order: Gin, Aperol, Strawberry Syrup, Lemon.