

# FLATIRON KITCHEN + TAPHOUSE BAR MENU

## CRAFT BEERS

### \* LAGERS

– Lagers are effervescent and light in color and body. –

ALLAGASH WHITE – Witbier	*5
MOTHER EARTH – Kolsch	*5
STELLA ARTOIS – Euro Pilsner	*5
UINTA 801 – Pilsner	*5
OMB COPPER – Dusseldorf Ale	*5

### \* ABBEY ALES (BELGIUM STYLE)

– Quadrupels are basically just amped up versions of the dubbel & triple—stronger in every way with identical ingredients producing more of the same flavors –

OMMEGANG THREE PHILOSOPHERS – Cooperstown, NY Quadruple 9.7% ABV	9
CHIMAY – Triple 8% ABV Trappist	9

### \* ALES

– Ale is a type of beer brewed using a warm fermentation method, resulting in a sweet, full-bodied and fruity taste. Historically, the term referred to a drink brewed without hops. As with most beers, ale typically has a bittering agent to balance the sweetness of the malt and act as a preservative. –

HIGHLAND GAELIC – Red Ale	*5
AVBC BOONT – Amber Ale	6
DUCK RABBIT – Brown Ale	6
FOUNDERS – Porter	6
LEFT HAND MILK STOUT – Nitro Stout	6

### \* HOPPED PALE ALES

– Hops are the flowers (also called seed cones or strobiles) of the hop plant *Humulus lupulus*. They are used primarily as a flavoring and stability agent in beer, to which they impart bitter, zesty, or citric flavours; though they are also used for various purposes in other beverages and herbal medicine. –

LEGION PALE ALE	6
NODA JAM SESSION	*5
FOOTHILLS JADE – IPA	7
NODA HOP DROP 'N ROLL	6
FREAK OF NATURE – Double IPA » Double IPA is 50% more malt, 100% more hops.	7

### CRAFT COCKTAILS

– It seems every bar is a “craft cocktail” bar these days, showcasing “artisanal” this and “hand-crafted” that. Flatiron’s Bartenders are the genesis behind our cocktail menu. Ask them today about our house made originals. –

IM-PEAR-ED – Stoli Vanilla and Delicious Pear Juice	11
FRENCH 75 – Proseco, Gin and Fresh Lemon	10
GINGER SNAP – Ketel One, Ginger Liqueur, Thinly Sliced Ginger, Topped With Club Soda	12
PALOMA – Mezcal, Fresh Grapefruit, Lime, Chili Powder & Salt Rim	11
SEELBACH COCKTAIL – Bourbon, Cointreau, Bitters, Proseco Orange	12
PEACH MULE – Muddled Fresh Peaches, Tito's Vodka, Ginger Beer	12

## RED WINE

DONA PAULA MALBEC '15 MENDOZA, ARGENTINA	10 - 38
JAMES MITCHELL CABERNET '13 LODI, CA	9 - 34
JOEL GOTT CABERNET '14 CALIFORNIA	11 - 42
ESTATE CABERNET '14 ALEXANDER VALLEY, CA	12 - 45
MOSSBACK PINOT NOIR '14 CENTRAL COAST, CA	9 - 34
CRESPI PINOT NOIR '12 SANTA BARBARA, CA	10 - 38
JOVINO PINOT NOIR '14 WILLAMETTE VALLEY, OR	11 - 42
MATCHBOOK TEMPRANILLO '12 DUNNIGAN, CA	9 - 34
CLINE SYRAH '14 SONOMA, CA	10 - 38
IMPERO MONTEPULCIANO '14 ABRUZZO, ITALY	8 - 30
RIGOLETTO CHIANTI '14 TUSCANY, ITALY	8 - 30
COLOSSAL RED BLEND '13 MENDOZA, ARGENTINA	10 - 38
FRANCISCAN MERLOT '13 NAPA, CA	12 - 45

### \* AVAILABLE EXCLUSIVELY BY THE BOTTLE

SMITH & HOOK CABERNET - 2014 – Central Coast, CA	50
LANGE PINOT NOIR - 2013 – Willamette Valley Oregon	65
DUCKHORN PARADUX 2012 – Napa CA Cabernet, Zinfandel Blend	80
FERRARI CARANO TRESOR 2012 – Sonoma, CA Cabernet, Petit Verdot, Malbec, Cab Franc Blend	110
✓ DOMAINE DE CHEVALIER - 2012 – Grand Cru Classe Graves - Bordeaux, France Cabernet, Merlot, Petit Verdot Blend	145

## WHITE WINE

LAGOSTA VINHO VERDE '14 PORTUGAL	8 - 30
BIELER PERE & FILS ROSE '15 PROVENCE, FRANCE	9 - 34
JOSEPH BAUER GRUNER VELTLINER '14 AUSTRIA	9 - 34
MEZZACORONA PINOT GRIGIO '15 TRENTO ITALY	7 - 26
JOVINO PINOT GRIS '15 WILLAMETTE VALLEY OREGON	9 - 34
ZACCANINI PINOT GRIGIO '15 ABRUZZO, ITALY	11 - 42
VALKENBURG RIESLING '15 RHEINHESSEN, GERMANY	8 - 30
SILENI SAUVIGNON BLANC '15 NEW ZEALAND	9 - 34
HONIG SAUVIGNON BLANC '15 NAPA, CA	11 - 42
SPELLBOUND CHARDONNAY '14 CA	8 - 30
921 CHARDONNAY '15 PAISAN DI PRATO, ITALY	9 - 34
BUEHLER CHARDONNAY '14 RUSSIAN RIVER, CA	12 - 45

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NORA ALBARINO 2015 SPAIN	45
ROMBAUER CHARDONNAY 2014 CA	70
SANCERRE SAUVIGNON BLANC 2012 LOIRE, FRANCE – Le Boucauds Claude Riffault	120
SHAFFER RED SHOULDER CHARDONNAY 2011 CA	135