

JERÈVE

RESTAURANT AT **EmKo**

sparkling.

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

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

white.

'14 **ch. l'oiselinier "la ramee"**.^{FR} melon de bourgogne 8

'14 **il tasso**.^{IT} pinot grigio 9

'14 **malvira**.^{IT} arneis 10

'14 **comtes de st. martin**.^{FR} chardonnay 12

'13 **bouchard finlayson "blanc de mer"**.^{ZA} white blend 11

'14 **von winning "winnings"**.^{GR} riesling 13

red.

'13 **delaforce "colheita"**.^{PT} red blend 8

'13 **allamand "valle de uco"**.^{AR} malbec 9

'13 **moccagatta barbera d'alba**.^{IT} 11

'14 **rickshaw**.^{US} pinot noir 13

'09 **chateau pintey**.^{FR} cabernet sauvignon, merlot 12

'13 **elderton "e series"**.^{AU} cabernet sauvignon, shiraz 15

rose.

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

Cocktails

sienna. {serious, booze, bittersweet, rocks} rye, cognac, china-china, vermouth 14

blanc. {subtle, exotic, milky, rocks} sake, coconut, star anise, chili 15

harlequin. {sparkling, fresh, herbaceous, rocks} fino sherry, citrus, basil 13

indigo. {smooth, sweet, floral, up} gin, lime-watermelon shrub, butterfly pea tea, lychee 12

canary. {tart, invigorating, perky, up} tequila, passion fruit, yuzu, sour rim 15

crimson. {spicy, smoky, well rounded, up} mezcal, ancho chili, pineapple, lemon 14

celadon. {fruity, cool, bubbly, rocks} vodka, pineapple, ginger, cucumber 12

Beers

NL **amstel light**.^{3.5%} light lager 6

NY **brooklyn brown ale**.^{5.6%} american brown ale 6

CA **anchor steam beer**.^{4.9%} california steam beer 7

IR **guinness extra stout**.^{6%} irish dry stout 7

MA **harpoon "ufo"**.^{4.8%} american white ale 7

NL **grolsch premium lager**.^{5%} euro pale lager 7

