



SHERRY MENU

FINO

A DRY WHITE WINE MADE FROM THE PALOMINO FINO GRAPE. BIOLOGICALLY AGED UNDER A LAYER OF “FLOR”, A PROTECTIVE COVER OF YEAST, THIS BRIGHT, SHERRY CAN HAVE NOTES OF CITRUS, APPLE, ALMOND AND SLIGHT SALTINESS.

Gonzalez Byass “Tío Pepe” 11/60
(750 ml)

Valdespino “Innocente” 11/30
(375 ml)

El Maestro Sierra 14/40
(375 ml)

Fernando de Castilla “Antique” 30/120
(500ml)

Bodegas Poniente 18/120
(750 ml)

PM Spirits Cask Selection 18/120
(750 ml)

Bodegas Gutierrez Colosia “En Rama” 20/120
(500 ml)

Bodegas San Francisco Javier 20/

MANZANILLA

A FINO SHERRY SPECIFICALLY PRODUCED IN SANLÚCAR DE BARRAMEDA, A TOWN CLOSER TO THE SEA. LIGHTER, ZETSTIER AND SHOWING MORE INFLUENCE FROM THE OCEAN THAN OTHER FINOS, MANZANILLA MEANS “CHAMOMILE” AND THE WINES OFTEN SHOW THAT AROMATIC.

La Cigarrera 10/65
(1L)

Valdespino “Deliciosa” 11/30
(375ml)

Valdespino “La Especial” 2016 18/80
(750ml)

Barbiana “B. Rodriguez La-Cave” 12/30
(375 ml)

Orleans Borbón “Manzanilla Fina” 14/40
(375 ml)

Bodegas Alonso “Velo Flor” 14/100
(750 ml)

AMONTILLADO

AMONTILLADO BEGINS ITS LIFE AS A FINO, AGED UNDER FLOR BETWEEN 2-8 YEARS BEFORE THE FLOR IS KILLED OFF TO ALLOW THE WINE TO OXIDATIVELY AGE. NOTES OF HAZELNUT, DRIED FRUIT AND TOBACCO.

Valdespino “Tio Diego” 12/65
(750 ml)

Valdespino “Contrabandista” 12/65
(750 ml)

Gonzalez Byass “Viña AB” 14/35
(375ml)

PM Spirits Cask Selection 20/140
(750ml)

El Maestro Sierra 12 Años 22/100
(375ml)

Bodegas Poniente VORS 32/300
(750ml)

PALO CORTADO

A HYBRID SHERRY (OF SORTS) SITTING SOMEWHERE BETWEEN AMONTILLADO AND OLOROSO. ORIGINALLY, PALO CORTADO BEGAN WAS A FINO THAT HAD GONE AWRY: THE FLOR BREAKING OR FAILING TO DEVELOP. TODAY, PALO CORTADO IS A RARE EXPRESSION PLANNED BY WINEMAKERS AND SHOWING AROMATICS SIMILAR TO AMONTILLADO BUT WITH THE BODY/WEIGHT OF OLOROSO.

Gonzalez Byass “Leonor” 12 Años 18/70
(375ml)

Gonzalez Byass "Apostoles VORS" 25/125
(375ml)

Lustau “Península” Solera Reserva 16/80
(750ml)

Valdespino “Viejo CP” VOS 20 Años 18/100
(500ml)

PM Spirits Cask Selection 30/180
(750ml)

Bodegas Poniente VORS 32 / 300
(750ml)

OLOROSO

AN OXIDATIVELY AGED SHERRY WHICH NEVER SEES TIME UNDER FLOR. OFTEN MADE FROM THE SECOND PRESSING OF THE PALOMINO GRAPES, THE HEAVIER, MORE STRUCTURED MUST LENDS ITSELF TO THE RICHER, AROMATIC OLOROSO. RICH FLAVORS OF BAKING SPICE, DRIED FRUIT, CARMELIZED SUGARS, WOOD AND LEATHER.

Bodegas Gutierrez Colosia 12 / 70
(750ml)

La Cigarrera 14 / 100
(1 L)

César Florido “Cruz Del Mar” 16/64
(500ml)

Lustau “Emperatriz Eugenia” 20/100
(500ml)

El Maestro Sierra 17 / 65
(375ml)

Bodegas Emilio Hidalgo “Gobernador” 18/80
(500ml)

Gonzalez Byass “Alfonso” 12 años 18 / 70
(375ml)

Bodegas Poniente VORS 32 / 300
(750ml)

JEREZ DULCE

THESE THREE DIFFERENT EXPRESSIONS OF “SWEET” SHERRIES HIGHLIGHT THE GRAPES OTHER THAN PALOMINO FINO UTILIZED IN THE PRODUCTION OF SHERRY: MOSCATEL AND PEDRO XIMÉNEZ.

Compania Mata Cream 12/60
(500 ml)

Bodegas 501 “Zurbaran” Cream 12/60
(750 ml)

Valdespino “Promesa” Moscatel 12/60
(750 ml)

César Florido “Moscatel Dorado” 16/64
(500 ml)

Bodegas 501 “Gades” PX 14/70
(750ml)

Gonzalez Byass “Nectar” PX 12/40
(375ml)

Gonzalez Byass “NOE” VORS PX 36/125
(375ml)