

SOMMELIER'S WINE SUGGESTIONS

SPARKLING WINES

BESSERAT DE BELEFON,
Cuvee des Moines, Brut, Champagne, France
39 Btl / 10 gl

BESSERAT DE BELEFON,
Cuvee des Moines, Rosé, Champagne, France
49 Btl / 15 gl

SCHRAMSBERG,
Blanc de Blancs, Napa Valley, California
30 Btl / 8 gl

JEAN COMYN,
Harmonie, Brut, Champagne, France
25 Btl / 7 gl

JEAN COMYN,
Harmonie, Rosé, Champagne, France
28 Btl / 8 gl

WHITE WINES

GYOTAKU
Domaine Mittnach Freres, Alsace, France
24 Btl / 8 gl

GROF DEGENFELD
Muscat Blanc, Tokaji, Hungary
17 Btl / 6 gl

ENVIDIA COCHINA
Albariño, Rias Baixas, Spain
18 Btl / 6 gl

ERZSEBET PINCE
Kiraly Duo, Furmint, Tokaji, Hungary
22 Btl / 7 gl

RED WINES

BALBAS, RESERVA
Ribera Del Duero, Spain
22 Btl / 7 gl

LYRIC,
Pinot Noir, Napa Valley, California
20 Btl / 7 gl

MALDONADO,
Zinfandel, Napa Valley, California
35 Btl / 10 gl

POGGIO ALLE MURA,
Banfi, Rosso di Montalcino, Italy
30 Btl / 9 gl

1919

SOMMELIER
ALFREDO FIGUEROA

WORLD-CLASS CUISINE. LOCALLY-ROOTED.

At 1919, we are passionately committed to offering up the freshest organic and local ingredients for each and every dish we create. We believe in sourcing all our menu components with social consciousness - and always at the pinnacle of good taste. We place the highest value on hand-selecting products that are local, artisanal, and homemade in order to craft food that is truly flavor-forward ~ served up fresh and with a contemporary flair ~ from our kitchen to your table.