

THE CITY OF NEW YORK
 MANHATTAN COMMUNITY BOARD 3

59 East 4th Street - New York, NY 10003
 Phone: (212) 533-5300 - Fax: (212) 533-3659
 www.cb3manhattan.org - info@cb3manhattan.org

Gigi Li, Board Chair

Susan Stetzer, District Manager

Community Board 3 Liquor License Application Questionnaire

Please bring the following items to the meeting:

NOTE: ALL ITEMS MUST BE SUBMITTED FOR APPLICATION TO BE CONSIDERED.

- Photographs of the inside and outside of the premise.
- Schematics, floor plans or architectural drawings of the inside of the premise.
- A proposed food and or drink menu.
- Petition in support of proposed business or change in business with signatures from residential tenants at location and in buildings adjacent to, across the street from and behind proposed location. Petition must give proposed hours and method of operation. For example: restaurant, sports bar, combination restaurant/bar. (petition provided)
- Notice of proposed business to block or tenant association if one exists. E-mail the CB3 office at info@cb3manhattan.org to find block associations. This must be done promptly so that there is sufficient time to meet with residents if necessary.
- Photographs of proof of conspicuous posting of meeting with newspaper showing date.
- If applicant has been or is licensed anywhere in City, letter from applicable community board indicating history of complaints and other comments.

Check which you are applying for:

- new liquor license alteration of an existing liquor license corporate change

Check if either of these apply:

- sale of assets upgrade (change of class) of an existing liquor license

Today's Date: September 25 2013

If applying for sale of assets, you must bring letter from current owner confirming that you are buying business or have the seller come with you to the meeting.

Type of license: wine/beer Is location currently licensed? Yes No

If alteration, describe nature of alteration: Change in hours from 11am-12 to 11am-2am Sun-Sat

Previous or current use of the location: Currently bar called Maiden Lane

Corporation and trade name of current license: Yardbird LLC/DBA: Maiden Lane

APPLICANT:

Premise address: 162 Ave B New York NY 1009

Cross streets: Corner of E 10th St. between E 10th st and E 11th St

Name of applicant and all principals: Nialls Fallon, Gareth Maccubbin, David Drinkwater, Schuyler Klaassen, Carman Souther, Michael Souther

Trade name (DBA): Maiden Lane

PREMISE:

Type of building and number of floors: 5 Story mixed use

Will any outside area or sidewalk cafe be used for the sale or consumption of alcoholic beverages?
(includes roof & yard) Yes No If Yes, describe and show on diagram: _____

Does premise have a valid Certificate of Occupancy and all appropriate permits, including certificate of occupancy for back or side yard intended for commercial use? Yes No

Indoor Certificate of Occupancy 59 Outdoor Certificate of Occupancy _____
(fill in maximum NUMBER of people permitted)

Do you plan to apply for Public Assembly permit? Yes No

Zoning designation (check zoning using map: <http://gis.nyc.gov/dotit/nycitymap/> - please give specific zoning designation, such as R8 or C2):

C1-1 (R7-2)

Is this premise wheel chair accessible? Yes No

PROPOSED METHOD OF OPERATION:

What type of establishment will this be (i.e.: restaurant, bar, performance space, club, hotel)?
Wine/beer bar and cafe

Will any other business besides food or alcohol service be conducted at premise? Yes No

If yes, please describe what type: _____

What are the proposed days/hours of operation? (Specify days and hours each day and hours of outdoor space) 11am to 2am Sun-Sat

Number of tables? 9 Number of seats at tables? 24

How many stand-up bars/ bar seats are located on the premise? 1 bar, 10 seats

(A **stand up bar** is any bar or counter (whether with seating or not) over which a patron can order, pay for and receive an alcoholic beverage)

Describe all bars (length, shape and location): 16' x 9' Sem-L shape in NW corner

Any food counters? Yes No If Yes, describe: _____

Does premise have a full kitchen Yes No?

Does it have a food preparation area? Yes No (If any, show on diagram)

Is food available for sale? Yes No If yes, describe type of food and submit a menu
Cured seafood, sandwiches, salads.

What are the hours kitchen will be open? open to close, 11am-2am

Will a manager or principal always be on site? Yes No If yes, which? principal

How many employees will there be? 1-3

Do you have or plan to install French doors accordion doors or windows?

Will you agree to close any doors and windows at 10:00 P.M. every night? Yes No

Will there be TVs/monitors? Yes No (If Yes, how many?) _____

Will premise have music? Yes No

If Yes, what type of music? Live musician DJ Juke box Tapes/CDs/iPod

If other type, please describe DJ once a month

What will be the music volume? Background (quiet) Entertainment level

Please describe your sound system: 6 home speakers, monitor, ipod

Will you host promoted events, scheduled performances or any event at which a cover fee is charged? If Yes, what type of events or performances are proposed? Occasional (1 a month)
Winemaker dinner where winemaker plays background music with vinyl on turntable

How do you plan to manage vehicular traffic and crowds on the sidewalk caused by your establishment? Please attach plans. If needed, hire doorman to facilitate movement on sidewalk, ask guests to maintain low voice levels

Will there be security personnel? Yes No (If Yes, how many and when) _____

How do you plan to manage noise inside and outside your business so neighbors will not be affected? Please attach plans. We soundproofed ceiling, music is always background, build front door vestibule with 2 interior doors

Do you have or plan to install sound-proofing? yes we have

APPLICANT HISTORY:

Has this corporation or any principal been licensed previously? Yes No

If yes, please indicate name of establishment: _____

Address: _____ Community Board # _____

Dates of operation: _____

If you answered "Yes" to the above question, please provide a letter from the community board indicating history of complaints or other comments.

Has any principal had work experience similar to the proposed business? Yes No If Yes, please attach explanation of experience or resume.

Does any principal have other businesses in this area? Yes No If Yes, please give trade name and describe type of business _____

Has any principal had SLA reports or action within the past 3 years? Yes No If Yes, attach list of violations and dates of violations and outcomes, if any.

Attach a separate diagram that indicates the location (**name and address**) and total number of establishments selling/serving beer, wine (B/W) or liquor (OP) for 2 blocks in each direction. Please indicate whether establishments have On-Premise (OP) licenses. Please label streets and avenues and identify your location. Use letters to indicate **Bar, Restaurant**, etc. The diagram must be submitted with the questionnaire to the Community Board before the meeting.

LOCATION:

How many licensed establishments are within 1 block? _____ 7

How many licensed establishments are within 500 feet? _____ 13

Is premise within a 500 foot radius of 3 or more establishments with OP licenses? Yes No

How many On-Premise (OP) liquor licenses are within 500 feet? _____ 8

Is premise within 200 feet of any school or place of worship? Yes No

If there is a school or place of worship within 200 feet of your premise on the same block, submit a block plot diagram or area map showing its location in proximity to your premise and indicate the distance and name and address of the school or house of worship.

COMMUNITY OUTREACH:

If there are block associations or tenant associations in the immediate vicinity of your location, you must contact them. Contact the CB 3 office at info@cb3manhattan.org to find block and tenant associations. **Please attach proof (copies of letters or email and poster) that you have advised these groups of your application with sufficient time for them to respond to your notice.**

Please use provided petitions, which clearly state the name, address, license for which you are applying, and the hours and method of operation of your establishment at the top of each page. (Attach additional sheets of paper as necessary).

ATTENTION RESIDENTS & NEIGHBORS

Company/DBA Name and Contact Number for Questions

Plans to open a

(Please choose) Bar/Restaurant/Club and indicate if there will be a Sidewalk Café or Backyard Garden

at the following location

Building Number and Street Name (Address)

This establishment is seeking a license to serve

Beer & Wine or Beer/Wine & Liquor

There will be an opportunity for public comment on

Monday, October 7, 2013 at 6:30pm

Community Board 3 Office

59 East 4th Street (btwn 2nd Avenue & Bowery)

Applicant Contact Information

At COMMUNITY BOARD 3

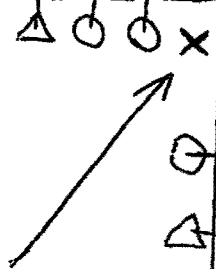
SLA & DCA Licensing Committee Meeting

info@cb3manhattan.org - www.cb3manhattan.org

- (K) BACK FORTY "00 AVE B" (OP) O
- (B) RUE B 188 AVE B (OP) O
- (B) GRUPPO 186 AVE B (RW) A
- (B) BARBONE 186 AVE B (OP) O

Proposed

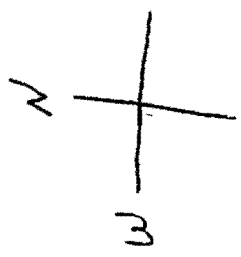
YARDBIRD LLC.
d/b/a Maiden Lane
162 Avenue B
a/k/a 345 E. 10th Street
New York, New York 10009



- (B) THE BLIND BARBER 339 E 10th (OP) B
- (B) GNOCCHIO 337 E 10th (RW) B
- (B) HORUS CAFE 293 E 10th (RW) B
- (B) BRINDLE ROOM B
- (B) RUSSIAN TURKISH BATHS 268 E 10th (RW) B
- (B) MOUSTACHE RESTAURANT 265 E 10th (RW) B

Temporarily
SUSPENDED
Permit

- (B) MERCADITO 179 AVE B (OP) B
- (B) SPINA 175 AVE B (RW) B
- (B) ELEVEN B 174 AVE B (RW) B
- (B) 26 SEATS 168 AVE B (RW) B
- (B) BOXCAR 168 AVE B (OP) B
- (B) BLACKBIRD 164 AVE B (OP) B



10TH STREET

9TH STREET

AVENUE B

- 16 LICENSED ESTABLISHMENTS
- (B) RESTAURANT
- (B) BAR

Maiden Lane 2

Legend

LEGEND

On-Premise License

- On-Premise Liquor
- On-Premise Wine & Beer
- On-Premise Beer

Off-Premise License

- Off-Premise Liquor
- Off-Premise Wine
- Off-Premise Beer

Special License

- Special

Permitted Location

Locations

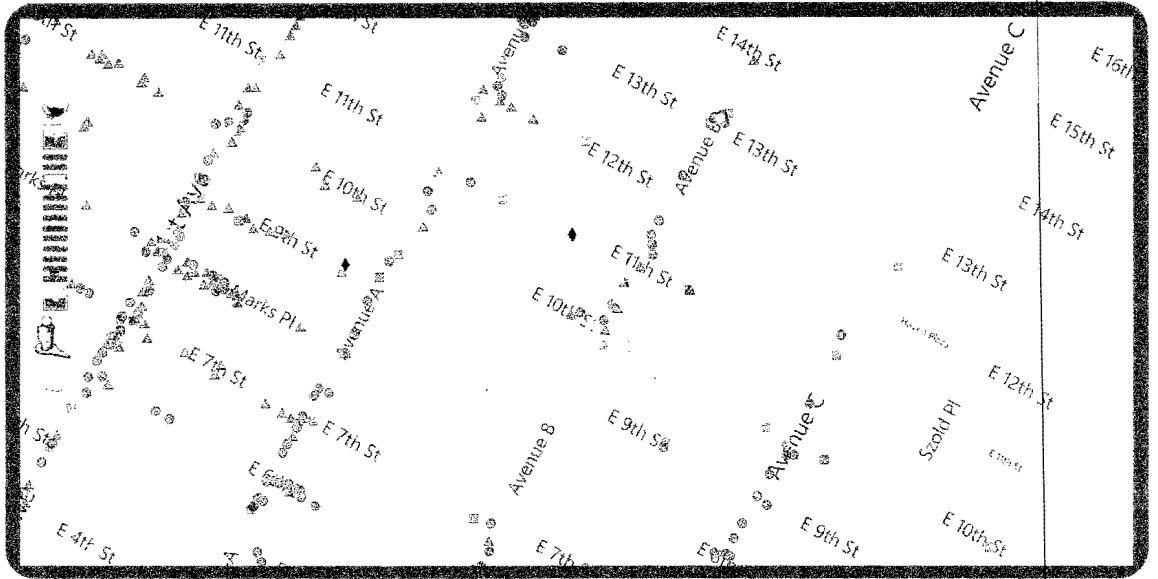
- On-Premise Liquor
- On-Premise Wine & Beer
- On-Premise Beer
- Off-Premise Liquor
- Off-Premise Wine
- Off-Premise Beer
- On-Premise
- Port 1

On-Access

- On-Access

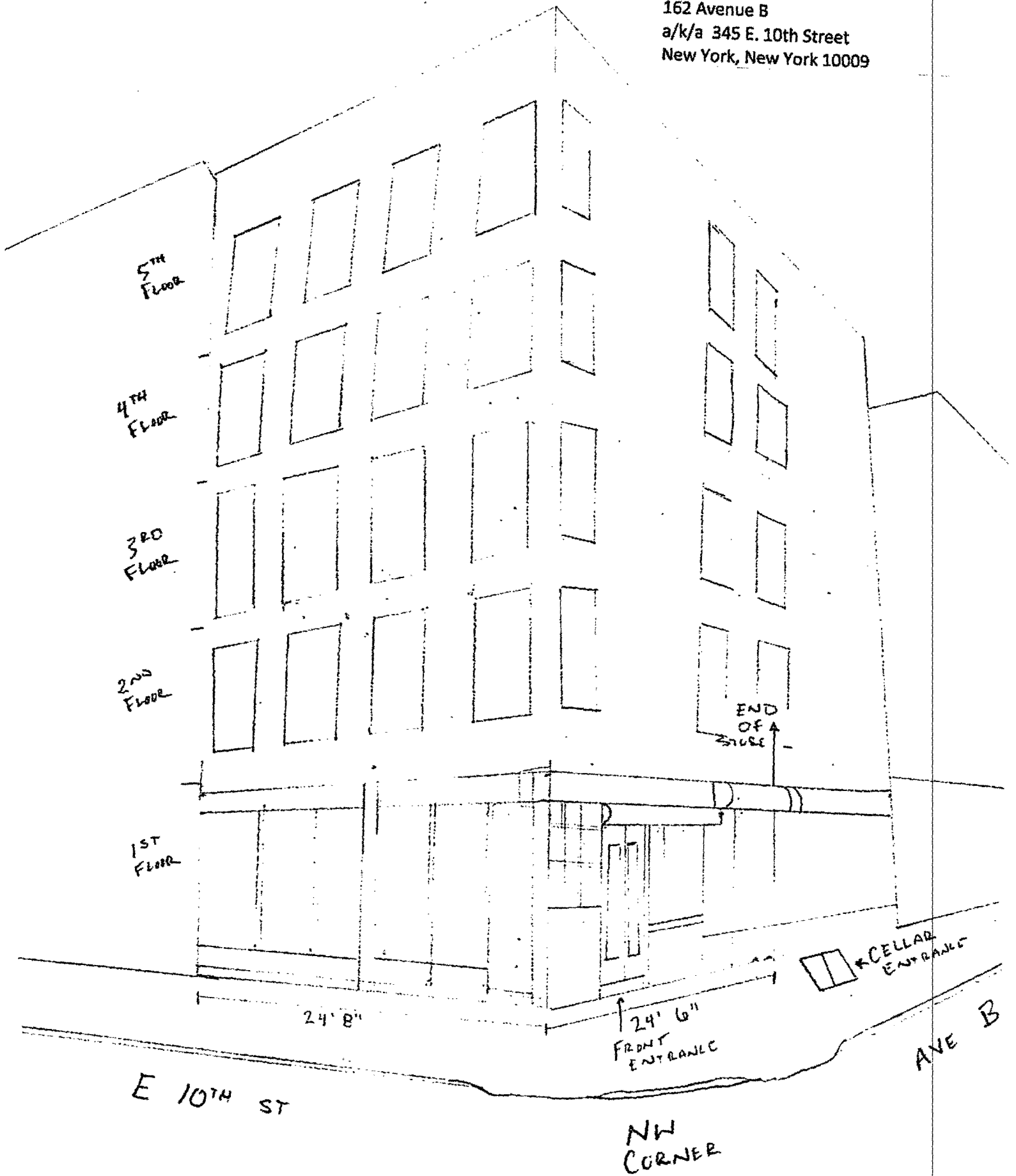
Other

- Other
- Carrying Basket
- Public Facility
- City Lot
- City Lot

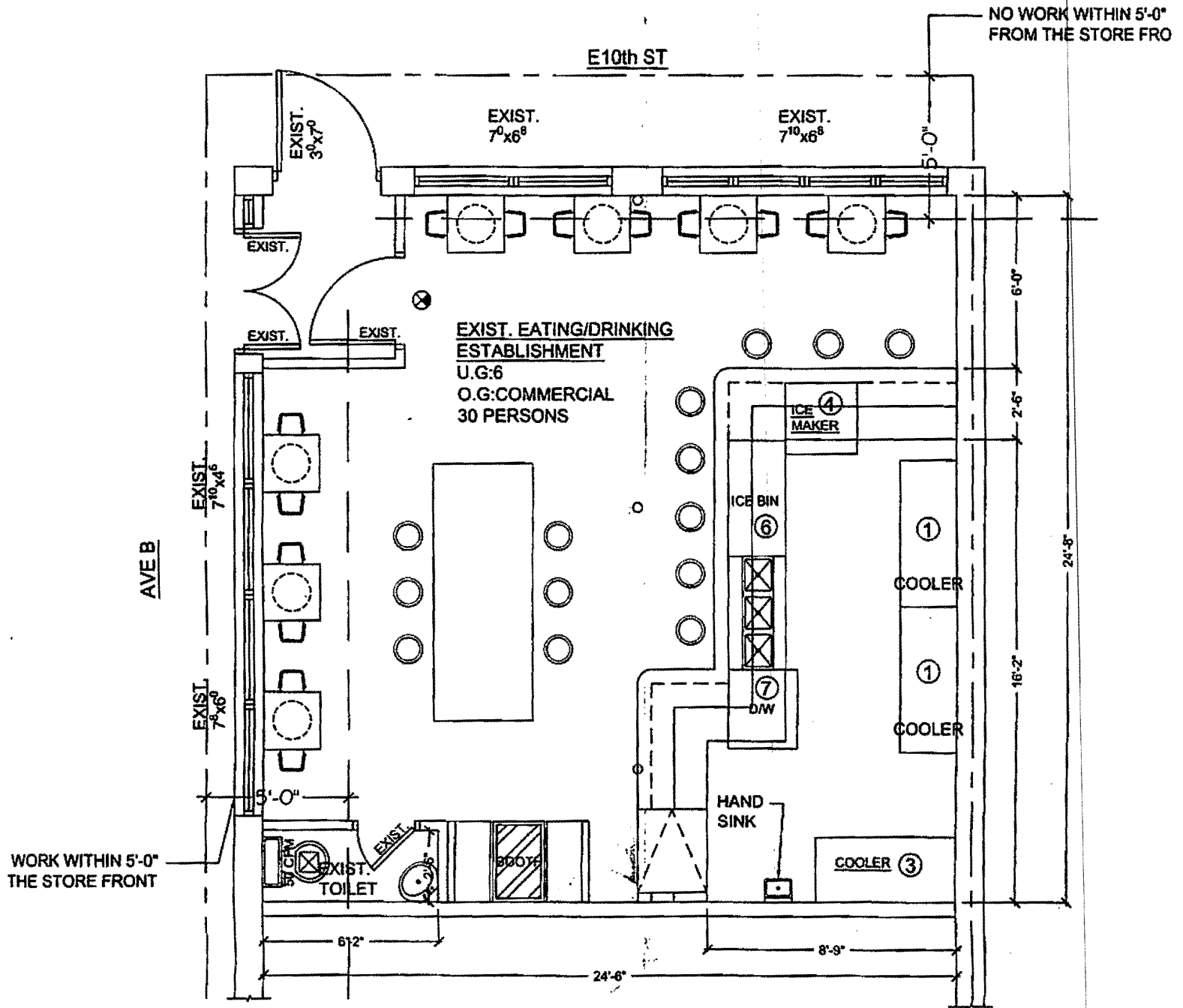


Disclaimer: The NYS Liquor Authority is not responsible for the accuracy of maps or data obtained from third party sources

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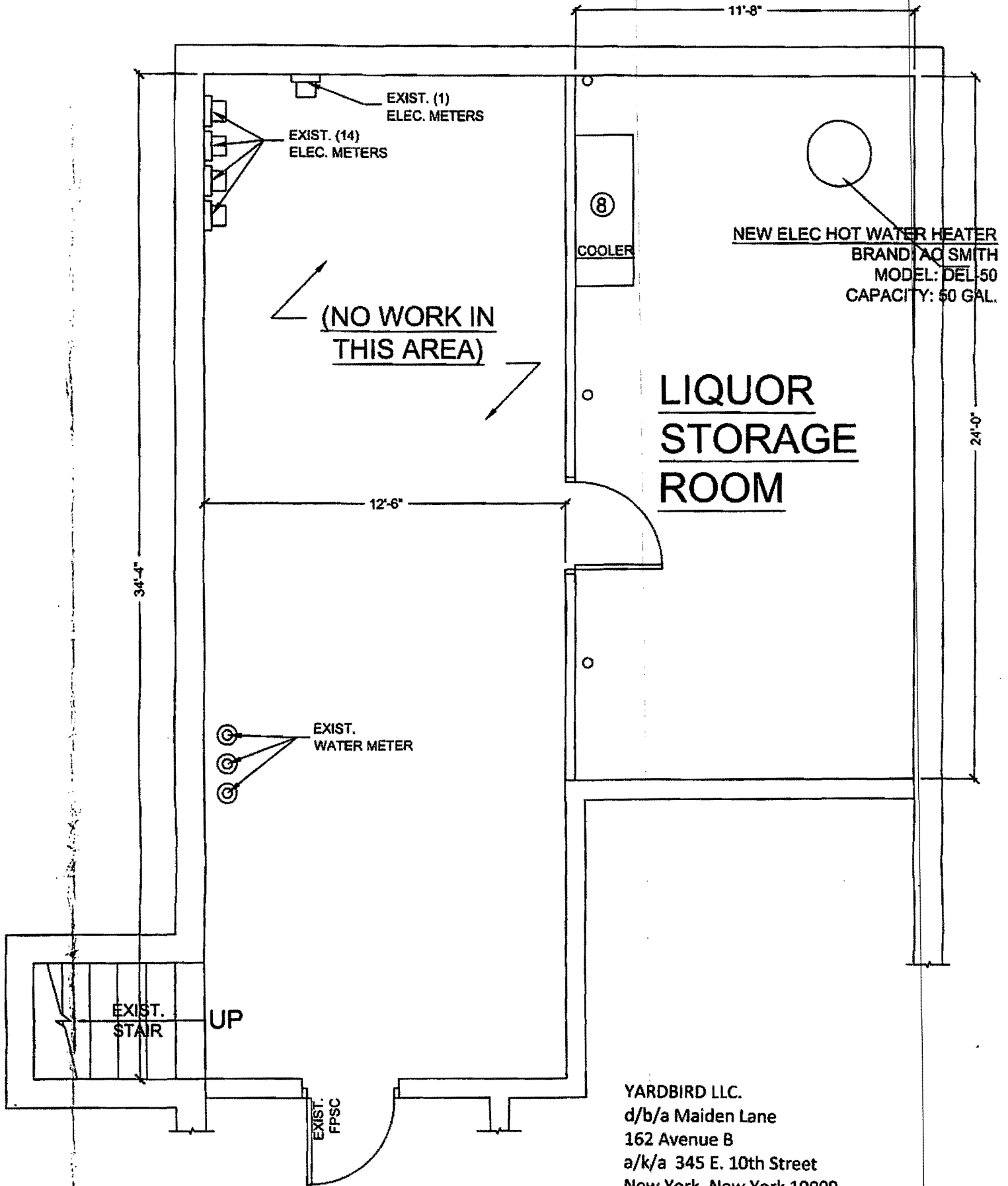
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PARTIAL 1st FLOOR PLAN

SCALE: 1/4"=1'-0"

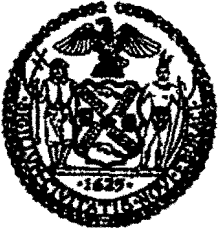




PARTIAL CELLAR PLAN

SCALE: 1/4" = 1'-0"





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Community Board 3 Liquor License Stipulations

I, NIALUS FALLON, as a qualified representative of Yardbird LLC,
located at 167 AVENUE B, New York, New York, agree to
the following stipulations:

My hours of operation will be 11:00 A.M. to 12:00 A.M. all days

(I understand this to mean that all patrons will be cleared from the establishment at the specified hour).

I will operate my backyard garden no later than _____

I will operate my sidewalk café no later than _____

I will operate a full-service restaurant, specifically a (type of restaurant) coffee wine bar
with a kitchen open and serving food to within _____ hour(s) of closing every night during all hours of operation.

I will employ a doorman/security personnel on the following days: _____

I will install soundproofing, _____

I will close all doors and windows at 10:00 P.M. every night. I will not have French doors or windows.

I will not have DJs, live music, promoted events, any event at which a cover fee is charged, scheduled performances, more than _____ DJs/promoted events per _____, more than _____ private parties per _____

I will play ambient recorded background music only, consisting of _____

I will not apply to the SLA for an alteration to the method of operation agreed to by this stipulation without first notifying Community Board 3.

I will not seek a change in class to a full on-premise liquor license.

Residents may contact the manager/owner at the following phone number. Any complaints will be addressed immediately and I will revisit the above-stated method of operation if necessary in order to minimize my establishment's impact on my neighbors.

Name: NIALUS FALLON Phone Number: 917 318 9172

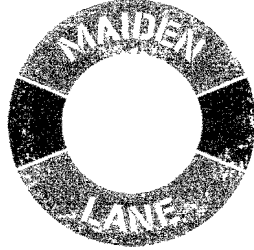
I will: NOT RETURN FOR AN ALTERATION TO EXCEED HOURS FOR 2 (at least six) MONTHS

I hereby certify that the information provided above is truthful and accurate based upon my personal belief.

Signed [Signature] Dated 10/18/12

Sworn to this _____ day of _____ 2012

Notary Public

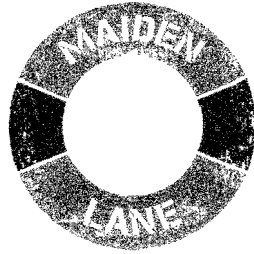


Olives and marcona almonds 6
Radishes, butter, sea salt 5
Apple & celery root salad, remoulade 8
Pork rillette, pickled onions, mustard 8
Chicken liver mousse, pistachios 6

White anchovy and butter 1 each
Salmon roe with crème fraiche 3 each
Pickled lox 6
Pickled herring 7
House cured arctic char 8
Smoked sable 10
Trout and green goddess salad 8
Whitefish salad 7
Half a smoked trout 12
served with onion, cucumbers, bread
Assorted cured & smoked fish 25

Assorted meat plate, mustard, bread 14
Assorted cheese plate, fig jam, nuts, bread 14
Assorted meats and cheeses 25
Big Board *fish, meat, cheese* 50

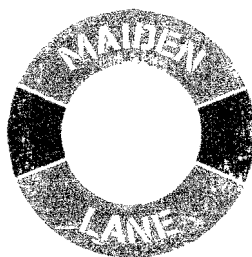
Cucumber tea sandwich 5
Virginia ham tea sandwich 5
Trout salad tea sandwich 5
Whitefish salad sandwich with roe, cream cheese and horseradish 12
see chalkboard for specials



Whole cans of seafood

Cod Liver in own oil	9
<i>Great King</i>	
Octopus in olive oil	12
<i>Cabos de Penas</i>	
Squid in ink	15
<i>Don Bocarte</i>	
Anchovies in olive oil	15
<i>Don Bocarte</i>	
Sardines in tomato sauce	7
<i>Conservas Cuca</i>	
Sardines in olive oil	9
<i>Cannery Row</i>	
Sardines in olive oil	9
<i>Cabos de Penas</i>	
Sardines in hot sauce	
<i>Cabos de Penas 7</i>	
Sardines in escabeche	7
<i>Conservas Cuca</i>	
Scallops in tomato sauce	14
<i>Cabos de Penas</i>	
Mussels in escabeche	12
<i>Ria de Arosa</i>	
Razor clams in brine	16
<i>Cabos de Penas</i>	

served with butter, parsley salad and bread



Cocktails

Michelada	8
<i>Beer, tomato, lime and secret sauce</i>	
Black Vulture	8
<i>Red wine, mexican coke and sarsaparilla</i>	
Count Camillo	10
<i>Cappelletti, red vermouth, white vermouth</i>	
O.D.B.	10
<i>Fino sherry, white vermouth, olives</i>	
The Yardbird	10
<i>Oloroso sherry, quinquina, bitters</i>	

Beer

Narragansett Light Lager 16oz can	5
Full Sail Session Lager 12oz	5
Flensburger Pilsener 11.2oz	6
North Coast Scrimshaw Pils 12oz	6
Estrella 1906 Reserva 11.2oz	6
Fritz Briem 1809 Berliner Weisse 16.9oz	12
Mikkeller Yeast Series American-Style 11.2oz	12
Ballast Point Sculpin IPA 12oz	6
Elysian Immortal IPA 12oz	6
Maine Beer Lunch IPA 16.9oz	14
Maine Beer Zoe Amber Ale 16.9oz	14
Bockor VanderGhinste 11.2oz	10
St. Sylvestre Gavroche Red Ale 11.2oz	10
Weihenstephaner Korbinian Doppelbock 16.9oz	10
Karmeliet Tripel 11.2oz	12
Stift Engelszell Gregorius Strong Ale 11.2oz	12
Lion Stout 11.2oz	8
Aspall Dry Cider 11.2oz	9

Glass Pours

<i>Sparkling</i>	Frizzante Naturale Giovanni Menti NV (garganega)	11	<i>Veneto IT</i>
	Cava Suriol 2009 (macabeo, xarello, parellada)	13	<i>Penedes SP</i>
<i>Spkl. Rose</i>	Perlwein Rheinhessen Schlossmuhlenhof <i>Rosengarten</i> 2012 (portuguesier)	12	<i>RheinhessenDE</i>
<i>White</i>	Sauvignon Gris Domaine de Belle Vue 2010	10	<i>Loire FR</i>
	Vidiano Alexakis 2010	11	<i>Crete GR</i>
	Vinho Verde Casa de Mouraz <i>Biotite</i> 2011 (loureiro)	12	<i>Vinho Verde PT</i>
	VdP de Vendee Domaine de la Barbiniere <i>Les Silex Blanc</i> 2012 (chenin blanc, chardonnay)	10	<i>Loire FR</i>
	Lo Zerbone Le Ghiare 2010 (cortese)	11	<i>Piedmonte IT</i>
	Arbois Blanc Domaine Rolet <i>Tradition</i> 2006 (chardonnay, savagnin)	15	<i>Jura FR</i>
<i>Red</i>	Pinot Noir Noussan 2011	16	<i>Vlle. d'Aosta IT</i>
	Chevreny Rouge Domaine de Montcy 2010 (gamay, pinot noir, cot)	12	<i>Loire FR</i>
	Buzet Courege Longue <i>Vielles Vignes</i> 2010 (merlot, cab sauvignon)	13	<i>Buzet FR</i>

Sparkling

	Cava Suriol 2009 (macabeo, xarello, parellada)	52	<i>Penedes SP</i>
	Vino da Tavola Frizzante Valli Unite <i>il Brut and the Beast</i> 2011 (cortese, favorita, moscato, chasselas, timorasso)	38	<i>Piedmont IT</i>
	Frizzante Naturale Giovanni Menti NV (garganega)	44	<i>Veneto IT</i>
	Lambrusco Lini 910 <i>In Correggio</i> NV (lambrusco, ancilotta)	40	<i>Em. Rom. IT</i>
	Beiras Brut Rose Filipa Pato <i>3B</i> NV (baga, bical)	45	<i>Bairrada PT</i>
	Perlwein Rheinhessen Schloss Muhlenhof <i>Rosengarten</i> 2012 (portuguesier)	48	<i>RheinhessenDE</i>
	Schilcher Sekt Franz Strohmeier <i>Brut Rose</i> NV (blauer wildbacher)	60	<i>Styria AT</i>
	Cremant de Bourgogne Domaine de Terres Dorees <i>Charme Extra Brut</i> 2009 (chardonnay)	45	<i>Burgundy FR</i>
	Cuvee Tradition Orsolani <i>Metodo Classico</i> 2007 (erbaluce)	60	<i>Piedmont IT</i>
	Champagne Chartogne-Taillet <i>Cuvee Ste.-Anne</i> NV 375ml	55	<i>Champagne FR</i>
	Champagne Blanc de Noirs. Duc de Romet <i>Prestige</i> Brut NV	65	<i>Champagne FR</i>
	Champagne Christian Etienne <i>Millesime</i> Brut 2002	97	<i>Champagne FR</i>
	Champagne Blanc de Blancs, Varnier-Fanniere <i>Cuvee Saint Denis</i> NV	120	<i>Champagne FR</i>
	Champagne F. Boulard <i>Les Murgiers</i> Brut Nature NV (p. meunier, p. noir)	110	<i>Champagne FR</i>
	Champagne F. Boulard <i>Millesime</i> Ex. Brut 2006 (chard. p.noir, p. meunier)	120	<i>Champagne FR</i>
	Champagne F. Boulard <i>Petraea MMVII</i> Brut Nature NV (chard. p.noir, p. meunier)	145	<i>Champagne FR</i>
	Champagne Rose de Saignee Brut, Olivier Horiot <i>Seve</i> 2006 (pinot noir)	150	<i>Champagne FR</i>

Rose

	Vino de Espana Rosado Barranco Oscuro <i>Vino Costa</i> 2010 (listan)	50	<i>Andalucia SP</i>
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White

Txakoli Bengoetxe 2010 (hondarribi-zuri)	42	<i>Txakolina SP</i>
Riesling Kabinett Carl Ehrhard <i>Rudesheimer</i> 2012	36	<i>Rheingau DE</i>
Riesling X Sylvaner Domaine de Beudon 2005	77	<i>Valais CH</i>
Sauvignon Gris Domaine de Belle Vue 2010	40	<i>Loire FR</i>
Vermentino Olianis 2011	40	<i>Sardegna IT</i>
Vidiano Alexakis 2010	40	<i>Crete GR</i>
Vinho Verde Casa de Mouraz <i>Biotite</i> 2011 (loureiro)	44	<i>Vinho Verde PT</i>
Cheverny Clos du Tue-Boeuf <i>Frileuse</i> 2011 (sauv. blanc, sauv. gris, chardonnay)	48	<i>Loire FR</i>
Lo Zerbone Le Ghiare 2010 (cortese)	44	<i>Piedmont IT</i>
Pinot Grigio Specogna 2011	52	<i>Friuli IT</i>
Ischia Bianco Giardini Arimei <i>Pietra Brox</i> 2011 (biancolella, forastera, fiano)	44	<i>Campania IT</i>
Les Silex Blanc Domaine Barbiniere 2012 (chenin blanc, chardonnay)	40	<i>Loire FR</i>
Apremont Jean Masson <i>Vielles Vignes</i> 2011 (jaquere)	54	<i>Savoie FR</i>
Santorini Domaine Sigalas 2011 (assyrτικο)	49	<i>Santorini GR</i>
Bourgogne Blanc Francois Mikulski 2011 (chardonnay)	62	<i>Burgundy FR</i>
Chablis 1er Cru Cote de Lechet Pommier 2011 (chardonnay)	66	<i>Burgundy FR</i>
Blanco Reserva Lopez de Heredia <i>Vina Tondonia</i> 1998 (viura, malvasia)	85	<i>Rioja SP</i>
Vallagarina Anisos Eugenio Rosi 2009 (pinot bianco, nosiola chardonnay)	63	<i>Trentino IT</i>
Ribolla Gialla Radikon 2006 500ml	80	<i>Friuli IT</i>
Arbois Blanc Domaine Rolet <i>Tradition</i> 2006 (chardonnay, savagnin)	60	<i>Jura FR</i>

Red

Arbois Rouge Domaine Rolet <i>Vielles Vignes</i> 2009 (poulsard)	48	<i>Jura FR</i>
Arbois Pupillin Domaine Philippe Bornard <i>Le Ginglet</i> 2010 (trousseau)	72	<i>Jura FR</i>
Cheverny Rouge Domaine de Montcy 2010 (gamay, pinot noir, cot)	48	<i>Loire FR</i>
Beaujolais Chateau Cambon 2012 (gamay)	40	<i>Beaujolais FR</i>
Julienas Michel Tete <i>Cuvee Prestige</i> 2010 (gamay)	50	<i>Beaujolais FR</i>
Morgon Domaine Chamonard <i>Le Clos de Lys</i> 1998 (gamay)	95	<i>Beaujolais FR</i>
Pinot Noir Noussan 2011	64	<i>Vlle. d'Aosta IT</i>
Arnad-Montjovet La Kiuva 2011 (picotendro, gros vien, neyret, comalin)	48	<i>Vlle. d'Aosta IT</i>
Cotes Catalanes Domaine l'Aussel <i>P'tit Piaf</i> 2011 (carignan, merlot)	36	<i>Rousillon FR</i>
Roger Courreges Rouge Domaine Vaccelli 2008 (sciacarello, nielluccio)	68	<i>Corsica FR</i>
Bandol Rouge Domaine Castell-Reynoard 2010 (mourvedre, granache)	55	<i>Provence FR</i>
Buzet Courge Longue <i>Vielles Vignes</i> 2010 (merlot, cab sauvignon)	52	<i>Buzet FR</i>
Tintilla Fronton de Oro 2010	60	<i>Canary Is. SP</i>
Schiava Gumphof 2012	47	<i>Alto Adige IT</i>
Chianti Classico Felsina 2010 (sangiovese)	52	<i>Tuscany IT</i>
Langhe Giuseppe Mascarello <i>Toetto</i> 2009 (freisa)	49	<i>Piedmont IT</i>
Irpinia Aglianico Molettieri 2006	45	<i>Campania IT</i>
Valtellina Superiore Conti Sertoli Salis <i>Sassella</i> 2009 (nebbiolo)	50	<i>Lombardy IT</i>
Lagrein Riserva Nusserhof 2007	70	<i>Alto Adige IT</i>

Sherry, Aromatized Wine, & Others

Fino Valdespino <i>Inocente</i> NV	11	<i>Jerez SP</i>
Fino de Jerez Lustau <i>'En Rama'</i> NV	14	<i>Jerez SP</i>
Fino del Puerto Lustau <i>'En Rama'</i> NV	14	<i>Puerto SP</i>
Manzanilla Lustau <i>'En Rama'</i> NV	14	<i>Sanlucar SP</i>
Almacenista Manzanilla Amontillada Lustau <i>'Cuevas Jurado 1/21'</i> NV	11	<i>Sanlucar SP</i>
Palo Cortado Barbadillo <i>Obispo Gascon</i> NV	13	<i>Jerez SP</i>
Palo Cortado Fernando de Castilla <i>'Antique'</i> NV	15	<i>Jerez SP</i>
Amontillado Valdespino <i>'Tio Diego'</i> NV	10	<i>Jerez SP</i>
Rare Amontillado Sherry Lustau <i>'Escuadrilla'</i> NV	10	<i>Jerez SP</i>
Oloroso Seco Barbadillo <i>'Cuco'</i> NV	16	<i>Jerez SP</i>
East India Sherry Lustau <i>'Solera Reserva'</i> NV	11	<i>Jerez SP</i>
Americano Rosso Cappelletti	9	<i>Trentino IT</i>
Vermouth Blanc Dolin	7	<i>Savoy FR</i>
Vermouth Dry Dolin	7	<i>Savoy FR</i>
Vermouth Bianco Contratto	9	<i>Piedmont IT</i>
Americano Bianco Cocchi	9	<i>Piedmont IT</i>
Dry White Vermouth Ransom	10	<i>Yamhill OR</i>
Vermouth Bianco Vergano	12	<i>Piedmont IT</i>
Moscato Chinato Vergano <i>Luli</i>	18	<i>Piedmont IT</i>
Vermut Buil & Gine	8	<i>Priorat SP</i>
Vermouth Rouge Dolin	7	<i>Savoy FR</i>
Vermouth Rosso Contratto	9	<i>Piedmont IT</i>
Americano Rosso Contratto	9	<i>Piedmont IT</i>
Americano Rosa Cocchi	9	<i>Piedmont IT</i>
Vermouth di Torino Cocchi	11	<i>Piedmont IT</i>
Chinato Americano Vergano	11	<i>Piedmont IT</i>
Barolo Chinato Erbaluna	16	<i>Piedmont IT</i>
Beet Eucalyptus Uncouth	8	<i>Brooklyn, NY</i>
Troussepinette Blanc Lise Baccara	8	<i>Cognac FR</i>
Troussepinette Rouge Lise Baccara	8	<i>Cognac FR</i>
Cardamaro	9	<i>Piedmont IT</i>
Byrrh	11	<i>Thuir FR</i>
Kina l'Avion d'Or Tempus Fugit	10	<i>Zurich CH</i>
Bonal	11	<i>Isere FR</i>
Fiano Dolce Pirro Varone <i>Tocy 2008</i>	8	<i>Puglia IT</i>