

# P'tit Louis

## BISTRO

### ~ CHAMPAGNE/SPARKLING/BEER ~



**PROSECCO, SPARKLING, Italy, mini split bottle** \$ 9

*Fine bubbles with exciting aromas of apple and peach. Refreshing, dry, and harmonious, with crisp fruit flavors and a clean finish.*

**MARQUIS DE LA TOUR, SPARKLING, France, mini split bottle** \$ 9.50

*Sparkling wine from France's Loire Valley. A blend of Cabernet Franc, Grolleau, Granache and Syrah produced in the champagne method for an extraordinary and refreshing wine. Slightly dry.*

**J. ROGET BRUT, SPARKLING, California** \$ 22

*Pale salmon color in color with aromas of berry and pear. It finishes with a layer of cream and pleasant, warm toastiness. 75% Pino Noir, 25% Chardonnay.*

**GRUET BLANC DE NOIR, SPARKLING, New Mexico** \$ 36

*Pale salmon color in color with aromas of berry and pear. It finishes with a layer of cream and pleasant, warm toastiness. 75% Pino Noir, 25% Chardonnay.*

**PERRIER JOUET, GRAND BRUT, CHAMPAGNE, France** \$ 96

*Soft and full-bodied, with good structure and acidity, as well as very elegant tannins. It is very long on the palate, with hints of vanilla and cinnamon. 60% Merlot, 30% Cabernet Sauvignon, 10% Malbec.*

### ~ BEER ~

**Premiere Biere Francais, KRONENBOURG 1664, Alsace France** \$ 6

*A premium pale lager imported from France. Kronenbourg 1664 uses an old Belgian Wit recipe and pours a clear golden lager colour with a white head. Crisp and light with just a hint of graininess. 5% ABV*