

JEROME

RESTAURANT AT **EmKo**

Wines *by the glass*

sparkling.

- '13 **raventos i blanc "l'hereu"**.^{SP} 12
xare-lo, paralleda, macabeo
- '13 **raventos i blanc "de nit" rose**.^{SP} 15
xare-lo, paralleda, macabeo, monastrell

red.

- '13 **delaforce "colheita"**.^{PT} 8
red blend
- '13 **moccagatta barbera d'alba**.^{IT} 11
- '14 **rickshaw**.^{US} 13
pinot noir
- '09 **chateau pintey**.^{FR} 12
cabernet sauvignon, merlot
- '13 **elderton "e series"**.^{AU} 15
cabernet sauvignon, shiraz

rose.

- '15 **chateau s.m "petite saint-maur"**.^{FR} 10
grenache, syrah, cinsault

white.

- '16 **cakebread cellars**.^{US} 14
sauvignon blanc
- '14 **comtes de st. martin**.^{FR} 12
chardonnay
- '15 **conundrum**.^{US} 13
white blend
- '14 **von winning "winnings"**.^{GR} 13
riesling

Cocktails

- sienna**. {serious, boozy, bittersweet, rocks} 14
rye, cognac, china-china, vermouth
- ivory**. {subtle, exotic, smooth, up} 15
sake, maraschino, lychee
- blush**. {citric, fresh, sparkling, rocks} 16
gin, pamplemousse, st. germain

- canary**. {tart, invigorating, perky, up} 15
tequila, passion fruit, yuzu, sour rim
- crimson**. {spicy, smoky, well rounded, up} 14
mezcal, ancho chili, pineapple, lemon
- celadon**. {fruity, cool, bubbly, rocks} 12
vodka, pineapple, ginger, cucumber

Beers

- NL **amstel light**.^{3.5%} 6
light lager
- NY **brooklyn brown ale**.^{5.6%} 6
american brown ale
- CA **lagunitas**.^{6.20%} 7
indian pale ale

- FL **funky buddha hop gun**.^{7%} 7
indian pale ale
- MA **harpoon "UFO"**.^{4.8%} 7
american white ale
- NL **grolsch premium lager**.^{5%} 7
euro pale lager

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.