

wine cheese chocolate spirits

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the  
fal|con  
bar



## WINE SELECTIONS

### Champagne + Sparkling

	gls	btl
Domaine Chandon, CA, NV	13	54
Zonin Prosecco, Veneto, Italy NV (187ml)	11	43
Moet & Chandon, Brut Imperial, Epernay, France NV	28	125
Ruffino, Prosecco, Valdobbiadene, Italy	11	42
Mumm Napa, Napa, CA	15	60
Ste. Michelle Brut, Columbia Valley, WA		48

### Light Bright Whites

	6 oz.	9 oz.	btl
Le Crema, Pinot Grigio, Monterey, CA	15	22.5	60
Joel Gott, Pinot Gris, OR	11	16.5	43
14 Hands, Moscato, Columbia Valley, WA	9	13.5	36
Esser, Sauvignon Blanc, Monterey, CA	9	13.5	35
Chateau Ste. Michelle, Riesling, Columbia Valley, WA	9	13.5	35
Kim Crawford, Sauvignon Blanc, Marlborough, NZ	14	21	54
Verde, Tolles, Rueda, Spain	9	13.5	36
Matanza Creek, Sauvignon Blanc, Sonoma, CA	12	18	46
Esperto by Livio Felluga, Pinot Grigio, Delle Venezie, Italy	15	22.5	60
Mirassou Moscato, Modesto, CA	8	12	32

### Full Bodied Whites

Francis Ford Coppola, Chardonnay, Unoaked, CA	9	13.5	35
Stag's Leap Wine Cellars, "Hands of Time" Chardonnay, Napa, CA	12	18	46
Sonoma-Cutrer, Chardonnay, Russian River Valley, CA	15	22.5	59
Ferrari-Carano, "Tre Terre" Chardonnay, Russian River Valley, CA	16	24	65

### Light Intensity Reds

Esser, Pinot Noir, Monterey, CA	10	15	39
Bridlewood, Pinot Noir, Santa Ynez, CA	12	18	48
La Crema, Pinot Noir, Monterey, CA	16	24	59
Kenwood Vineyards, Pinot Noir, Yulupa, CA	10	15	39
Erath, Pinot Noir, Monterey, CA	15	22.5	59
Joel Gott, Pinot Noir, Sonoma, CA	15	22.5	59

### Medium Bodied Reds

Seven Falls, Merlot, Wahluke Slope, WA	12	18	47
Esser, Merlot, Monterey, CA	9	13.5	35
Ferrari-Carano, Siena, Sangiovese Blend, CA	13	19.5	48
Morgan Cotes Du Crow's, Syrah/Grenache Blend, Monterey, CA	12	18	47
Silver Palm, Merlot, North Coast, CA	13	19.5	52

### Full Intensity Reds

Louis Martini, Cabernet Sauvignon, Sonoma, CA	11	16	43
Hall, Cabernet Sauvignon, Napa, CA	18	27	71
Terre d'Olo/Barbera, Amador County, CA	12	18	48
Liberty School, Cabernet Sauvignon, Paso Robles, CA	13	19.5	49
Francis Ford Coppola, Diamond Series, Black Label Claret, Sonoma, CA	13	19.5	49
Ravenswood, Zinfandel, North Coast, Sonoma, CA	9	13.5	35
Alamos, Malbec, Mendoza, Argentina	9	13.5	35
Dreaming Tree Red Crush, North Coast, CA	11	16.5	43
Tablas Creek Vineyard, Patelin de Tablas, Paso Robles, CA	16	24	63

### Featured Half Bottles

Veuve-Clicquot, Brut Champagne, France NV			62
Kenwood, Pinot Noir, Sonoma, CA			25
Kendall-Jackson, Chardonnay, Jackson Estate, CA			27
Kendall-Jackson, Cabernet Sauvignon, Vintner's Blend, CA			27

## CHEESE SELECTIONS

Choice of 3 Cheeses 20

Choice of 5 Cheeses 30

Choice of 8 Cheeses 40

**Oma**, Von Trapp Farmstead / Waitsfield, VT / Raw Organic Cows Milk  
Made by Sebastian von Trapp and his family, from their herd of primarily Jersey breed cows, Oma (Swiss for grandmother) is a washed rind cheese, creamy and smooth inside with a very milky, silky flavor. Aged at the Cellars at Jasper Hill for 60 to 90 days.

**Bayley Hazen**, Jasper Hill / Greensboro, VT / Raw Cows Milk  
This mild cows milk blue is made with raw milk and preserved in a natural rind. Drier and more crumbly than most blues. Aged 4-6 months.

**Cabot Clothbound**, Cabot Creamery / Cabot, VT / Pasteurized Cows Milk  
English Style Cheddar. Won Gold Medal at the 2004 World Cheese Awards in London, and was named “Best of Show” by the American Cheese Society in 2006. Aged at The Cellars at Jasper Hill.

**Lakes Edge**, Blue Ledge Farms / Salisbury, VT / Raw Goats Milk  
Lake’s Edge, named after the shades and patterns of stone along Lake Champlain, this mold ripened goat’s milk cheese, aged 30 days, bears a shadowy coat of white and black, presenting a stronger goat flavor combined with an earthy streak of vegetable ash throughout - the result of being a cheese which is dramatic in both flavor and appearance.

**Ascutney Mountain**, Cobb Hill / Hartland, VT / Raw Jersey Cows Milk  
Ascutney Mountain is produced from raw, whole milk and the recipe is based on the mountain-style cheeses of Europe, such as Gruyère and Appenzeller. The texture of Ascutney Mountain is firm and smooth, with an interior paste the color of pale straw and dotted with occasional small holes or “eyes.” The rind is thin, and a dark, russet color. Flavors are complex - especially when the cheese is made with summer milk. The Jersey cow’s milk produces flavors of butter and cream that provide a platform for notes of grass, earth and hazelnuts. These are balanced by a pronounced tang and a long finish.

**Four Corners**, Cobb Hill / Hartland, VT / Raw Jersey Cows Milk  
Welsh Caerphilly style Cheddar. Vegetarian Rennet. Aged for a minimum of 3 Months.

**Bijou**, Vermont Butter and Cheese Creamery /  
Websterville, VT / Pasteurized Goats Milk  
The rind of Bijou is delicate, thin, slightly wrinkly and pale cream in color. The texture of the cheese is moist, dense and crumbly in the center, becoming soft and smooth just under the rind as the cheeses mature.  
Flavors are clean, milky and sweet with balanced rich notes of grass and hay.

**Cremont**, Vermont Butter and Cheese Creamery /  
Websterville, VT / Pasteurized Goat and Cows Milk  
A special cocktail of yeast and mold are added to create its unique flavor and to coagulate the milk overnight. The fresh curd is shaped by hand and then aged for two weeks to develop the unique cream colored rind and luxurious, smooth interior.

**Ashbrook Morbier**, Spring Brook Farm / Reading, VT / Raw Cows Milk  
Ashbrook, a pungent Morbier-inspired beauty, is distinguished by the line of vegetable ash running through the center of the cheese. Spring Brook’s partner dairies, Jericho Hill Farm and Fox Valley Farm, provide the raw Jersey cow’s milk for this new addition to the farm’s offerings. This cheese has a semi-soft, supple texture, and is lactic and bright with a decidedly funky finish.

**Tarentaise**, Spring Brook Farm / Reading, VT / Raw Cows Milk  
Following a long tradition of cheese making which has its origin in the French Alps. Though their Vermont-made, raw-milk Tarentaise cheese was inspired by the traditional cheeses of the French Alps, its complex, rich flavor tastes like no other European or American cheese.

## CHOCOLATE SELECTIONS

Choice of 3 Pieces 8

Choice of 5 Pieces 12

Choice of 8 Pieces 17

### **Hannah**

Caramel and Hawaiian Sea Salt in 71% Ecuadorian single bean dark chocolate.

### **Jeanett**

White chocolate ganache with garden mint in white chocolate.

### **Kelly**

Strawberry and lemon thyme ganache in 65% house blend dark chocolate.

### **Cecilia**

Locally grown lavender infused caramel in white chocolate.

### **Wenna**

Manhattan made with Hudson whiskey, vermouth and bitters in 65% house blend dark chocolate.

### **Anna**

Lingonberry jam and milk chocolate ganache in 71% Ecuadorian single bean chocolate.

### **Amalie**

Gooseberry jam and milk chocolate ganache in 48% Venezuelan single bean milk chocolate.

### **Asta**

Elderflower jam and milk chocolate ganache in 71% Ecuadorian single bean chocolate.

### **Chantal**

Blanc de Blancs Champagne and rose water infused 48% Venezuelan single bean milk chocolate ganache enrobed in milk chocolate. Topped with dehydrated raspberry.

### **Viva**

71% Ecuadorian single bean dark chocolate truffle, dusted with cocoa powder.

## SPIRITS SELECTIONS

### Classic and Specialty Cocktails

**Vodka Martini** Grey Goose, Dry Vermouth, Regular or Blue Cheese Stuffed Green Olives 11

**Cosmopolitan** Belvedere, Cointreau, Cranberry, and Fresh Lime Juice 11

**Manhattan** Knob Creek, Martini & Rossi Sweet Vermouth, Grand Marnier 11

**Negroni** Hendrick's, Martini & Rossi Sweet Vermouth, Campari, Orange Twist 11

**Chop House Mary** Absolut, Blend of Spices, Fresh Tomato Juice, Lemon Juice, Horseradish and our Signature Chop House Steak Sauce 11

**Whiskey Sour** Canadian Club, Fresh Sour, Powdered Sugar, Cherry 11

**French Martini** Finlandia, Chambord, Pineapple Juice 11

**Mystery Margarita** Sauza Hornitos, Cointreau, Today's Secret Fresh Fruit Puree, Lime Juice, Fruit Garnish 11

**French 125** Cognac, Simple Syrup, Lemon Juice, Prosecco 11

**Irish Stout** Patrón XO Café, Baileys Irish Cream, Jameson 11

**Le Roy Robert** Dewar's White Label, St-Germain, Martini & Rossi Sweet Vermouth, Angostura Bitters 11

**Monkey Business** Drambuie, Monkey Shoulder, Lemon Juice, Unfiltered Apple Juice, Mint Tea 11

**Queen's Park** Bacardi 8, Lemon Juice, Simple Syrup, Crushed Ice, Angostura Bitters 11

## **SPIRITS SELECTIONS**

### **Scotch, Armagnac and Cognac**

#### **Scotch**

The Glenlivet, 12 year / Speyside	12
Laphroaig, 10 year / Islay	13
The Balvenie Doublewood, 12 year / Speyside	18
Dalwhinnie, 15 year / Highlands	15
Glenkinchie, 10 year / Lowlands	12
Cragganmore, 12 year / Speyside	12
Oban, 14 year / West Highlands	17
Talisker, 10 year / Skye	13
Lagavulin, 16 year / Islay	17
The Macallan, 12 year / Highlands	16
Johnnie Walker Gold Label	16
Johnnie Walker Blue Label	45
Abelour 12 year / Highland	13
Bowmore Legend / Islay	15
Bowmore 21 year / Islay	21
Caol Ila, 12 year / Islay	22
Highland Park, 12 year / Orkney	25
Glengoyne, 10 year / Highland	18
Singleton, 10 year / Auchroisk	13
Glen Garioch, 8 year / Highlands	15
Glenfiddich, 18 year / Highlands	17
Dewar's	12
Chivas Regal	14

#### **Armagnac and Cognac**

Armagnac, St. Vivant	11
Courvoisier V.S.O.P	12
Grand Marnier	12
Grand Marnier, Cuvée du Centenaire	35
Grand Marnier, Cuvée du Cent-Ciquantenaire	48
Hennessy V.S.O.P.	12
Hennessy X.O.	22
Hennessy Paradis	85
Rémy Martin V.S.O.P.	13
Rémy Martin, Louis XIII, Grand Champagne Cognac	270
Courvoisier V.S.	11
D'Usse V.S.O.P.	16

## **SPIRITS SELECTIONS**

### **Dessert, Port, Sherry, Cordials and Beer**

#### **Dessert Wine**

Eden, Vermont, Ice Cider, 375 ml 50

#### **Ports and Sherry**

Lustau, Fino Sherry 8

Croft Vintage Port, 2003 32

Taylor Fladgate, Vintage Port, 03 29

Penfolds "Tawny" 8

Graham's Six Grapes 10

#### **Cordials**

Baileys Irish Cream 9

B&B 9

Campari 9

Disaronno Amaretto 9

Drambuie 9

Frangelico 9

Grand Marnier 10

Kahlua 8

Romana Sambuca 8

#### **Beer**

Corona 5

Allagash White Belgium Ale 7

Equinox Ale 6

Budweiser 5

Bud Light 5

Long Trail Ale (Vermont) 5

Magic Hat #9 5.5

Shipyard Export Ale 5.5

Coors Light 5

Blue Moon 6

Sam Adams Boston Lager 5

Sam Adams Light 5

Dogfish Head, 60 Minute IPA 6

Stella Artois 5.5

St. Pauli Girl Non-Alcoholic 5

#### **Hard Cider**

Angry Orchard