



Inspired by my grandfather Joseph Mesnick. After emigrating in 1914 from Poland, he became a Kosher butcher in Brooklyn, NY. His memory holds a special place in my heart. I remember childhood visits to his butcher shop, the white marble counters, butcher-boards and slicers, the paper-wrapped orders prepared right in front of my eyes. Our philosophy is inspired by proprietors such as my Grandfather.

**Enjoy!**  
Ian Rosenberg

"Food service will be available until 12am Sunday through Thursday and 1am Friday and Saturday"

## SNACK

MARCONA ALMONDS <i>spanish almonds in oil and salt</i>	6
CRISPY FAVAS <i>salty, crunchy, fried fava beans</i>	5
OLIVES <i>Green Castelvetrano garnished with salt and oil</i>	6
PRETZEL <i>served warm with spicy mustard</i>	4
B+B <i>baguette with parmigiano cream butter</i>	4
ANCHOVIES <i>marinated white fillets, lemon, and toasted bread</i>	7
CAPONATA <i>Sicilian style cooked eggplant, olives, tomatoes, celery and capers served chilled with toasted bread</i>	7

## PLATE *served with fresh baguette*

BAKED BRIE <i>cranberries, apples, nuts, and honey</i>	12
DUCK RILLETTES <i>served with mustard and cornichons</i>	9
GREEK SALAD <i>Meredeth Dairy marinated Feta, cucumber, tomato, red onion, black olive</i>	13
BRESAOLA <i>extra thin, olive oil, pepper, salt and lemon over arugula</i>	10
BAR SALAD <i>arugula, tomatoes, olives, lemon balsamic vinaigrette, soft goat cheese</i>	9
	<i>add prosciutto +3</i>

## PANINO *served with chips and cornichons*

*Sometimes these will take a bit longer than expected. Please have patience as they will come to you in a beautiful way and taste amazing. All changes and substitutions are politely declined unless you wish to substitute meat for more veggies. Also, gluten-free options are available upon request.*

MORTADELLA <i>Grilled Mortadella, tomato, provolone, cornichon, mustard and a fried egg on pretzel bun</i>	12
MARGHERITA <i>roma tomatoes, smoked mozzarella and basil</i>	10
	<i>add prosciutto +3</i>
ESPAÑA <i>Spanish chorizo, manchego, tomato, basil red pepper flakes</i>	12
ITALIANO <i>hand-cut slices of salumi and cheeses with olives and arugula</i>	12
NUTELLA & BANANA <i>chocolate hazelnut spread with banana and powdered sugar</i>	8

## DOLCE

CAKE OF THE DAY <i>(ask your bartender for daily selection)</i>	7
COCO GINGER TRUFFLES <i>(3 truffles)</i>	7
S'MORES <i>chocolate, grahams, marshmallows, tasty bits, fire (makes 6 s'mores)</i>	16
AFFOGATO <i>espresso poured over gelato</i>	5

## WATER

SAN PELLEGRINO <i>frizzante (.5 litre)</i>	3
FENTIMAN'S CURIOSITY COLA	4
ORANGINA	3
ESPRESSO, AMERICANO,	3
CAPPUCCINO, ETC	4
HOT TEA <i>(available selections)</i>	4
HOPSTER, "hop tonic"	6

GIFT CARDS AVAILABLE

## CHEESE

SELECT ONE FOR 7 OR TRY THREE FOR 16

*served with fresh baguette, fruit, almonds and mostarda*

## SOFT AND SPREADABLE

PURE LUCK, TX, <i>soft fresh goat cheese made locally</i>
TRIPLE CREAM BRIE, FR, <i>intensely rich, creamy, mild and buttery</i>
CASATICA DI BUFALA, IT <i>soft ripened buffalo milk from northern Italy, delicate, creamy, and sweet</i>
OMA, VT, <i>funky rich and meaty raw cow's milk with well-balanced slightly pungent sweet flavors</i>

## SEMI SOFT AND PLIABLE

CRU DI CAPRA, IT, <i>northern Italian cave aged goat cheese. Milky and dense, tart and rustic.</i>
SOTTOCENERE, IT, <i>truffle-flecked, earthy, and savory</i>
GLACIER BLUE, WA, <i>raw cow's milk blue aged in lava tube caves, tangy buttermilk, roasted nuts.</i>
TARENDAISE, VT, <i>raw cow's milk modeled after a swiss gruyere, smooth and nutty</i>

## FIRM AND HARD

TEAHIVE, UT, <i>a mild cow's milk cheddar rubbed with black tea leaves and bergamot oil</i>
SÃO JORGE, PT, <i>raw cow's milk from the island in the Atlantic, cheddary, spicy, tangy, and full flavored</i>
MANCHEGO, ESP, <i>made from raw sheep's milk, creamy with a slight piquancy, hint of spiciness"</i>

ST. MALACHAI RESERVE, PA, *Aged Gouda inspired cow's milk, notes of roasted nuts, toffee, and buttered toast*

## SALUMI

SELECT ONE FOR 9 OR TRY THREE FOR 19

*served with fresh baguette, cornichons and mustard*

PROSCIUTTO SAN DANIELE <i>king of cured hams, sweet, savory, perfect</i>	+3
SPECK <i>cold smoked, cured ham</i>	
CHORIZO <i>smoked paprika, cured in apple cider</i>	
BRESAOLA <i>cured beef, garnish of lemon, pepper, oil</i>	
IBERICO SALCHICHON <i>mild, hard, salami made from the famous Spanish black-hoofed pigs</i>	
SOPRESSATA <i>rustic, soft, peppery, traditional Italian salami</i>	
MORTADELLA <i>pistachio-flecked, soft, delicate</i>	

## COMBINAZIONI

*with baguette, fruit, nuts, mostarda and cornichons*

SMALL <i>two cheeses and two salumi</i>	25
LARGE <i>three cheeses and three salumi</i>	35
GRANDE <i>four cheeses and four salumi</i>	50

\$5 OFF BOTTLES TO GO



A MUTABLE LIST OF FINE AND DYNAMIC WINES FROM ALL OVER THE WORLD, CURATED AND CARED FOR BY ADELE CORRIGAN.

Aromatized and Fortified	Page 1
Wines by the Glass	Page 2
The Library of Wines by the Bottle	Pages 3 - 6
Beer	Page 7

#### PHILOSOPHIA

*It is our mission to find the most unique wines in all the world so that we may offer them to our guests. We store these wines in a climate-controlled cellar at 13 degrees Celsius. We are proud to serve these wines by the bottle, glass, half glass and taste. We attempt to emulate the enotecas of Italia, where the wine bar is ubiquitous. We also focus our efforts on a wine list that surpasses the typical spectrum of quality and range.*

*13 celsius exists within a 1920s era Mediterranean-style building located in a lesser known corner of Midtown, Houston, TX. This structure was originally conceived as Jennings Cleaners and Dyeing Shoppe. It operated as such until 2004. 13 celsius employs some elements of Jennings Cleaners, such as the original, entirely intact pressed tin ceiling and an open-air courtyard created by the building's own volition when a portion of the roof fell in and left us, frankly, with little recourse. To this storied building we added a 40-foot bar of antiqued white Carrera marble and furnished the surrounding space with tables and chairs sourced from the iconic Warwick Hotel, which closed in 2005.*

*We maintain an antique deli cooler stocked with cured meats, salumi and cheeses from all around the world. We host a large and varied selection of beers and ciders, Port, Madeira, Sherry, Vermouth and other libations in addition to wine. A selection of panini is available as well as several dessert options, including handmade truffles and a s'mores service.*

*We often host wine tastings and wine classes dedicated to specific regions of wine culture and style. We are also able to accommodate groups for tastings and events. Please inquire at [info@13celsius.com](mailto:info@13celsius.com) if you'd like to set up a tasting or event or if you'd like to set a reservation.*

*Please enjoy the space, the wine, the charcuterie and the company of your friends. We will always do anything we can to make your experience as wonderful as possible.*

*Cheers!*

ALL BOTTLES AVAILABLE FOR RETAIL PURCHASE  
ASK ABOUT SPECIAL PRICING ON CASES AND HALF CASES

**THERE WILL BE SULFITES IN YOUR WINE**



This list of fine and dynamic wines from all over the world is curated and cared for by **Adele Corrigan**.

Thank you for choosing 13 celsius. There is a glass of wine, or a bottle, in our cellar that is meant specifically for you. Let our staff help you find it. We are more than happy to help you decide on the perfect selection and we are able to offer tastes of a lot of our wines. If you'd like to get to know 13 celsius a little better, please do not hesitate to sign up for our newsletter via our website at [www.13celsius.com](http://www.13celsius.com). Thank you for your patronage and support.

## AROMATIZED AND FORTIFIED

6 OZ 3 OZ BOTTLE

### AROMATIZED (3 oz pour)

Wines flavored with many botanicals such as quinquina, gentian root, herbs, peels, and spices.

<b>Rinomato Spritz</b> served with prosecco	9
<b>Lillet Blanc, France</b> served on the rocks with an orange slice	8
<b>Lillet Rosé, France</b> served on the rocks with an orange slice	8
<b>Lillet Rouge Spritz</b> served with prosecco and an orange slice	8

### VERMOUTH (3 oz pour)

produced for medicinal purposes since the 18th century in Italy. neutral wine infused with alcohol and botanicals, and then sweetened.

<b>Carpano Antica, Italia</b> served on the rocks	10
<b>Mancino Bianco, Italia</b> served on the rocks	9
<b>Mancino Rosso, Italia</b> served on the rocks with a splash of soda	9
<b>Badenhorst "Capertif", S. Africa</b> , served on the rocks with a splash of hopped tonic	10
<b>Vya California</b> served on the rocks	6

### SHERRY AKA JEREZ

The fortified wines of Andalucía, Spain, cultivated on chalky white stone, have been made as a meticulous result of blending various barrels of fermented juice for years to achieve a consistent style. The creation of a single glass of sherry is extremely complex and voluminous, but when done properly the result is beautiful. These wines are listed from light and dry to sweet and syrupy.

<b>Piedra Luenga Fino (750 ml)</b>		<b>46</b>
<b>La Guita Manzanilla</b>	5	<b>20</b>
<b>Viña AB by Gonzales Byass Amontillado</b>	9	<b>36</b>
<b>Del Duque by Gonzales Byass Amontillado</b>		<b>42</b>
<b>La Cigarrera amontillado VOR (375 ml)</b>	30	<b>120</b>
<b>Apostoles by Gonzales Byass Palo Cortado</b>	16	<b>60</b>
<b>César Florio "Peña del Aguila" Palo Cortado (375 ml)</b>	32	<b>125</b>
<b>Bodegas Yuste Aurora Oloroso</b>	10	<b>44</b>
<b>Albala Don "Gran Reserva 1987" pedro ximinez</b>	25	<b>99</b>

### SWEET AND STICKY

(3 oz pour)

These wines have been sweetened with sugar, intentionally concentrated through the process of botrytis, harvested late, or hung to shrivel in a well ventilated attic.

<b>Anselmi "I Capitelli" recioto di soave</b> Veneto, Italia '11	16	<b>65</b>
<b>Castello di Monsanto "Chimera" malvasia/trebbiano</b> Vin Santo del Chianti Classico, Toscana, Italia '05	18	<b>75</b>
<b>Chât. Petit Guiraud sauvignon blanc/semillon</b> Sauternes, Bordeaux, France '13	12	<b>42</b>
<b>Bodegas Gutierrez de la Vega Casta Diva muscat</b> Alicante, España '10	9	<b>72</b>
<b>Feiler-Artinger "Ruster Ausbruch" late harvest pinot gris/blanc</b> Österreich '06 (375 ml)		<b>50</b>

### PORT (3 oz pour)

wines fortified by neutral spirit

<b>Dow's LBV 2011 Port</b>	7	
<b>Maynard's 10 year Tawny Port</b>	8	<b>48</b>
<b>Quinta do Noval 2000 Colheita Tawny Port</b>	25	<b>175</b>
<b>Graham's 20 year Tawny Port</b>	12	
<b>Graham's 30 year Tawny Port</b>	18	
<b>Maynard's 1963 Colheita Tawny Port (Price per oz)</b>	25	
<b>Maynard's 1934 Colheita Tawny Port (Price per oz)</b>	50	

### MADEIRA (3 oz pour)

<b>Charleston Sercial</b>	12
<b>H &amp; H Bual 2000</b>	15
<b>New York Malmsey</b>	13





**The Coravin Wine System** uses an extremely thin needle to penetrate a cork, then eases a stream of Argon gas into the bottle thus displacing any Oxygen and thereby creating an environment inside the bottle that is essentially untouched by the outside. Wine may be stored using this method for months, perhaps years.

-Please note, due to the high cost and extreme rarity of many of these wines we cannot permit sampling or gratis pours.

Thank you for your understanding and cooperation and please take this opportunity to treat yourself to something truly remarkable.

## WINES BY THE GLASS

		6 OZ	3 OZ	BOTTLE
<b>SPARKLING</b> champagne and "stunt bubbles" frothy, lively brews created from particular yeasts manipulated to foment sparkling fermentation in bottle.	Vazart-Coquart <b>brut</b> Blanc de Blancs, Chouilly, Champagne, France NV	17	9.5	<b>65</b>
	P. Colin "Perles Grises" <b>pineau d'aunis rosé</b> Loire Valley, France '16	13	7.5	<b>45</b>
	Dom. Rondeau <b>gamay rosé</b> Bugey Cerdon, Savoy, France NV	11	6.5	<b>38</b>
	Pojer E Sandri <b>solaris</b> Trentino-Alto Adige, Italia NV	13	7.5	<b>45</b>
	Vignato <b>garganega</b> Veneto, Italia NV	11	6.5	<b>36</b>
	Dolce Sogno <b>moscato d'Asti</b> Piemonte, Italia '14	9	5.5	<b>34</b>
	La Farra "Rive di Farra di Soligo" <b>prosecco</b> Valdobbiadene, Veneto, IT '15	10	6	<b>34</b>
	Flegenheimer "Out of the Park" <b>shiraz</b> Western Australia NV	10	6	<b>38</b>
<b>WHITE</b> seasonal wines by the glass	Domaine Michaelidi " Kleidi" <b>malagouzia</b> Drama, Greece '16	14	8	<b>48</b>
	Oremus "Mandolás" <b>furmint</b> Tokaj, Hungary '13	13	7.5	<b>45</b>
	Ottella "Le Creete" <b>trebbiano</b> Lugana, Veneto, Italia '16	12	7	<b>42</b>
	Cascina Belmonte <b>serése</b> Benaco Bresciano, Lombardia, Italia '16	11	6.5	<b>38</b>
	La Staffa <b>verdicchio</b> Marche, Italia '15	12	7	<b>42</b>
	Il Censo "Praruar" <b>catarratto</b> Sicilia, Italia '14	15	8.5	<b>55</b>
	Patient Cottat <b>sauvignon blanc</b> Sancerre, Loire, France '16	12	7	<b>42</b>
	➤ Chât. Carbonnieux <b>sauv blanc/semillon</b> Pessac-Léognan, Bordeaux, France '15	32	17	<b>126</b>
	Gonnet <b>jacquère</b> Chignin, Savoie, France '15	9	5.5	<b>34</b>
	Dom. Buisson <b>aligoté</b> Burgundy, France '15	12	7	<b>45</b>
	Weszeli <b>grüner veltliner</b> Kamptal, Niederösterreich, Österreich '16	10	6	<b>36</b>
	Dr. Loosen "Blue Slate" <b>riesling kabinet</b> Mosel, Deutschland '16	10	6	<b>34</b>
	Loca Linda <b>torrontes</b> La Rioja, Argentina '16	6	4	<b>24</b>
➤ Reynvaan "Queens Road" <b>marsanne/viognier</b> Walla Walla, Washington '14	24	13	<b>99</b>	
Blackbird "Dissonance" <b>semillon/sauvignon blanc</b> Napa, California '16	14	8	<b>44</b>	
Mount Eden <b>chardonnay</b> Edna Valley, California '15	12	7	<b>42</b>	
<b>ROSÉ</b> fresh, lively character of white wine with the depth and complexity of red	Montauto "Staccione" <b>merlot/ciliegiolo</b> Maremma, Toscana, Italia '16	8	5	<b>30</b>
	Villa Sparina <b>barbera/dolcetto</b> Piemonte, Italia '17	10	6	<b>36</b>
	AIX <b>grenache/cinsault/syrah</b> Provence, France '16	10	6	<b>36</b>
	Bouvier <b>pinot noir</b> Marsannay, Burgundy, France '16	13	7.5	<b>45</b>
	Yves Leccia "Ile de Beaute" <b>nielluccio</b> Corse, France '16	14	8	<b>48</b>
	<b>RED</b> seasonal wines by the glass	Barafakas Winery "Apocalypse" <b>agiorgitiko</b> Nemea, Greece '12	14	8
Vourvoukeli <b>limnio</b> Thrace, Greece '15		15	8.5	<b>50</b>
➤ Massolino <b>nebbiolo</b> Serralunga d'Alba, Barolo, Piemonte, Italia '11		32	16	<b>120</b>
Paitin "Campolive" <b>barbera d'alba</b> Piemonte, Italia '12		10	6	<b>38</b>
➤ Recchia "Ca' Bertoldi" <b>corvina/molinara/rhondinella</b> Amarone della Valpolicella, Veneto, Italia '10		20	11	<b>72</b>
Sandrofay "Téi" <b>chiavennasca</b> Valtellina, Lombardia, Italia '16		11	6.5	<b>36</b>
Villa Venti "A" <b>centesimino</b> Rubicone, Emilia-Romagna, Italia '16		15	8.5	<b>55</b>
Tenuta di Gracciano <b>sangiovese</b> Vino Nobile di Montepulciano, Toscana, Italia '14		12	7	<b>45</b>
Dom. Raquillet <b>pinot noir</b> Mercurey, Burgundy, France '15		15	8.5	<b>55</b>
➤ Château Monbrison "Bouquet de Monbrison" <b>cab/merlot</b> Margaux, Bordeaux, France '12		25	13	<b>98</b>
Chât. St. Andre Corbin <b>merlot/cabernet</b> St. Georges-St. Émilion, Bordeaux, France '14		11	6.5	<b>38</b>
Chât. Coupe Roses "Cuvée Vignals" <b>caignan/syrah/genache</b> Minervois, Languedoc-Roussillon, France '15		9	5.5	<b>32</b>
Beronia "Reserva" <b>tempranillo</b> Rioja, España '13		11	6.5	<b>37</b>
Bodegas Marc Isart <b>tempranillo/malvar</b> Madrid, España '16		7	4.5	<b>28</b>
First Drop Winery "Mother's Milk" <b>shiraz</b> Barossa Valley, Australia '15		13	7.5	<b>45</b>
➤ Ashbourne by Hamilton Russel <b>pinotage</b> Hemel-en-Aarde, South Africa '15		26	14	<b>98</b>
Decero "Remolinos Vineyard" <b>malbec</b> Mendoza, Argentina '14		12	7	<b>42</b>
Merriman Wines "Cummins Road" <b>pinot noir</b> Yamhill-Carlton, Willamette, Oregon '13		11	6.5	<b>38</b>
Klinker Brick <b>syrah</b> Lodi, California '14		10	6	<b>36</b>
➤ Philip Togni's Tanbark Hill Vineyard <b>cabernet sauvignon</b> Spring Mtn., Napa, California '14		32	16	<b>120</b>
HG III by Hourglass "Red Blend" <b>cabernet/merlot/petite sirah</b> Napa, California '15	17	9.5	<b>65</b>	
Obsidian Ridge <b>cabernet sauvignon</b> Lake County, California '14	13	8	<b>45</b>	

## SPARKLING BY THE BOTTLE

BOTTLE

### TRUE CHAMPAGNE

The greatest sparkling wine region in the world, located in Champagne, France, that diligently follows a vigorous routine of production, specifically including a secondary fermentation in the bottle by adding a mixture of yeast and sugar to achieve the finest never ending flurry of bubbles in the glass. These wines have been associated with nobility and celebration for centuries.

Ruppert-Leroy "Martin Fontaine" <b>brut nature chardonnay</b> Essoyes, Aube NV	175
Nomine-Renard <b>brut</b> Villevenard NV	55
H. Billiot "Cuvée Julie" <b>brut</b> Ambonnay NV	110
Laherte Frères "Les 7" <b>brut</b> Chavot NV	135
Laurent Perrier "Grand Siècle" <b>brut</b> Tours-sur-Marne NV	225
Vilmart & Cie "Grande Reserve" <b>brut</b> Rully la Montagne NV	110
Jean Milan "Grand Cru" <b>brut</b> Blanc de Blancs, Oger	89
A. Margaine "Traditionelle" <b>demi-sec</b> 1er Cru, Villers-Marmery Marne NV	110

### VINTAGE CHAMPAGNE

Only the best of years are given the privilege of declaring a vintage. The older these wines are, the more pronounced yeasty, brioche, oxidative and nutty notes will gleam

Geoffroy "Expression" <b>brut</b> 1er Cru, Äy '08	110
Pierre Gimonnet "Paradoxe" <b>brut</b> Mareuil sur Äy/Cramant '07	125
Tattinger "Comtes" <b>brut</b> Blanc de Blanc, Reims '06	245
Charles Heidsick "Blanc des Millenaires" <b>brut</b> Côte des Blancs '95	350
Salon "Blanc de Blanc" <b>brut</b> Mesnil-sur-Oger '02	599
H. Goutorbe "Collection René" <b>brut</b> Äy '99	175

### ROSÉ CHAMPAGNE

The most glorious pink bubbles

Marc Hebrart <b>brut rosé</b> Vallee de la Marne NV	78
J. de Telemont "Grand Rose" <b>brut Rosé</b> Damery NV	120
Leclerc Briant <b>brut rosé</b> Epernay NV	125
Geoffroy "Rose de Saignée" <b>brut rose</b> 1er Cru, Äy NV	145

### SPARKLING WINES

Stunt bubbles outside of Champagne, France

Amalia <b>moschofilero brut</b> Perpatiara, Greece NV	66
Movia "Puro" <b>pinot noir rosé</b> Slovenia '06 ( <i>undisgorged</i> )	78
Gradis'ciutta "Sinefinis" <b>ribolla gialla</b> Collio, Friuli, Italy NV	75
Bisol "Cartizze" <b>prosecco</b> Valdobbiadene, Veneto, Italia NV	79
Manoir de la Tête "Tête en l'air" <b>cab franc/cab rosé</b> Loire, France NV	56
Digby "Leander Pink" <b>brut rosé</b> England NV	125
Cellar la Salata "Tinc Sec" <b>xarel-lo</b> Penedès, España '16	45
Partida Creuss "XL Ancestral" <b>xarel-lo</b> Penedès, Catalonia, España NV	78
Strohmeier "Sekt" <b>blauer wildbacher rosé</b> Styria, Österreich NV	65
Weingut Nigl "Sekt Brut de Brut" <b>chardonnay/grüner veltliner</b> Kremstal, Niederösterreich NV	68
Schramsberg "J. Schram" <b>brut</b> Calistoga, Napa, California '05	155

**WHITE BY THE BOTTLE**

**BOTTLE**

<p><b>WHITES</b> <b>LIGHT AND SWEET</b> sweetness, balancing acidity</p>	Dom. Maurice Schoech "Kaefferkopf" <b>riesling</b> Grand Cru, Alsace, France '12	<b>56</b>
	Dom. Weinbach <b>riesling</b> Alsace, France '15	<b>49</b>
	Schieferkopf <b>gewürztraminer</b> Alsace, France '14	<b>66</b>
	Heidi Schröck "Reid Vogelsang" <b>wesriesling/pinot blanc/muskateller/sauv blanc</b> Neusiedlersee, Hugeland, Österreich '13	<b>36</b>
	Weingut Max Ferd. Richter <b>riesling kabinett</b> Graacher Himmelreich, Mosel, Deutschland '13	<b>66</b>
<p><b>WHITES</b> <b>LIGHT AND DRY</b> minerals, high acid, unoaked</p>	Weingut Jäger "Federspiel" <b>riesling</b> Niederösterreich, Österreich '15	<b>55</b>
	Huber "Terrassen" <b>riesling</b> Traisental, Österreich '14	<b>42</b>
	Prager "Federspiel" <b>grüner veltliner</b> Hinter Der Burg, Wachau, Österreich '14	<b>66</b>
	Schaus Nahe <b>riesling trocken</b> Nahe, Deutschland '14	<b>46</b>
	Schloss Neuweier "Grosses Gewächs" <b>riesling</b> Baden, Deutschland '14	<b>99</b>
	Grosset "Alea" <b>riesling</b> Clare Valley, Australia '14	<b>56</b>
	Onward <b>malvasia</b> Suisun Valley, California '14	<b>39</b>
<p><b>MEDIUM</b> moderate acidity, dry, some may see neutral oak</p>	Skerlj <b>vitovska</b> Friuli-Venezia Giulia, Italia '12	<b>89</b>
	Livon <b>friulano</b> Collio, Friuli-Venezia Giulia, Italia '10	<b>96</b>
	Cantina Giardino <b>fiano</b> Campania, Italia '10	<b>52</b>
	Frank Cornilissen "Munjebel" <b>grecanico/carricante</b> Mt. Etna, Sicilia, Italia '15	<b>99</b>
	Eric Morgat "Fides" <b>chenin blanc</b> Savennières, Loire, France '12	<b>115</b>
	Nicolas Joly "Les Vieux Clos" <b>chenin blanc</b> Savennières, Loire, France '15	<b>105</b>
	Chat. Fosse Seche <b>chenin blanc</b> Saumur, Loire, France '15	<b>59</b>
	Emmanuel Giboulet "Terres Burgondes" <b>pinot gris</b> Beaune, Burgundy, France '15	<b>99</b>
	Chât. Haut-Bergey <b>sauvignon blanc/semillon</b> Pèssac-Leognan, Bordeaux, France '13	<b>120</b>
	Gut Oggau "Timotheus" <b>grüner veltliner/weissburgunder</b> Oggau, Burgenland, Österreich '15	<b>110</b>
	Vina de Martin "Escolma" <b>treixadura</b> Ribeiro, España '10	<b>125</b>
	Partida Creuss <b>cartoixà vermel</b> Penedès, Catalonia, España '16	<b>62</b>
	Laura Lorenzo "Erea de Vila" <b>godello/doña blanca/colgadeira</b> Ribeira Sacra, España '15	<b>78</b>
	Storm <b>sauvignon blanc</b> Sta. Ynez Valley, California '15	<b>39</b>
	<p><b>HEAVY</b> full bodied, round and creamy</p>	Chat. Musar <b>obaideh/merwah</b> Bekaa Valley, Lebanon '01
William Fevre "Les Clos" <b>chardonnay</b> Chablis Grand Cru, Burgundy, France '14		<b>130</b>
Benoit Ente "Les Champs-Gain" <b>chardonnay</b> 1er Cru Puligny-Montrachet, Burgundy, France '13		<b>160</b>
Etienne Sauzet <b>chardonnay</b> Puligny-Montrachet, Burgundy, France '15		<b>135</b>
Michel Gaunoux "Les Perrieres" <b>chardonnay</b> Mersault, Burgundy, France '12		<b>105</b>
Gerard Prudhon "Les Castets" <b>chardonnay</b> Saint Aubin, Burgundy, France '13		<b>68</b>
Oliver Merlin <b>chardonnay</b> Pouilly-Fuissé, Burgundy, France '13		<b>78</b>
Pierre Guillemot <b>chardonnay</b> Savigny-les-Beaune, Burgundy, France '13		<b>69</b>
Dom. Monier <b>marsanne</b> St. Joseph, Rhône, France '12		<b>88</b>
Remelluri <b>blend of 9 white grapes</b> Rioja, España '12		<b>135</b>
Keeler Estate "Authentique" <b>chardonnay</b> Eola-Amity Hills, Willamette, Oregon '14		<b>89</b>
Tyler "Dierberg" <b>chardonnay</b> Santa Maria, California '13		<b>89</b>

**RED BY THE BOTTLE**

**BOTTLE**

**LIGHT FRUITY**  
high acid, low tannin, bright fruit

Arterberry Maresh <b>pinot noir</b> Dundee Hills, Willamette Valley, Oregon '15	55
de Lancellotti "La Sorella" <b>pinot noir</b> Willamette Valley, Oregon '15	52
Dom. De la Côte "Siren's Call" <b>pinot noir</b> Sta. Rita Hills, California '14	175
Sandhi "Rinconada" <b>pinot noir</b> Sta. Rita Hills, California '14	99
Bruliam "Torrey Hill Vineyard" <b>pinot noir</b> Russian River Valley, California '15	89
Porter Creek "Old Vine" <b>zinfandel</b> Russian River Valley, California '14	68

**LIGHT EARTHY**  
high acid, mineral driven,  
expressive terroir

Carlotto <b>pinot nero</b> Alto Adige, Italia '14	92
Liger-Michelot <b>pinot noir</b> Chambolle-Musigny, Burgundy, France '15	145
Dom. Dublère "Taillepieds" <b>pinot noir</b> 1er Cru Volnay, Burgundy, France '14	170
Vins No Control "Fusion" <b>gamay</b> Loire, France '16	72
Brendan Tracey "Pour une Poignée de Bouteilles" <b>pinot noir/côt/gamay</b> Vin de France NV	55
Dom. des Ronces <b>ploussard</b> Côtes du Jura, France '16	72
Partida Creus "Garrut" <b>monastrell</b> Penedès, Catalonia, España '15	62
Hiyu "The May" <b>pinot noir/pinot gris</b> Hood River, Oregon NV	200

**MEDIUM**  
moderate tannin, acid,  
balanced fruit

Parparoussis Estate "Oenofilos" <b>mavrodaphne/cabernet sauvignon</b> Peloponnese, Greece '13	58
Orgo Wines <b>samperavi</b> Kakheti, Georgia '15	55
Chat. Musar <b>cab/cinsault/carignan</b> Bekaa Valley, Lebanon '01	125
Klinec Medana "Quela" <b>merlot/cab. sauv./cab. franc</b> Goriska Brda, Slovenia '11	78
A.A. Ronchi di Cialla <b>schiopeppino</b> Friuli Colli Orientali, Italia '11	89
Massolino <b>nebbiolo</b> Serralunga d'Alba, Barolo, Piemonte, Italia '11	120
Luigi Ferrando "Carema" <b>nebbiolo</b> Ivera, Piemonte, Italia '13	145
Cascina della Rose "Rio Sordo" <b>nebbiolo</b> Barbaresco, Italia '13	125
Ar.Pe.Pe "Fiamme Antiche Inferno Riserva" <b>chiavennasca</b> Valtellina Superiore, Lombardia, Italia '11	125
Villa Papaino "Papiano di Papiano" <b>sangiovese/centesemino</b> Emilia Romagna, Italia '14	62
Paolo Bea "Rosso de Veo" <b>sangiovese</b> Umbria, Italia '10	99
Botromagno <b>primitivo</b> Puglia, Italia '14	30
Dom. Sebastien David <b>cabernet franc</b> Saint-Nicolas-de-Bourgueil, Loire, France '14	78
Chanteleuserie "Alouettes" <b>cabernet franc</b> Bourgueil, Loire, France '16	32
Les Mille Vignes "Cadette" <b>grenache/carignan/mourvèdre</b> Fitou, Languedoc, France '12	75
Le Vieux Donjon <b>grenache/syrah/cinsault</b> Châteauneuf-du-Pape, Rhône, France '13	105
Dom. Janasse <b>g/s/m</b> Châteauneuf-du-Pape, Rhône, France '15	99
Cellar Pinol Finca <b>morenillo</b> Tierra Alta, España '11	175
Olivier Riviere "El Cadastro" <b>tempranillo/garnacha</b> Arlanza, España '14	68
Glaetzer "Wallace" <b>shiraz/grenache</b> Barossa Valley, Australia '15	52
Southhold Farm + Cellar "Quiet Explosions" <b>teroldego</b> Long Island, New York '15	70
Whitcraft "My Friend Matt's Vineyard" <b>syrah</b> Los Olivos District, Sta. Ynez Valley, California '15	82
Scholium Project "1MN" <b>cinsault</b> Bechtold Ranch, Lodi, California '14	110
Raymond Vineyard <b>merlot</b> Napa Valley, California '13	59
William Chris <b>cinsault</b> Lost Draw Valley, Texas High Plains '16	35

**RED BY THE BOTTLE**

**BOTTLE**

<p><b>FULL BODIED EARTHY</b> high tannin, minerals, expressive terroir</p>	Ktima Brintziki <b>augoustiatis</b> Olympia, Peloponnese, Greece '12	<b>60</b>
	Domaine Michaelidi "Pylis" <b>cabernet/cabernet franc/merlot/syrah</b> Drama, Greece '13	<b>54</b>
	Domenico Clerico "Pajana" <b>nebbiolo</b> Barolo, Piemonte, Italia '07	<b>250</b>
	Maculan "Fratta" <b>cabernet/merlot</b> Breganze, Veneto, Italia '12	<b>170</b>
	Sesti <b>sangiovese</b> Brunello di Montalcino, Toscana, Italia '11	<b>175</b>
	Biondi Santi <b>sangiovese</b> Brunello di Montalcino, Toscana, Italia '12	<b>350</b>
	Biondi Santi "Riserva" <b>sangiovese</b> Brunello di Montalcino, Toscana, Italia '11	<b>750</b>
	Badia A Passignano by Antinori <b>sangiovese</b> Chianti Classico, Toscana, Italia '10	<b>125</b>
	Tua Rita Redigaffi <b>merlot</b> Toscana, Italia '10	<b>275</b>
	Tenuta Montebello "Picconero" <b>merlot/cabernet/petite verdot</b> Toscana, Italia '11	<b>230</b>
	Scacciadiavoli <b>sagrantino</b> Montefalco, Umbria, Italia '10	<b>62</b>
	Chât. Gaudin <b>merlot/cab/carménère/malbec</b> Pauillac, Bordeaux, France '12	<b>84</b>
	Château Monbrison "Bouquet de Monbrison" <b>cab/merlot</b> Margaux, Bordeaux, France '12	<b>98</b>
	Goulée by Cos d'Estournel <b>merlot/cabernet/petite verdot</b> Medoc, Bordeaux, France '12	<b>88</b>
	Chat. Lilian Ladouys <b>cabernet/merlot</b> Saint-Estephe, Bordeaux, France '11	<b>45</b>
	Domaine Arretxea 'Cuvée Haitza' <b>tannat/cabernet</b> Irouléguay, France '15	<b>85</b>
	Black Slate "Escaladei" <b>garnatxa/cabernet sauvignon/carinyena</b> Priorat, España '15	<b>39</b>
	Vega Sicilia "Unico" <b>tempranillo</b> Ribera del Duero, España '05	<b>650</b>
	Yarra Yering "Dry Red #1" <b>cab/merlot/malbec/petite verdot</b> Yarra Valley, Australia '10	<b>170</b>

<p><b>FULL BODIED FRUITY</b> high tannin, smooth fruit, long finish</p>	Recchia "Ca' Bertoldi" <b>corvina/molinara/rhondinella</b> Amarone della Valpolicella, Veneto, Italia '10	<b>72</b>
	Buglioni <b>corvina/molinara/rhondinella</b> Amarone della Valpolicella, Veneto, Italia '12	<b>150</b>
	Dal Forno Romano <b>corvina/rhondinella/molinara</b> Amarone della Valpolicella, Veneto, Italia '09	<b>550</b>
	Allamand "H" <b>malbec/cabernet sauvignon</b> Valle de Uco, Mendoza, Argentina '13	<b>69</b>
	Luca "Paraje Altamira" <b>malbec</b> Valle de Uco, Mendoza, Argentina '14	<b>62</b>
	Dubstyle "No.1 Remix" <b>cabernet/shiraz</b> McLaren Vale, Australia '16	<b>55</b>
	Gramercy Cellars "Lagniappe" <b>syrah</b> Columbia Valley, Washington '14	<b>99</b>
	Turley Wine Cellars "Duarte" <b>zinfandel</b> Costa Contra County, California '15	<b>115</b>
	Kivelstadt Cellars "The Inheritance Estate" <b>syrah</b> Sonoma Valley, California '12	<b>48</b>
	Mount Eden Vineyards "Estate" <b>cabernet sauvignon</b> Santa Cruz Mountains, California '12	<b>140</b>
	Buccella <b>cabernet sauvignon</b> Napa, California '10	<b>299</b>
	Palmaz Vineyards <b>cabernet sauvignon</b> Napa, California '13	<b>350</b>
	Araujo "Altagracia" <b>cabernet sauvignon</b> Calistoga, Napa, California '12	<b>215</b>
	Philip Togni's Tanbark Hill Vineyard <b>cabernet sauvignon</b> Spring Mtn., Napa, California '14	<b>120</b>
	Keenan "Reserve" <b>cabernet sauvignon</b> Spring Mountain, Napa, California '05	<b>225</b>
	Boeschen Vineyards <b>cabernet sauvignon</b> St. Helena, Napa, California '13	<b>165</b>
	Weisse Family <b>cabernet sauvignon</b> Rock Pile, Sonoma, California '13	<b>89</b>
	Trefethen "Dragon's Tooth" <b>malbec/petite verdot/cabernet</b> Napa, California '15	<b>69</b>
	Resolute <b>cabernet sauvignon</b> Lake County, California '14	<b>45</b>
	Noble Wines "High Valley" <b>petite sirah</b> Lake County, California '05	<b>79</b>
Paradigm <b>cabernet franc</b> Oakville, California '12	<b>99</b>	





## BIERKULTUR

*We like simplicity and high quality when it comes to the fermented beverages we offer at 13. Beer is made by combining Grain (usually barley), Hops and Water with Yeast. It really doesn't get much simpler than that. Lately, it's become much easier to find quality beer due to the emergence of the craft beer culture. Below is a list of the beers we like best, ranging in style and complexity.*

<b>LIGHT</b>	Montucky "Cold Snack" <b>Light Lager</b> Bozeman, MT	4
	Moody Tongue "Apertif Pilsner" <b>Pilsner</b> Chicago, IL	5
	Bitburger <b>German Pilsner</b> Germany (500 ml)	5
	Reissdorf <b>Kolsch</b> Germany (16.9 oz)	7
<b>HOPPED</b>	Real Ale "Axis" <b>IPA</b> Blanco, TX (16 oz)	5
	Stone "Delicious" <b>Pale Ale</b> Escondido, CA	5
	Buffalo Bayou "More Cowbell" <b>Double IPA</b> Houston, TX (16 oz)	6
	Lone Pint "Yellow Rose" <b>SMaSH IPA</b> Magnolia, TX	7
<b>MEDIUM</b>	Crazy Mountain <b>Amber Ale</b> Denver, CO	4
	Founder's "Rubaeus" <b>Fruit/Veg Beer</b> Grand Rapids, MI	4
	Brooklyn "Sorachi Ace" <b>Saison</b> Brooklyn, NY	5
	Ayinger "Brau Weisse" <b>Hefeweizen</b> Germany	7
<b>DARK</b>	Brazos Valley "Seven Spanish Angels" <b>American Brown Ale</b> Brenham, TX	5
	Southern Star "Buried Hatchet" <b>Stout</b> Conroe, TX	6
	Ommegang "Three Philosophers" <b>Belgian Style Quad</b> Cooperstown, NY	8
<b>BELGIUM &amp; BELGIUM INSPIRED</b> The Holy Grail of Spontaneous Fermentation	Hoegaarden <b>Witbier</b> Belgium	5
	Duchesse de Bourgogne <b>Flanders Red Ale</b> Belgium	7
	Bavik Petrus <b>Aged Sour Pale Ale</b> Belgium	8
	Duvel <b>Belgian Strong Pale Ale</b> Belgium	8
	St. Bernardus "Abt. 12" <b>Quadrupel Ale</b> Belgium	9
	Orval <b>Belgian Pale Ale</b> Belgium	9
	Maredsous 8 Brune <b>Dubbel</b> Belgium	9
	Westmalle <b>Trappist Dubbel</b> Belgium	9
	Tripel Karmeliet <b>Tripel</b> Belgium	9
	Trappistes Rochefort 10 <b>Quadrupel</b> Belgium	10
	Pauwel "Kwak" <b>Belgian Strong Pale Ale</b> Belgium	10
	Lindeman's Peche <b>Peach Lambic</b> Belgium	12
<b>CIDER AND A BOOZY GINGER BEER</b>	Wandering Aengus "Anthem Hops" <b>Perry Cider</b> Salem, OR	6
	Meridian Hive "Discovery" <b>Orange Blossom Honey Mead</b> Austin, TX	6
	Crabbies <b>Orange Spiced Ginger Beer</b> Scotland (try it over ice w/ an orange)	5
	Tieton Cider Works "Smoked Pumpkin" <b>Cider</b> Yakima, WA (500 ml)	12
	Texas Keeper <b>Cider Noir</b> (oak aged dark cider w/ pecans and orange) Austin, TX	15
Isastegi "Sagardo Naturala" <b>sidra</b> España	15	