

## **ART+SCIENCE Tasting Menu**

### **Cider Flight** (apple based) \$10

- 1.L'Orange 2018 (tiny freaky crab apples and dessert apple blend)
- 2.Mountain Rose 2018 (pink flesh apples, high acid)
- 3.Little Apples 2018 (foraged crab apples)
- 4.Red Fleshed 2019 (foraged red fleshed crab apples, high acid)

### **Perry Flight** (pear based) \$10

- 1.Humble Perry 2018 (dessert pear blend)
- 2.Pilfered Perry 2017 (foraged pear blend)
- 3.BirdBrain 2018 (foraged perry pears)
- 4.Mutualism 2019 (  $\frac{1}{4}$  Sauvignon Blanc,  $\frac{3}{4}$  Perry)

### **Oddities & Co-Ferment Flight** \$12

- 1.FruitNat 2019 (co-ferment of apple, pear, Mondeuse Noir and plum)
- 2.Grapple 2018 (foraged apple fermented on Pinot Noir skins)
- 3.Metamorphosis 2019 (1/4 Mondeuse Noir,  $\frac{3}{4}$  perry)
- 4.Quince 2018 (foraged quince)

### **Wine Flight** \$14

- 1.Sauvignon Blanc 2019 (La Chenaie Vineyards, skin macerated)
- 2.Symbiosis 2018 (50/50 blend Gruner Veltliner/foraged apples)
- 3.Kaleidoscope PetNat 2019 (2/3 Mondeuse/ 1/3 Pinot Noir)
- 4.Mondeuse Noir 2018 (biodynamically farmed, relative of Syrah)

### **Glass Pours** \$7

L'Orange (tiny freaky crab apples and dessert apple blend) 12oz pour

Wine by the glass, 6oz pour

**Pub Beer can \$3**

**Shasta Cola or Sparkling Water \$1**