

# HAND-CRAFTED COCKTAILS

<b>CAFÉ FRENCH “75”</b> 12 LAVENDER EG VODKA, FRESH LEMON JUICE, CHAMPAGNE	<b>BERRY MULE</b> 12 TITO'S ALL AMERICAN HAND-CRAFTED VODKA, HOUSE-MADE FRESH BERRY SYRUP, GINGER BEER
<b>ST. ARMAND MARTINI</b> 12 MALIBU COCONUT RUM, VANILLA VODKA & PINEAPPLE JUICE	<b>DIRTY GOOSE</b> 14 GREY GOOSE VODKA, OLIVE JUICE & BLEU CHEESE STUFFED OLIVES
<b>ABSOLUT PARADISE</b> 12 ABSOLUT PEAR VODKA, ELDERFLOWER LIQUEUR & CHAMPAGNE	<b>NEGRONI</b> 12 BOMBAY SAPPHIRE GIN, CAMPARI & SWEET VERMOUTH
<b>CAFÉ MOJITO</b> 12 BACARDI RUM, FRESH LIME, MINT MUDDLED WITH SIMPLE SYRUP	<b>HENDRICK'S CUCUMBER GIMLET</b> 12 HENDRICKS GIN, ELDERFLOWER LIQUEUR, FRESH LIME & CUCUMBER
<b>PERFECT MARGARITA</b> 12 CAZADORES TEQUILA, AGAVE NECTAR & FRESH LIME	<b>WOODFORD OLD FASHIONED</b> 12 WOODFORD RESERVE, LUXARDO CHERRIES & ORANGE BITTERS

## BOTTLED BEER

<b>BUDWEISER, BUD LIGHT, ST. PAULI GIRL</b> N/A 5
<b>MICH ULTRA</b> 6
<b>BECKS, CORONA, STELLA ARTOIS</b> 6.5
<b>MODELO NEGRA , HOEGAARDEN, GOOSE ISLAND IPA</b> 6.5

### SPARKLING

<b>AVISSI PROSECCO, ITALY</b>	12
<b>J.P. CHENET, FRANCE</b>	12

### SAUVIGNON BLANC

<b>INNOCENT BYSTANDER, NEW ZEALAND</b>	13
<b>JAX VINEYARDS, Y 3, NAPA VALLEY</b>	14
<b>HENRI BOURGEOIS, SANCERRE, FRANCE</b>	16

### CHARDONNAY

<b>STEELE, SONOMA</b>	14
<b>ZD CHARDONNAY, NAPA VALLEY</b>	17

### L'EUROPE WHITES

<b>SAN GIORGIO, PINOT GRIGIO, ITALY</b>	13
<b>ELOUAN ROSE, OREGON</b>	13
<b>HELFRICH RIESLING, VIN D'ALSACE, FRANCE</b>	14
<b>MICHELE CHIARLO, NIVOLE MOSACATO</b>	15

### PINOT NOIR

<b>Z'IVO 'WHOLE CLUSTER', EOLA HILLS, OREGON</b>	15
<b>BELLE GLOS, CLARK &amp; TELEPHONE</b>	19

### CABERNET

<b>RANCH 32, MONTEREY, CENTRAL COAST, CALIFORNIA</b>	14
<b>BR COHN, NORTH COAST, CALIFORNIA</b>	16
<b>CAYMUS CABERNET, NAPA VALLEY</b>	28

### L'EUROPE REDS

<b>POGGIOTONDO CHIANTI SUPERIOR</b>	14
TUSCANY, ITALY	
<b>DONA PAULA, ESTATE MALBEC, ARGENTINA</b>	13

### HOUSE

<b>IMPERO PREMIUM COLLECTION, ITALY</b>	12
CHARDONNAY, PINOT GRIGIO, CABERNET, MERLOT	

# WHITE WINE BY THE BOTTLE

## SPARKLING AND CHAMPAGNE

- 100 **AVISSI, PROSECCO, ITALY** 44  
*Delectably Fresh Sparkling Made From 100% Prosecco. Bouquet Reveals Floral Notes & Scents of Fresh Fruit*
- 102 **ROEDERER ESTATE BRUT, ANDERSON VALLEY, CALIFORNIA** 79  
*Produced by Champagne Louis Roederer. Crisp & Elegant with Complex Pear, Spice & Hazelnut Flavors*
- 104 **VEUVE CLIQUOT BRUT, REIMS, FRANCE** 139  
*Predominance of Pinot Noir. Complex Aromas of Ripe Apple & Light Cream, Medium Bodied, Grapefruit Finish*
- 106 **LOUIS ROEDERER CRISTAL BRUT** 375  
*Vintage Sparkling. Apple & Citrus Flavors. Crisp, Rich & Decadent. Layers of Complexity, Toasted Spice & White Flowers*
- 108 **DOM PERIGNON, CHAMPAGNE FRANCE** 375  
*Vintage Sparkling. Complex & Luminous, Mingling of White Flowers, Citrus & Stone Fruit, Woody & Roasted Aromas*

## SAUVIGNON BLANC

- 200 **INNOCENT BYSTANDER, MARLBOROUGH, NEW ZEALAND** 44  
*Bright Aromas of Lemon, Grapefruit Peel & Fresh Passionfruit. Lemon, Peach & Nectarine on the Palate. Zesty & Crisp*
- 202 **JAX VINEYARDS, Y 3, NAPA VALLEY** 52  
*Bursting with Aromas of Ruby Red Grapefruit, Orange Blossom, Honeydew Melon. White Peach & Lemon Zest Notes*
- 204 **HENRI BOURGEOIS, SANCERRE, LES BARONNES BLANC, LORIE, FRANCE** 60  
*Delicate Notes of White Flesh Exotic Fruits & Citrus Aromas. Subtle Yet Powerful*
- 206 **CAKEBREAD CELLARS, NAPA VALLEY** 75  
*Vivid Aromas of White Flowers, Ripe Melon & Citrus Fruit. Zesty Flavors of Grapefruit & Guava, Crisp Finish*

If You Wish To Bring Your Own Special Wine to Café L'Europe, a \$25 Corkage Fee Per Bottle  
(Maximum 2 Bottles Per Table) Will Be Applied To Your Bill.

The Wine Must Not Be Available On Our List.

**Due To the Complexity of Our Wine List, All Vintages & Bottles May Not Be Available.**

## CHARDONNAY

- 300 **IMPERO, COLLECTION PREMIUM, ITALY** 39  
*Crisp & Refreshing, Aromas of Apple & Citrus, Touch of Lemon Zest*
- 301 **MAISON L'ENVOYE BOURGOGNE BLANC, BURGUNDY, FRANCE** 52  
*Classic White Burgundy with a Nose of Lemon Sorbet, Tangerine Zest & Nuances of Wild Honey*
- 302 **ZD CHARDONNAY, NAPA VALLEY** 55  
*Intense & Alluring. Aromas of Guava, Pineapple & Lime Zest. Hints of Orange Blossom & Vanilla*
- 304 **STEELE, SONOMA, CALIFORNIA** 52  
*Flavors & Aromas of Mango, Pineapple & Papaya. Ferment Majority of Cuvee in Barrel.*
- 306 **CAKEBREAD CELLARS, NAPA VALLEY, CALIFORNIA** 95  
*Enchanting Floral & Golden Apple Aromas Introduce Concentrated Melon, White Peach & Lively Citrus*
- 308 **NICKEL & NICKEL, STILING VINEYARD, RUSSIAN RIVER VALLEY** 95  
*Vibrant Acidity, Creamy Palate & Bursts of Citrus & Stone Fruit Flavors. Crisp & Refreshing*
- 310 **FAR NIENTE CHARDONNAY, NAPA VALLEY** 125  
*Delightful Forward Fruit, Creamy & Rich Palate Profile*
- 312 **KISTLER VINEYARDS, SONOMA COAST, CALIFORNIA** 135  
*Rich Fruit, Robust in Juicy Salty Concentration, Bright Floral Acidity*

## L'EUROPE WHITES

- 400 **MICHELE CHIARLO, NIVOLE MOSACATO, PIEDMONT, ITALY** 1/2 BOTTLE 29  
*Vivid Aromas of Peach, Apricot, Grapefruit & Sage. Delicate Finish, Sweet, Fragrant & Lightly Sparkling*
- 402 **PINOT GRIGIO GARGANEGA, SAN GIORGIO, ITALY** 42  
*Classis White-Wine Grapes from Northern Italy. Light, Crisp & Dry with a Long Fresh Finish*
- 403 **GERARD BERTRAND, COTE DES ROSES, FRANCE** 45  
*Aromas of Summer Fruit, Cassis & Red Currant. Floral Notes of Rose & Hints of Grapefruit*
- 406 **TERRAS GAUDA ABADIA DE SAN CAMPIO ALBARINO, SPAIN** 45  
*Floral Aromatics, Tropical Character sh & Fruity, with Mineral & Citrus Touches*
- 404 **HELFRICH RIESLING, VIN D'ALSACE, ALSACE FRANCE** 52  
*Fresh & Fruity, with Mineral & Citrus Touches*

# RED WINE BY THE BOTTLE

## PINOT NOIR

- 600 **Z'IVO 'WHOLE CLUSTER',** EOLA HILLS, OREGON 56  
*Earthy & Complex, Notes of Cherry, Mushroom, Raspberry with a Peppery Finish*
- 601 **BELLE GLOS, CLARK AND TELEPHONE,** SANTA MARIA VALLEY 85  
*Opulent Aromas of Blackberry, Black Cherry, Cinnamon, Nutmeg & a Hint of Sweet Caramel*

## CABERNET

- 700 **IMPERO, COLLECTION PREMIUM,** ITALY 39  
*Flavors of Blackberry & Currant, Earthy & Smooth*
- 714 **RANCH 32,** MONTEREY, CENTRAL COAST, CALIFORNIA 49  
*Delivers Blackberries, Plums & Currants with Traces of Mocha & Violet. Deep, Lush & Fruity*
- 701 **BR COHN,** NORTH COAST, CALIFORNIA 59  
*Spices Wrap Around the Nose, Flavors of Tea Leaf, Tobacco, Currant, Blackberry & Rhubarb with Touch of Vanilla*
- 701 **ZD CABERNET,** NAPA VALLEY 95  
*Aromas of Ripe Cassis, , Blackberry, Plum & Hint of Cedar*
- 705 **JOSEPH PHELPS,** NAPA VALLEY 159  
*Dense Black Fruit, Anise, Roasted Coffee, Blueberries, Cedar. Notes of Dusty Earth, Baking Spices, Sweet Vanilla & Fig*
- 708 **SILVER OAK,** ALEXANDER VALLEY 179  
*Ripe, Fleshy & Complex Fruit. Anise, Olive, Black Cherry, Spice & Vanilla. Rich & Smooth*
- 709 **CAYMUS,** NAPA VALLEY 169  
*Rich, Full & Ripe, Velvety Tannins. Layered Flavors of Cocoa, Cassis & Ripe Dark Berries*
- 712 **SILVER OAK,** NAPA VALLEY 269  
*Herbal with Scents of Grape Skins & Black Olives, Rising Out of Earthy Tannin.*
- 716 **CAYMUS, SPECIAL SELECT CABERNET,** NAPA VALLEY 285  
*Ripe & Dense. Hints of Dark fruit, Blackberry & Currant. Aromas of Black Licorice, Anise & Crème de Cassis*
- 717 **OPUS ONE, PROPRIETARY RED,** NAPA VALLEY 475  
*A Compote of Red & Black Berries, Swirling with Smoke, Cedar & Graphite. A Pristine Freshness, Fine-Grained Tannins*

If You Wish To Bring Your Own Special Wine to Café L'Europe, a \$25 Corkage Fee Per Bottle (Maximum 2 Bottles Per Table) Will Be Applied To Your Bill.

The Wine Must Not Be Available On Our List.

**Due To the Complexity of Our Wine List, All Vintages & Bottles May Not Be Available.**

## L'EUROPE REDS

- 801 **DONA PAULA, MALBEC, MENDOZA, ARGENTINA** 44  
*Berry Aromas with Graphite, Black Cherries & Spices. Firm Tannins & Long Finish*
- 802 **POGGIOTONDO CHIANTI SUPERIOR, TUSCANY, ITALY** 48  
*Lovely Depth of Dark Cherry, Plum, Lavender & Violet. Fermented in Cemented & Aged in Cask*
- 803 **CHATEAU LA NERTHE, COTES DU RHONE, LES CASSAGNES, FRANCE** 54  
*Grenache, Syrah, Mourvedre. Intense Red Fruit with Black Cherry Notes, Full of Ripe Tannins. Fresh & Silky*
- 804 **PIERRE ROUGON, AOP GIGONDAS-ROUGE, RHONE VALLEY** 59  
*Ripe, Fleshy Style, Stewed Strawberries & Cherries, Laced with Black Licorice Notes. Soft Tannins*
- 805 **ROMBAUER, ZINFANDEL, NAPA VALLEY, CALIFORNIA** 59  
*Concentrated Aromas of Blackberry & Raspberry Meld with Clove, Spice & Vanilla Followed by a Touch of White Pepper*
- 810 **MARQUES DE MURRIETA RIOJA, SPAIN** 44  
*Ripe Blackberry, Licorice, Smoke & Bourbon Notes. Velvety Texture*
- 811 **ARCANUM IL FAUNO DI ARCANUM, TUSCANY, ITALY** 49  
*Bordeaux-Style. Aromas of Charred Earth, Toasted Oak, Tobacco, Mocha & Ripe Dark-Skinned Fruit*
- 806 **PIERRE ROUGON, CHATEAUNEUF-DU-PAPE, RHONE, CHATEAUNEUF-DU-PAPE, FRANCE** 90  
*Distinctive Notes of Cherry, Plum & Bouquets of Lilac. On the Palate, Smoked Meats & Leather, Long Tannins*
- 807 **PERTINACE BAROLO, DOCG, LA MORRA, ITALY** 90  
*Intense & Persistent on the nose, Traces of Spices, Mixed Berries & Licorice, Soft, Dry & Velvety*
- 808 **LUIGI RIGHETTI AMARONE DELLA VALPOLICELLA, DOCG VENTO, ITALY** 97  
*Intense Bold Flavors of Red Cherry, Mint & Hint of Tobacco, Fine-Grained Tannins*
- 809 **CHATEAU LAROQUE, ST EMILLION GRAND CRU CLASSE, FRANCE** 110  
*Black Fruit Essence on the Nose, Cedar & Gentle Spices, Violet & Herb Notes, Intensely Black Fruited*
- 815 **BRUNELLO DI MONTALCINO PIAN DELLE VIGNE ANTINORI, ITALY** 149  
*Powerful. Sweet Ripe Fruit, Melons, Spices, Wood, Some Smoke. Velvety Smooth Balance of Tannins & Fruit*