

°brix

wine bar

SNACKS

HOT

Duck Confit Taco, Red Cabbage Slaw, Hoisin BBQ

\$10

Baked Brie en Crout, Greens, Raspberry Vinaigrette

\$8

Veal Meatball "Slider", San Marzano Tomatoes, Provolone

\$6

Pasta of the Day

\$9

COLD

Prosciutto wrapped Grassini, Fig & Marscapone Spread

\$8

Mixed Olives, warm Focaccia

\$5

White Bean Puree, Pitas

\$6

Panzanella Salad

\$6

118 Merchants Row • Rutland, Vermont
brixwinebarvt.com • 802-776-4175

Your choice of any three meat or cheese selections:

\$16

MEATS

Cerveza Seca

Charlito's Cocina

Dry cured beer salami with fermented brown ale, heritage breed pork

500 Day Prosciutto

Pio Tossini-Parma, Italy

Only four ingredients used, Italian pigs, salt, air & time

Coppa

Red Table Meats, MN

Dry cured pork loin, with coriander, juniper, crushed red pepper and black pepper

Dry Fig Salami

Charlito's Cocina

Vegetarian salami with spices and dried figs

Rosette de Lyon

Salumeria Biellese, NYC

Sweet dry sausage

Finocchiona

Molinari & Sons, San Francisco, CA

Dry cured with fennel seeds

Mortadella

Salumeria Biellese, NYC

Speckled with pistachios, with garlic, pepper and coriander

*Nut allergy

Lomo

Fermin, Spain

Farm raised pork loin, pimenton, olive oil, garlic, nutmeg, oregano

Chorizo Iberico

Fermin, Spain

Produced exclusively from Iberico pigs, renowned for their ability to store fat

CHEESES

Cabot Clothbound Cheddar

Aged at Jasper Hill Cellars, Greensboro VT

Raw cow milk

Clothbound natural rind

Aged 6 months

Bayley Hazen Blue

Jasper Hill Farm, Greensboro VT

Raw cow milk

Natural rind

Aged 3 months

Tarentaise

Spring Brook Farm, Reading VT

Raw cow milk

Natural rind

Aged 12-18 months

Miranda

Vulto Creamery, Walton NY

Raw cow milk

Washed rind with Meadow of Love absinthe

Aged 2 months

Humboldt Fog

Humboldt, CA

Pasteurized goat milk, bloomy rind

Aged 60 days

L'Amuse Signature Gouda

Essex St. Holland

Hard rind

Aged 2 years

Manchego El Trigal DOP

La Mancha, Spain

Aged 1 year

Pasturized sheeps milk

Guntensberg

St. Gallen, Switzerland,

Raw cow milk

Aged 5 months

o**prix** wine bar

WINE FLIGHTS

Each flight allows you to sample three wines of the same varietal.

Sauvignon Blanc \$15

Charles Krug St. Helena, CA
Prodigo Fuli, Italy
Tohu Marlborough, NZ

Chardonnay \$16

Domaine Lafage Languedoc, France
Martin Ray Russian River Valley, CA
Wente Riva Ranch Arroyo Seco, Monterey, CA

Pinot Noir \$16

Pali Wine-Riviera Sonoma Coast, CA
Stafford Hill Willamette Valley, OR
Bourgogne Rouge Les Grandes Terres Burgundy, France

Cabernet \$16

2011 Merriam Sonoma, CA
2012 Waterbrook Washington
2010 Martin Estate Eight Barrel Napa, CA

BEER

BY THE CAN

Lost Nation	Gose	Morrisville, VT	\$7
Stowe Cider	Tips Up	Stowe, VT	\$7
Six Point	Resin DIPA	Brooklyn, NY	\$6
Long Trail	Ale	Bridgewater, VT	\$4
Burlington Beer Co	Seasonal	Williston, VT	\$7
Franziskaner	Hefe Wiess	Muchen, Germany	\$6

BY THE BOTTLE

Anchor	Steam	San Francisco, CA	\$4
Sierra Nevada	Pale Ale	Mills River, NC	\$4
Dogfish Head	90 Min IPA	Reheobth Beach, DE	\$4
Von Trapp	Helles Lager	Stowe, VT	\$4
Abita	Purple Haze	Abita Springs, LA	\$5

22 OUNCE BOTTLE

Champlain Orchards	Pruners Promise	Shoreham, VT	\$10
Stone Corral	Seasonal	Richmond, VT	\$12
Northshire	Seasonal	Bennington, VT	\$10

COCKTAILS

THE BEE'S KNEES

Barr Hill Gin, Honey Syrup, Lemon, Club Soda, Rosemary \$12

A TALE OF TWO BASILS

Basil Hayden, Basil, Ginger Ale \$12

SAGE SMASH

Herradura Tequila, Grapefruit Juice, Raspberries, Sage, Chateau Monet \$12

PROSECCO FLOAT

Seasonal Sorbet, Prosecco \$9

BLACK & BLUE

Bacardi Rum, Lime, Blackberries, Blueberries, Mint, Simple Syrup, Club Soda \$10

THE WATER COOLER

Cucumber Vodka, St. Germain, Cucumber, Lime, Watermelon \$10

SANGRIA

Red Wine, Apples, Oranges, Prosecco \$8

BY THE GLASS

WHITE

	Class	Corivan	Bottle
Valdo	Prosecco	\$7	\$28
Pere Anselme	Rose	\$9	\$36
Alice's Selection	Vino Verde	\$6	\$24
Velante	Pinot Grigio	\$6	\$24
Badessa	Pinot Grigio	\$8	\$32
Weingut Markis Huber "Hugo"	Gruner Veltliner	\$8	\$32
Weingut Lucashof	Riesling	\$11	\$34
PJ Valkenberg	Gewurtztraminer	\$8	\$32
Tohu	Sauvignon Blanc	\$8	\$32
Domaine Lafage "Novellum"	Chardonnay	\$9	\$36
Martin Ray	Chardonnay	\$12	\$48
RED			
Evesham Wood	Pinot Noir	\$11	\$44
Domaine Dupeuble	Beaujolais	\$11	\$44
E. Guigal Rhone	Côtes du Rhône	\$10	\$40
Chianti Rufina-Selvapiana	Chianti	\$9	\$36
Caparzo IGT Toscana	Sangiovese	\$10	\$40
Scala	Corvina	\$8	\$32
Cantine Povero	Barbera d'Asti	\$8	\$32
Drumheller	Merlot	\$8	\$32
Catena Vista Flores	Malbec	\$11	\$44
Field Recordings-Fiction	Red Blend	\$14	\$56
Merriam SNED red	Red Blend	\$9	\$36
2010 Martin Estate-Eight Barrel	Cabernet	\$10	\$40

SPARKLING & ROSE

	Class	Corivan	Bottle
Naveran Brut Vintage	Cava		\$24
Scarpetta	Spumante Rose		\$38

WHITE

	Class	Corivan	Bottle
Laurent-Miquel	Rose		\$36
Willm	Pinot Gris		\$34
Elk Cove	Pinot Gris		\$36
Tohu	Sauvignon Blanc		\$29
Prodigo Friuli Grave D.O.C.	Sauvignon Blanc		\$26
Charles Krug	Sauvignon Blanc		\$40
Chateau Ducasse	White Bordeaux		\$38
Muller Grossman	Gruner Veltliner		\$40
Terredora di Paolo IGT	Falanghina		\$38
August Kessler	Riesling		\$34
Hugel et Fils	White blend		\$36
Chateau Moncontour	Vouvray-Chenin Blanc		\$34
Becker Pfalz	Pinot Blanc		\$40
d'Arenberg "hermit crab"	Marsanne/Viognier		\$38
Macon-Villages	White Burgundy		\$38
Vin de Pays Val de Loire	Chardonnay		\$32
Wente Riva Ranch	Chardonnay		\$36
Plumpjack	Chardonnay		\$85

RED

	Class	Corivan	Bottle
Stafford Hill, Willamette Valley	Pinot Noir		\$46
Pati Wine-Riviera	Pinot Noir		\$45
Robert Sinskey	Pinot Noir	\$14	\$52
Cherry Pie	Pinot Noir		\$65
Gary Farrell	Pinot Noir		\$72
Domaine Boillot Gevrey Chambertin	Red Burgundy		\$120
Domaine Maume Bourgogne Rouge	Red Burgundy		\$68
Le Cigare Volant	Santa Cruz, CA		\$99
Loustalet	France		\$40
Chateau Beauchene	Rhone Valley, FR		\$26
Domaine Barville	Vaucluse, FR		\$88
Caparzo IGT Toscana	Sangiovese		\$40
Castello di Bossi	Chianti Classico DOCG		\$45
Zeni Marogne Ripasso	Valpolicella		\$45
Zenato Ripassa Superiore	DOC Valpolicella		\$58
Marques de Caceres	Reserva Rioja		\$45
Rombauer	Zinfandel		\$68
Turley-Juvenile	Zinfandel		\$48
Turley-Mead Ranch	Zinfandel		\$100
Corvidae "The Rook"	Merlot		\$44
Shafer	Merlot		\$92
Durigutti	Malbec		\$36
AltoCedra Reserva	Malbec		\$65
Bonny Doon-A Proper Claret	Claret	\$20	\$44
Ramey	Claret	\$16	\$65
Gran Passione	Red Blend IGT		\$30
Cesari Amorone	Red Blend		\$100
Aviary	Red Blend		\$44
Robert Sinskey POV	Red Blend	\$15	\$58
Chateau Peyfaures	Bordeaux		\$45
Chateau Aney	Haut Medoc		\$62
Chateau D'Arsac	Margaux	\$18	\$75
Owen Roe-Sharecroppers	Cabernet Sauvignon		\$45
Educated Guess	Cabernet Sauvignon		\$38
Joseph Carr	Cabernet Sauvignon		\$50
Adaptation	Cabernet Sauvignon		\$100
Hundred Acre-Ark	Cabernet Sauvignon		\$300
Chateau Montelena	Cabernet Sauvignon		\$95
Cade	Cabernet Sauvignon		\$125
Silver Oak	Cabernet Sauvignon		\$125
Caymus	Cabernet Sauvignon		\$150
Shafer One Point Five	Cabernet Sauvignon		\$150

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