

Manhattan Community Board 4

(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT Balkan Burek LLC.		DOING BUSINESS AS (DBA) Balkanika		
STREET ADDRESS 691 9th Avenue		CROSS STREETS 47th & 48th Street		
OWNER	NAME: Mac Invest LLC (Goce Blazeski & Svetozar Savreski)	ATTORNEY	NAME: Warren Pesestky	
	PHONE: 973-725-3741		PHONE: 212-513-1988	
	FAX: 973-754-1908		FAX: 212-385-0564	
MANAGER	NAME: Goce Blazeski	LANDLORD	NAME: Kerman Company	
	PHONE: 973-725-3741		PHONE: 212-750-8200	
	FAX: 973-754-1908		FAX: 212-421-3241	
DESCRIPTION OF BUSINESS				
Establishment Type:	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization – Members Only) <input type="radio"/> Other (Explain):			
Method of Operation:	<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input checked="" type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain):			
License Type:	<input type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer			
APPLICATION TYPE <i>(check one)</i>	<input type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
		What is/was the name of establishment?		
		What is/was the address of the establishment?		
		What were the dates the applicant was involved with this former premise?		
	<input checked="" type="radio"/> Transfer Corporate Change	What is the prior license #?	1232843	
		What is the expiration date on the prior license?	June 30, 2012	
		Are you making any alterations or operational changes?	<input checked="" type="radio"/> YES	<input checked="" type="radio"/> NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>		
	<input type="radio"/> Alteration	What is the current license #?		
		What is the expiration date on the current license?		
<i>Please describe the nature of the alterations and attach the plans</i>				

OPERATIONAL ISSUES									
HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
	Operation	10 a.m. – 4 a.m.	10 a.m. – 4 a.m.	10 a.m. – 4 a.m.	10 a.m. – 4 a.m.	10 a.m. – 4 a.m.	10 a.m. – 4 a.m.	10 a.m. – 4 a.m.	10 a.m. – 4 a.m.
	Music								
	Kitchen	10 a.m. – 3 a.m.	10 a.m. – 3 a.m.	10 a.m. – 3 a.m.	10 a.m. – 3 a.m.	10 a.m. – 3 a.m.	10 a.m. – 3 a.m.	10 a.m. – 3 a.m.	10 a.m. – 3 a.m.
OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables
	75	75	26	54	1	1	12	N/A	N/A
How many floors are there? What is the capacity for each floor? (please respond in space provided)					1-2	3-4	5 +	1 st Floor	
Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)					YES	NO	N/A		
Will applicant have bottle service?					YES	NO	N/A		
Will you be hosting private parties and promotional events?					YES	NO	N/A		
Will outside promoters be used?					YES	NO	N/A		
Will the security plan submitted be implemented?					YES	NO	N/A		
Will State certified security personnel be used?					YES	NO	N/A		
Will New York Nightlife Association recommendations and NYPD Best Practices be followed?					YES	NO	N/A		
Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)					YES	NO	N/A		
Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)					YES	NO	N/A		
If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)					YES	NO	N/A		
Will applicant provide contact information to neighbors and respond to complaints that arise?					YES	NO	N/A		
If you plan to have music, what type(s)?			BACKGROUND	LIVE MUSIC	DJ				
BUILDING DESIGN									
Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.					YES	NO	N/A		
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?					YES	NO	N/A		
Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)					YES	NO	N/A		

OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	NO	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via seated food service.	YES	NO	N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A

LOCATION & ZONING			
Primary Zoning District:	C1-5, R8	Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	N/A
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	YES	NO	N/A
Is a Public Assembly permit required?	YES	NO	N/A
Are your plans filed with DOB?	YES	NO	N/A
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe: _____		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	N/A	
	# 2	N/A	
	# 3	N/A	

ADDITIONAL INFORMATION: (Applicant Use)

- This is an application in support of Corporate Change
- Attached please find floor plan along with pictures of exterior

ADDITIONAL NOTES: (Office Use Only)

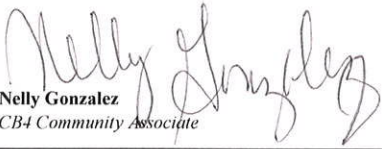
ADDITIONAL STIPULATIONS: (Office Use Only)

- **Live Music will end at 11 p.m.**

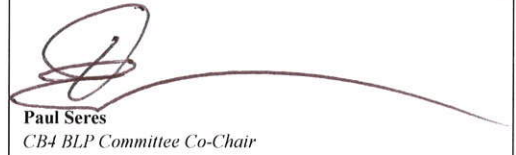
Manhattan Community Board 4 (MCB4) recommends:

Approval Denial unless all agreed to by applicant is part of the
method of operation Denial

CB4 REPRESENTATIVES


Nelly Gonzalez
CB4 Community Associate


Lisa Daglian
CB4 BLP Committee Co-Chair


Paul Seres
CB4 BLP Committee Co-Chair

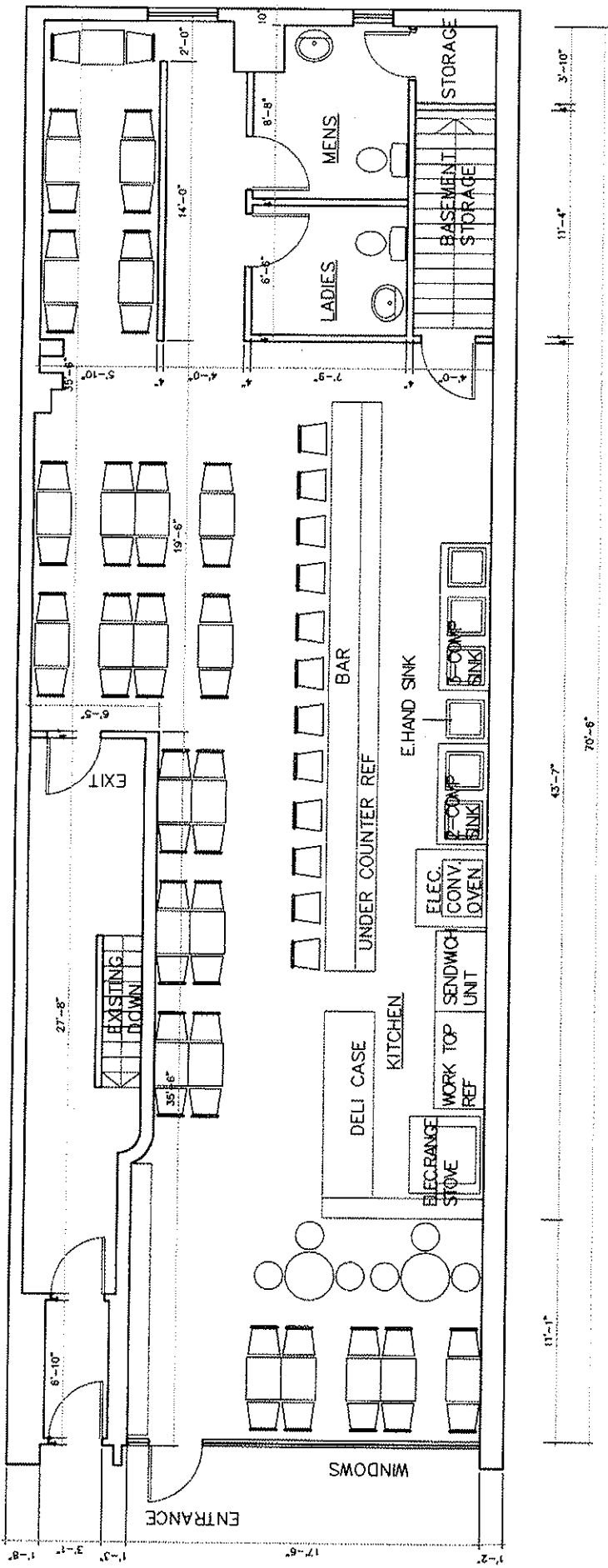
APPLICANT AGREEMENT WITH THE COMMUNITY

Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

SIGN HERE →


SIGNATURE OF APPLICANT

5/8/12
DATE



12 BAR STOOLS
48 CHAIRS

SCALE 1"=1/8"

BALK
DBA
BAKL
691 9T



Robert D. LiMandri
Commissioner

Raymond Plumey, FAIA
Dep. Borough Commissioner
rplumey@buildings.nyc.gov

280 Broadway
3rd Floor
New York, NY 10007
www.nyc.gov/buildings

+1 212 566 0019 tel
+1 212 566 5576 fax

July 6, 2010

New York State Liquor Authority
Division of Alcoholic Beverages Control
105 West 125th Street- 5th Floor
New York, New York 10027

Re: 691 Ninth Avenue
BLOCK: 1057 LOT: 33
ZONING DISTRICT: C1-5, R8

To Whom It May Concern:

This is in response dated May 28, 2010, for Letter of No Objection for 691 Ninth Avenue. There is no Certificate of Occupancy on file for this address. The block and lot records for this property indicate that on the first (1st) floor there is commercial space.

Therefore this department has **No Objection** for an Eating and Drinking Establishment, Use Group 6, Non-Place of Assembly, for less than seventy-five (75) persons, in the cellar of the above referenced premises.

If this building is hereafter altered or its use changes an application for such alteration work or change of use must be filed and a certificate of occupancy shall be issued pursuant to Article 22 of Sub-Chapter 1 of the Administrative Code of the City of New York.

Please contact me if you have any additional questions or concerns regarding this matter. For more specific property information, please visit the "Building Information System" on our web site: www.nyc.gov/buildings.

Sincerely,

Raymond Plumey, FAIA
Deputy Borough Commissioner
Manhattan

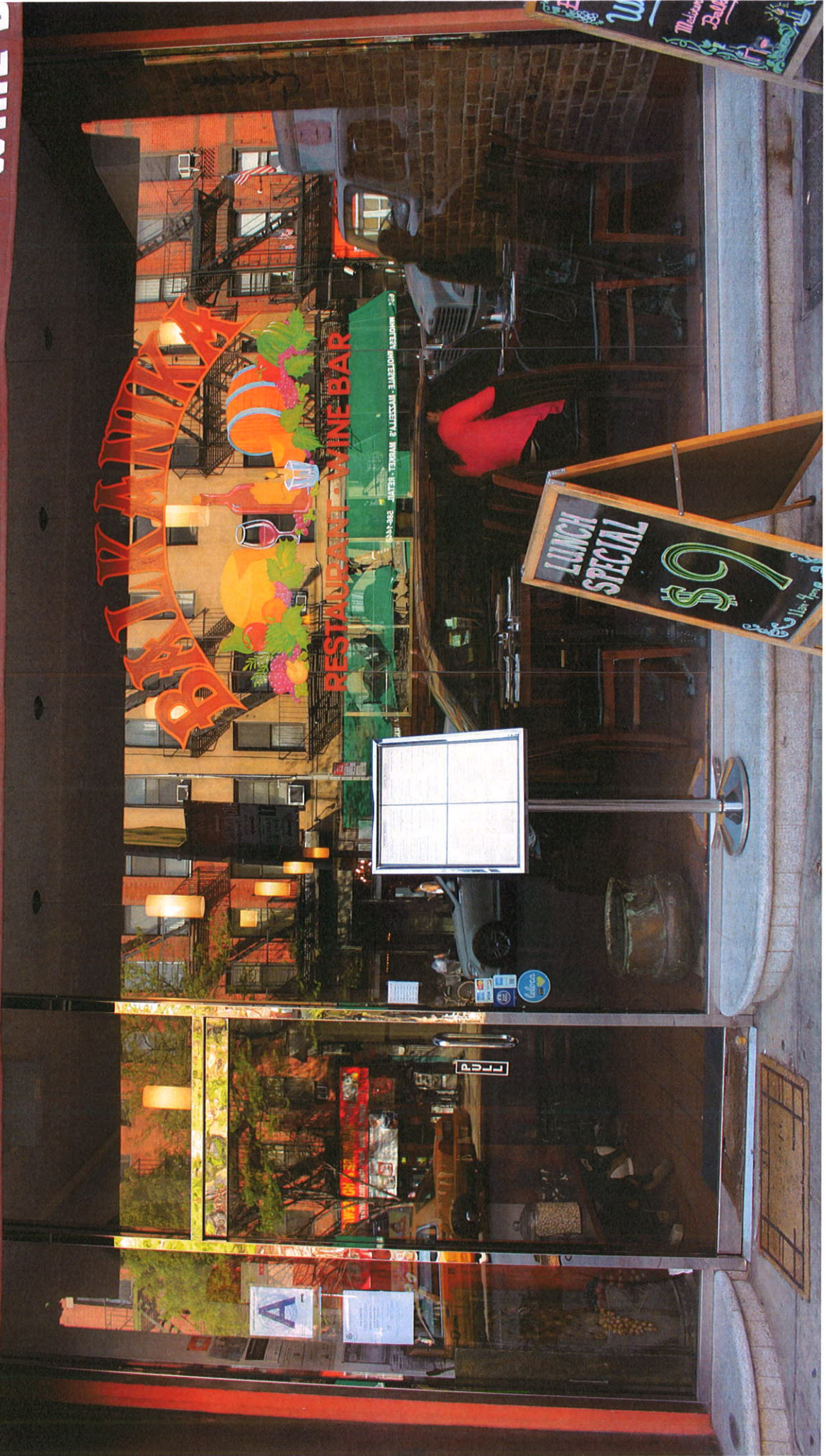
Cc: Derek Lee, P.E., Borough Commissioner
Ginio Topino, Plan Examiner
Premises File
LNO Files, #127

WINE BAR • MEDITERRANEAN & BALKAN FOOD • WINE B

BALKAN WINE BAR
RESTAURANT • WINE BAR

LUNCH
SPECIAL
\$9

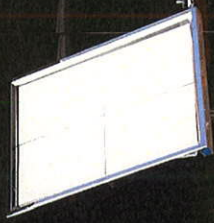
Menu board with text and images



BALKANIKA

WINE BAR • MEDITERRANEAN & BALKAN FOOD • WINE BAR

LUNCH SPECIAL
\$9



DEPT. OF TRANSPORTATION
HOUR
PARKING
9 AM - 4 PM
SATURDAY
DEPT. OF TRANSPORTATION

BALKAN

E BAR • MEDITERRANEAN & BALKAN FOOD • WINE BAR




AVISO

LUNCH
SPECIAL
\$9



FCV


SANITARY INSPECTION GRADE



Card Number: EAD017593
 Establishment Name: COFFEE HOUSE
 Date Issued: _____

NYC
 Health

For additional information
 or a copy of an inspection
 report, call 311 or visit
 nyc.gov/health

 CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 04, 4
 200 West 40th Street 20th Floor New York, NY 10018
 Tel: 212 738-4026 Fax: 212 738-4020
 www.nyc.gov/mcib

PUBLIC NOTICE
 Business Licenses and Permits Committee
 will discuss an application submitted by

Balkan Burek LLC
 d/b/a Balkanika
 691 9th Avenue

An application for a Restaurant Wine & Beer License

DATE:	Tuesday, May 8 2012
TIME:	6:30 PM
PLACE:	Intercontinental NY Time Square - 300 West 44th Street, Ballroom 1 level

We invite you to attend this meeting and give your comments on this application.
 Alternatively, you may mail, fax or email us at the address listed above.
 For more information, please call 311-738-4336.



CITY OF NEW YORK

MANHATTAN COMMUNITY BOARD No. 4

330 West 42nd Street, 26th floor, New York, NY 10036
tel: 212-736-4536 fax: 212-947-9512
www.nyc.gov/mcb4

COREY JOHNSON
Chair

ROBERT J. BENFATTO, JR., ESQ.
District Manager

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BALKANIK A

Restaurant • Wine Bar



BALKAN & MEDITERRANEAN FOODS

Meze Spreads Handmade Bureks Guvech Kebabs Gratins Moussaka

Roasted Vegetables Salads Meats & Cheeses Homemade Baklava

Wine & Beer



SOUPS

- Bean Soup with Beef - stew vegetables, oregano \$7
Gazpacho - tomato, cucumber, cilantro (served chilled) \$5
Yogurt Beet - dill, pignolia & garlic (served chilled) \$5
Yogurt Cucumber - dill & garlic \$5

SALADS

- House garden veggies, scallions, oil & red vinegar over greens \$6
Kupus chopped cabbage, lemon juice, herbs & spices, veggies, oil & vinegar \$6
Zelena romaine hearts, scallions, oil & vinegar \$6
Piyaz white beans, parsley, scallions, red onions, tomatoes, oil & vinegar over greens \$7
Shopska tomato, cucumber, bell pepper, onion, feta, oil & vinegar over greens \$8
Marinated Mushroom bell pepper, tomato, scallion, rosemary, parmesan, oil & balsamic vinegar over greens \$8
Sheep's Cheese manouri, caramelized walnut, cranberry, pepper flakes, oil & balsamic over greens \$10

POULTRY SALADS & SEAFOOD OVER GREENS with Garden Veggies, Oil & Vinegar

- Chicken Basilica basil, black pepper, egg white & extra virgin olive oil \$10
Chicken Turmeric yellow curry, walnut, honey, egg white, raisin & cranberry \$10
Russian Chicken peas, carrots, potatoes, cornichons, capers, dill, egg white \$10
Chicken Cilantro with bell peppers and onions in a cilantro marinade \$10
Grilled Salmon marinated with olive oil, dill & lemon, served chilled \$12

MEZES Appetizer Spreads served with Whole Wheat Pita

One Selection \$7 - Choose Up to Four \$12 - Sampler of all Seventeen Mezes \$18 -

- Ajvar (Roast Red Pepper) with Roast Eggplant, Onion, Garlic
Paprika Walnut with Red Pepper, Walnut, Tomato, Red Onion
Artichoke Spread with Lemon, Garlic, Oregano, Egg White
Lentil Ezme (Leshta) with Garlic, Dill, Olive Oil
Russian Eggplant with Tomato Sauce, Onion, Herbs & Spices
Hummus - Ground Chickpea, Tahini, Garlic, Lemon Juice
Turmeric Almond Hummus - Tahini, Garlic, Lemon Juice
Spicy Red Hummus - Pepper, Cayenne, Tahini, Lemon, Garlic
Pignolia Beet with Garlic, Egg White & Dill
Fava Spread with Portuguese Fava, Olive Oil, Lemon, Dill
Yogurt Cucumber (Tarator) with Greek Yogurt, Garlic, Dill
Carp Roe with Lemon Juice, Olive Oil
Celery Root (Selino) with Mustard, Egg White, Vinegar
Leek Ezme (Prasa) with Carrot, Honey, Lemon, Black Pepper
Roast Eggplant (Melitzanosalata) with Onion, Garlic, Vinegar
Pesto Porcini Mushroom, Basil, Pignolia, Egg White, Olive Oil
Almond Olive with Red Wine Vinegar, Lemon Juice

FRESH VEGETABLE DISHES Choose Hot or Cold

One Selection \$6 - Choose Up to Four \$10

- Russels Sprouts with Garlic
Beets with Dill & Garlic
Spinach with Roasted Garlic
Cauliflower with Turmeric & Garlic
Eggplant Yahni (Patlidžan) in Tomato Sauce, Onion, Garlic
Grilled Mushrooms with Balsamic, Shallot, Herbs
Peas with Dill (Araka) in Tomato, with Onion & Carrot
Libanian Hot Pepper with Olive Oil & Garlic
Russian Salad Potato Salad, Dill, Capers, Cornichon, Egg White
Cucumber Salad with Olive Oil & Lemon
Bouleh - Parsley, Tomato, Bulgur, Lemon & Scallion
Giant Beans (Gigantes Yahni) in Tomato Sauce, Onion & Dill
Piyaz White Beans, Parsley, Scallion, Red Onion, Vinegar
Furnisto Potatoes with Pepper, Carrot, Olive Oil, Herbs
Red Bliss Potatoes Roasted in Tomato Sauce with Sea Salt
Leeks (Prasa) with Lemon, Olive Oil, Salt & Pepper
Sliced Peppers (Sataras) Roasted with Onion & Tomatoes
Marinated Red Peppers (Chushka) in Garlic, Oil & Vinegar
Garden Pasta Salad with Bell Peppers, Herbs, Garlic
Whole Wheat Bulgur with Pistachio, Currant, Onion & Dill
Greek Orzo in Tomato & Red Pepper Sauce, with Onion
Stuffed Grape Leaves (Sarma) with Rice, Dill, Mint

CHEESES, OLIVES, & MEATS

One selection **\$8** Up to three **\$16** Up to five **\$18**

Bulgarian Kashkaval - Tangy & Mild Soft Sheep's Cheese
Greek Kasseri - Savory & Sharp Sheep's Cheese
Macedonian Manouri - Very Mild Sheep's Cheese
Bulgarian Feta - Sharp Savory Sheep's Cheese Aged in Brine
Graviera - Sharp, Creamy & Nutty Sheep's Cheese from Crete
Goat Kashkaval - Semi-Hard Aged Goat Cheese
Mizithra - Dry and Salted Sharp Sheep's Cheese
Mixed Olives - Kalamata, Niçoise, California, Alfonso

Basturma - Sliced Beef Cured with Paprika & Garlic
Bosnian Čajna - Smoked Dried Beef Sausage
Albanian Soujouk - Spicy Dried Beef Sausage with Garlic
Dried Beef - Air-Dried, Tender & Smoked
Kobasica - Air-Dried Pork Sausage
Sopressata - Italian Air-Dried Pork Salami
Alpino - Wine-Cured Sopressata with Prosciutto
Square Salami - Dried Pork Salami with Mustard Seed

GRILLED SAUSAGES Served Sizzling on a Hot Griddle over Sliced Peppers and potatoes, with Turkish Pita **\$11**

~Turkey Sausage~
(Wild Mushroom & Cognac)

~Spicy Lamb Sausage~

~Lucanica - Greek Pork Sausage ~
(Spices and Orange Peel)

BUREKS

One for **\$8** Side of Sharp Homemade Yogurt - **\$3**

Our hand-made specialty. Light, flaky filo pies stuffed with choice of:

- Spinach with Ricotta -
- Cheese with Ricotta & Feta -
- Beef with Onion & Scallion -
- Leek with Feta & Albanian Pepper -

MINI BUREKS - Choose Spinach, Cheese, or Both. Served with Sharp Homemade Yogurt **\$8**

PILAFS Basmati Rice Baked with Your Choice of Toppings. Served with Side Salad **\$10**

Add Turkey Köfte - **\$4** Bell Pepper Chicken - **\$4** Stewed Beef - **\$5**

Choose up to Three Vegetable(s):

Leeks • Mushrooms • Giant Beans in Tomato Sauce • Sliced Bell Peppers & Onions
Brussels Sprouts • Lentils • Green Peas in Tomato Sauce

KEBABS

Pileći Kebab (Chicken Kebabs) In a red pepper marinade. Choose rice, orzo in sauce, or roast potatoes **\$14**

Ćevapčići (Ground Beef Kebabs) Grilled & served with Turkish pita, tomato, red onion, ajvar & yogurt **\$14**

Turkey Köfte Turkey meatballs seasoned with cumin, served with piyaz bean salad & yogurt **\$13**

Lamb Köfte Grilled ground lamb patties served with grilled tomato, hot Albanian pepper, rice & salad **\$19**

GRATINS Baked with Potato & Cheese **\$14**

- Beef Au Gratin (with Eggplant & Onion) -
- Chicken Au Gratin (with Cilantro, Bell Peppers & Onion) -
- Mushroom Au Gratin (with Green Peas, Dill & Shallots) -

BEEF GUVENCH **\$15**

Stewed in a clay pot with red wine, potatoes, onions & carrots.
Served with Turkish Pita. Choose any combination of additional vegetables:

Spinach • Eggplant • Giant Beans • Mushroom

BALKANIKIA SPECIALTIES

Moussaka Homestyle pie layered with beef, potato, eggplant, tomato sauce & semolina, served with salad **\$12**

Pepper Dolma Bell pepper stuffed with hearty mix of beef, rice, tomato, carrot & onion, with Turkish Pita & yogurt **\$13**

Beef Sarma Grape and cabbage leaves stuffed with beef, rice & spices, with furnisto potatoes & yogurt **\$14**

Duck Confit Leg of duck marinated in wine & herbs de Provence, served with roasted potatoes & salad **\$17**

Curry Balls - Ground lentil, chickpea, & fava patties with yellow curry & herbs, served with garlic yogurt & greens **\$12**



DESSERTS

Assorted Baklava & Kadayif \$6

Macedonian Halva \$5

Yogurt, Fruit & Walnut Parfait - Strained Greek Yogurt & Honey \$5

Chocolate Mousse with Hazelnuts \$6

Marzipan Assorted Flavors \$5

Baked Plums with Cinnamon & Honey \$4

Bougatsa - Sweet Custard Burek \$5

BEVERAGES \$3

Turkish Coffee
Hot Coffee (free refills)
Iced Coffee
Pot of Hot Tea
Iced Tea

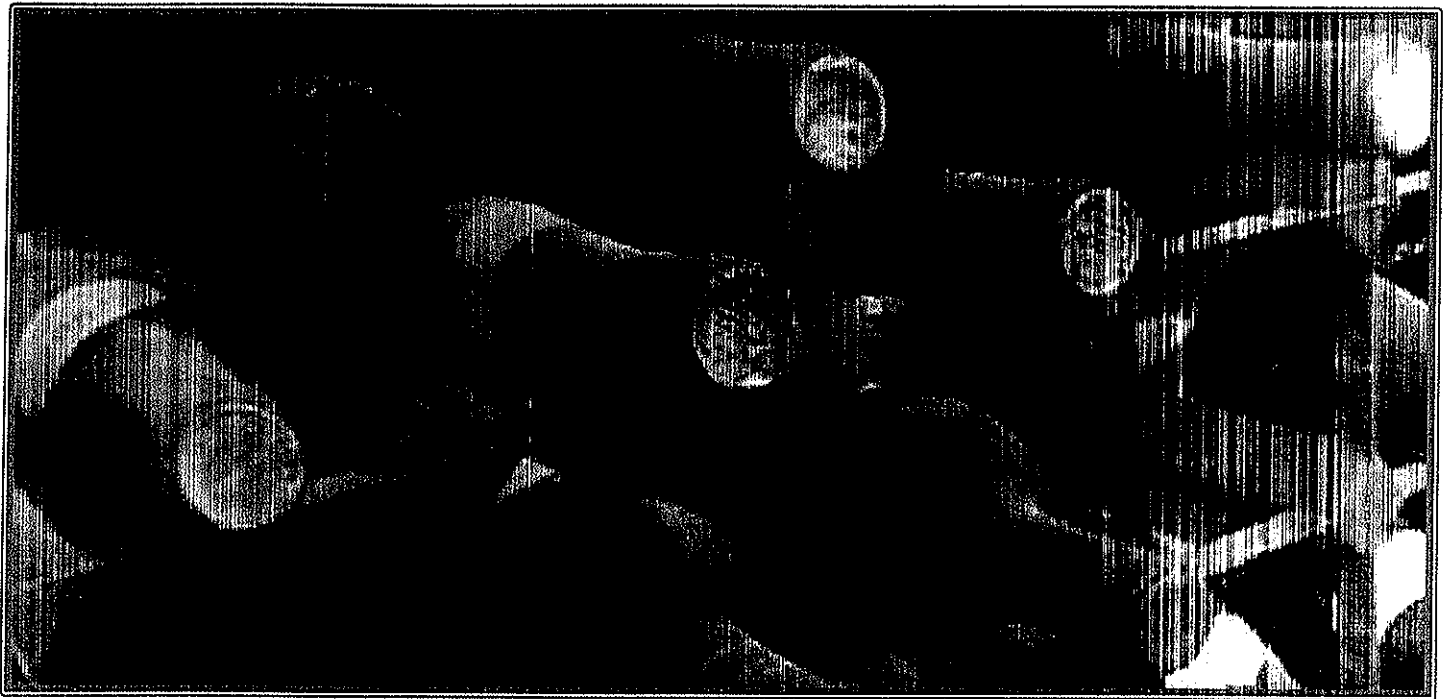
Lemonade
Sour Cherry
Mineral Water
Ayran (yogurt drink)

BALKANIKA

Parties of 8 or More: 18% Gratuity Added, \$20 minimum per Person

BALKANIKA

Wine Bulletin



691 9TH AVE
HELL'S KITCHEN NYC



WHITE WINES

Light-Bodied White Wines

1. Tsantali 'Alexander the Great' Sauvignon/Roditis 2009

Macedonia • \$9 glass / \$32 bottle

Lightly dry and slightly sweet. Finely structured with clean, crisp tropical fruit palate & lingering finish

Medium-Bodied White Wines

2. Luani Chardonnay 2009

Berat, Albania • \$8 glass / \$30 bottle

Tart & complex, with a palate that's pleasant, light on fruit, and dry in character. Medium-full body and a soft, crisp finish.

3. Pullus Pinot Grigio 2010

Štajerska, Slovenia • \$11 glass / \$35 bottle

Sustainably and biodynamically produced, this wine is made with hand-picked grapes and without exposure to oxygen until it is bottled. Dry, creamy, and steel-aged, with pear, melon and floral notes.

4. Sevilen Sauvignon Blanc 2010

Aegean Region, Turkey • \$9 glass / \$32 bottle

Opulent, tropical, and ripe pear flavors on the nose. Great notes of fresh fruit, asparagus, crisp acidity, and a refreshing finish.

5. Antiche Tenute Orvieto 2009

Italy • \$10 glass / \$34 bottle

A silky, savory white that's not dry, with a medium-full body. Harmonious hints of sweet citrus, wild flowers & green apples.

6. Médeville Bordeaux Blanc 2010

Bordeaux, France • \$10 glass / \$34 bottle

A delicious, classic blend of Semillon and Sauvignon Blanc, offering fresh citrus and lively acidity. Medium-bodied, dry and perfectly balanced.

Full-Bodied White Wines

7. Bovin Symphony 2004

Macedonia • \$8 glass / \$30 bottle

A crisp, dry blend of Chardonnay, Riesling and Sauvignon Blanc. Full of fruity and woody tones. Harmonious, light, and subtle.

8. Enjingi Graševina Welschriesling 2009

Slavonia, Croatia • \$11 glass / \$35 bottle

Certified Organic, from a region specializing in the Welschriesling/Graševina grape. Silky-smooth, with dry minerality, nectarous fruit, and crispness on the palate.

9. Quattro Mani Toh-Kai 2010

Dobrovo, Slovenia • 8 gl / 29 btl

Brilliantly structured, crisp and tasty, with slightly dry, tart finish. Palate of pine, green tea, nectarine & lime.

10. Dolia Vermentino 2009

Sardinia, Italy • \$9 glass

Vermentino is the pride of Sardinia. Optimum ripeness, good acidity and minerality, balanced dryness, and fresh, ripe fruit.

White Wines by the Bottle

11. Sevilen Chardonnay 2009

Aegean Region, Turkey • \$50 bottle

A full-bodied, Burgundy-style wine, with full oak-fermented richness. Spritzy, crisp, and dry.

RED WINES

Light-Bodied Red Wines

12. Giannini Chianti 2008

Monteriggioni, Italy • \$9 glass / \$32 bottle

Dry with airy tannins, light-medium body leading to warm spice openness.

Medium-Bodied Red Wines

13. Luani Merlot 2004

Berat, Albania • \$8 glass / \$28 bottle

Light medium body with smooth, juicy flavors and lingering tannins paired with very light spice.

14. Pullus Pinot Noir 2009

Štajerska, Slovenia • \$11 glass / \$35 bottle

Biodynamically and sustainably produced, this wine is made with hand-picked grapes and without exposure to oxygen until it is bottled. Red fruit segues to semi-fullness, good spice, and a smooth, velvet finish.

15. Sevilen Syrah 2009

Denizli, Turkey • \$9 glass / \$32 bottle

Balanced, elegant and youthful, reminiscent of Côtes du Rhône. Medium-full body, with a round palate of cherry and chocolate.

16. Mediterranean Sangiovese 2009

Umbria, Italy • \$9 glass / \$32 bottle

Nicely balanced with fresh cherry fruit, dusty soil, dark ripe fruit, and pleasant dryness and spice.

17. San Michele Montepulciano 2008

Abruzzo, Italy • \$8 glass / \$30 bottle

Medium-bodied and nicely tart yet smooth, with ripe cherry fruit, fine tannins and a dry finish.

Full-Bodied Red Wines

18. Tikveš T'ga Za Jug Vranac 2008

Tikves, Macedonia • \$11 glass / \$35 bottle

One of the Balkan region's most popular grapes. Refreshing fruit & bite of spice, velvety texture & a little dryness.

19. Lirica Plavac Mali 2008

Pelješac Peninsula, Croatia • \$11 glass / \$35 bottle

Sustainably made from hand-picked grapes. Earthy dark fruits & rustic yet soft tannins. Sun-ripened fruit, plums, cloves & cinnamon on the palate. Plavac Mali is a descendant of the Zinfandel grape, which originated in Croatia.

20. Mansus Cabernet Sauvignon 2007

Vipava Valley, Slovenia • \$12 glass / \$38 bottle

Organically grown, and combining traditional European and New World style. Rich wild berry and raisin fruit balanced by firm, sweet tannins make this Cab surprisingly fresh, while maintaining its full-flavored identity.

21. Don Cristobal "1492" Malbec

Mendoza, Argentina • \$10 glass / \$34 bottle

Sweet and savory fruit on the palate at first, leading to a deep, ripe, full-bodied finish that's only slightly dry. Crafted with a mind toward epitomizing the fruit, harmony & flavors of Malbec.

Red Wines by the Bottle

22. Sevilen Syrah-Merlot 2007

Denizli, Turkey • \$50 bottle

This blend is full-bodied, spicy and velvety, with graceful fruity tones and soft tannins. The palate offers complex nuance of dark chocolate, berry, and leather, with fine acidity. Matured in French Oak.

HOUSE WINES • \$7/glass

Pinot Noir **Pinot Grigio**

Cabernet **Sauvignon Blanc**

RETSINA

23. Tsantali Retsina Halkidiki

Greece ♦ \$8 glass/\$29 bottle

Bright & yellow-gold traditional Retsina, with rich aroma & flavor imparted by the resin of Halkidiki pines.

ROSÉ

24. "R" Rosé Cabernet-Syrah 2010

Izmer-Menderes Valley, Turkey
\$8 glass / \$28 bottle

Rich, complex, and refreshing while showing balance between dryness and fruit. Ripe peach, grapefruit, and minerality define the palate.

SPARKLING

25. Valdora Prosecco D.O.C.

Codogne, Italy ♦ \$11 glass / \$38 bottle

Elegant and refreshing with flavors of fresh fruit and a crisp finish.

26. KrimSekt Brut 2008

Artemovsk, Ukraine ♦ \$8 glass/\$30 bottle
Straw-light in color, blends Pinot Franc, Aligote, Chardonnay, and Riesling. Dry, earthy, and full-flavored without much sweet fruit. Aged in Artemovsk gypsum adits.

DESSERT WINES

27. Trakian Valley Red

Bulgaria • \$8 glass / \$28 bottle

Semi-sweet red wine aged in oak barrel. Light berry finish.

28. Kagor Monastiski Recipe

Vulcanesti, Moldova • \$7 glass / \$26 bottle

Monastery-style sweet ruby red, velvety in texture and taste. Hints of black currant and honey.

29. Deus Imiglikos Nemea 2009

Nemea, Greece • \$10 glass / \$34 bottle

Medium sweet red wine from the Peloponnese with bursting fruit palate.

30. Trakian Valley White

Bulgaria • \$8 glass / 29 bottle

Sweet, dry, and aromatic dessert wine with tones of berry and pear.

31. Chocolato Classico

Moldova • Petite glass - \$6

A sweet, smooth wine, flavored with chocolate.

32. Beaumont-Cruchon Apricot

Moldova • \$8 glass / \$29 bottle

Light, tasty, and not overly sweet, with a clean apricot flavor.

32. Tree of Life Pomegranate

Mrgavan, Armenia • \$9 glass / \$32 bottle

A semi-sweet, smooth wine. Lightly dry with a refreshing pomegranate finish.

33. KrimSekt Sparkling Red 2010

Artemovsk, Ukraine • \$9 glass / \$32 bottle

A semi-sweet, bubbling red, full bodied, with a ripe fruit palate that's only slightly dry. Blends Cab, Merlot, & Saperavis.

34. That's Amore! Sparkling Moscato

Puglia, Italy • \$8 glass / \$29 bottle

A bubbling dessert wine, juicy with fresh apricot, peach and melon tones.