

COCKTAILS

CUCUMBER THYME | 14

hendrick's gin, fresh lemon juice, simple syrup, fresh cucumber, fresh thyme, pinch of salt

ONE TWO PUNCH | 14

selvarey rum, sailor jerry's spiced rum, fresh lime juice, pineapple juice, pomegranate purée, angostura float

LATIN-HATTAN | 13

hornitos black barrel tequila, m&r bianco, bitters

DON'T DRINK THE KOOL-AID | 14

grey goose vodka, house made kool-aid syrup, peychaud's bitters, rose water spritz

FASHIONABLY TASTY | 14

our take on an old fashioned - wolf pecan bourbon, house-made prohibition bitters, orange peel

KENTUCKY GARDEN | 14

maker's mark bourbon, fresh lemon juice, kentucky shrub, fennel bitters

TASTY MULE | 14

a tasty twist on a moscow classic - purity vodka, bundaberg ginger beer, fresh lime juice, blood orange shrub

LITTLE MISS SUNSHINE | 14

bombay sapphire gin, house made sunshine syrup, fresh lemon juice, green chartreuse

EFFEN WAKE UP CALL | 14

effen 80 vodka, kahlua, espresso, pipette walnut bitters, lemon oil spritz

POMEGRANATE BASIL SANGRIA | 13

veev acai spirit, st. germain liqueur, pomegranate purée, fresh basil, mixed berries, sparkling wine.

try it with white peach purée

carafes available | 25

MARGARITAS

ROASTED JALAPENO & MANDARIN | 12

cazadores blanco tequila, bacardi tangerine, fire roasted jalapeño, fresh agave, fresh lime & orange juice

CUCUMBER LAVENDAR | 12

el jimador blanco, lavender syrup, muddled cucumber, fresh agave lime sweet

SPICY-RITA | 12

el silencio mezcal, grand marnier, muddled jalapeños, fresh cilantro, fresh agave lime sweet

***all our margaritas can be made "skinny" style using Stir sweetener**

Taste proudly uses 100% Agave Tequilas. No mixto tequila is ever used in house.

*Mixtos use 51% or more agave with other sugars making up the remainder. Mixto tequilas use both glucose & fructose sugar.

BUBBLY

	GLASS	BOTTLE
ARIA, CAVA <small>SPAIN</small>	8	31
VOVETI, PROSECCO VINO SPUMANTE, <small>ITALY</small>	10	39
WKND, SPARKLING WINE, <small>PASO ROBLES</small>	13	58
VEUVE CLICQUOT PONSARDIN, <small>FRANCE</small>		120

WHITES & ROSÉ

BARONE FINI, PINOT GRIGIO, ALTO ADIGE, <small>ITALY</small>	8	31
CLINE, CHARDONNAY, <small>SONOMA</small>		43
DOMANE WACHAU, FEDERSPIEL RIESLING, <small>AUSTRIA</small>		46
LANDMARK OVERLOOK, CHARDONNAY, <small>SONOMA</small>	13	52
LATOUR, MONTAGNY 1ER CRU, CÔTES D'OR, <small>FRANCE</small>	13	51
MICHAEL DAVID, CHARDONNAY, <small>GRATO S</small>	11	43
PASCAL JOLIVET, SANCERRE, <small>FRANCE</small>	15	58
THE EXPEDITION, PINOT GRIS, <small>CANOE RIDGE</small>		38
VERAMONTE, SAUVIGNON BLANC, <small>CHILE O+B+V</small>	9	35
WITHER HILLS, SAUVIGNON BLANC, <small>MARLBOROUGH</small>		35
SUMMER WATER, ROSÉ, <small>SANTA BARBARA</small>	12	48
EL COTO, ROSÉ, <small>RIOJA, SPAIN</small>		32
WHISPERING ANGEL, ROSÉ, <small>PROVENCE, FRANCE</small>	14	58

RED

ACACIA, PINOT NOIR, <small>CARNEROS</small>	14	55
BRANDER VINEYARD, MERLOT, <small>SANTA YNEZ</small>		49
CASTORO, CABERNET SAUVIGNON, <small>PASO ROBLES</small>	9	35
CAPUCHON, SYRAH.....		72
EL COTO, TEMPRANILLO, <small>RIOJA-SPAIN</small>		39
ERUPTION, ZINFANDEL BLEND, <small>BRASSFIELD ESTATE</small>	14	56
EST 75, CABERNET SAUVIGNON, <small>NORTH COAST</small>		57
FOLLY OF THE BEAST, PINOT NOIR, <small>CENTRAL COAST</small>	13	51
GAMBLE, ZINFANDEL SYRAH, <small>HERITAGE SITE, NAPA O</small>		60
LA MAIALINA, CHIANTI RISERVA, <small>ITALY</small>		54
LUNA, SANGIOVESE, <small>NAPA</small>	12	49
LYRIC BY ETUDE, PINOT NOIR, <small>SANTA BARBARA V</small>		55
NEWTON, CLARET, <small>NAPA</small>	13	51
PACIFICAN, CABERNET SAUVIGNON, <small>PASO ROBLES</small>		60
PRIMUS, CARMENERE, <small>CHILE O+B</small>		57
SALENTEIN, MALBEC, RESERVE, <small>UCO VALLEY, ARGENTINA</small>	11	43
STAGS' LEAP, MERLOT, <small>NAPA</small>		68

O = ORGANIC S = SUSTAINABLE B = BIODYNAMIC V = VEGAN

HAPPY HOUR

Tuesday thru Sunday 3pm-7pm

HOUSE DRINKS vodka, tequila, rum, whiskey | 6

MARTINIS vodka or gin | 8

TORTILLA **REPUBLIC** MARGARITA | 6

APEROL SPRITZER | 6

POMEGRANATE BASIL SANGRIA | 6

HOUSE WINE red or white | 6

BEER affligem blonde, weihenstepahner, abita light | 6

\$6 FOOD

POMMES FRITES ^{GF}

KOREAN SWEET POTATO STEAK FRIES ^{GF}

GRILLED CHEESE SANDWICH

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE

½ GRILLED ARTICHOKE ^{GF}

BLISTERED SHISHITO PEPPERS

sweet soy, lime zest, toasted sesame seeds

CHICKEN SALAD SLIDERS (2)

dried currants, tarragon, aioli, gala apples, pickled fennel, toasted brioche bread

APPLE & CARAMELIZED ONION PIZZETTA

gorgonzola cheese, honey

MINI "KOBE" MEATBALL (4)

caramelized onions, pine nuts, golden raisins, papaya bbq sauce, roasted corn salsa

MORE

AHI TUNA POKE | 13.50 ^{GF}

cucumber, avocado, fresh dill, scallion, lime sriracha aioli, toasted sesame seeds, crispy lotus root

ROASTED BEET SALAD | 10.75

organic baby spinach, shaved red onion, herbed goat cheese, toasted walnuts, roasted shallot vinaigrette

BLT PIZZETTA | 8.50

applewood smoked bacon, oven roasted tomato, roasted garlic, aged white cheddar cheese, arugula pesto

CHOPPED SABROSA SALAD | 13 ^{GF}

romaine lettuce roasted corn, tomatoes, black beans, cilantro, avocado, red onion, aged white cheddar cheese, honey jalapeno vinaigrette, crispy tortilla strips

mary's free range chicken breast or pan roasted salmon | 8

"KOBE" BEEF BURGER 8oz | 15.75

wagyu american beef, tomato, onion jam, organic arugula, toasted brioche bun, pommes frites or organic mixed greens

gorgonzola, aged white cheddar, or goat cheese | 2

sautéed mushrooms or applewood smoked bacon | 2

^{GF} gluten free

WHAT'S HAPPENING

WINE DISCOVERY MONDAYS

1/2 off wine bottles with entree

GRILLED CHEESE TUESDAYS

new delicious creations weekly

FARMERS MARKET THURSDAYS

3 course menu

SUNDAY SOIRÉE

in our atrium bar & courtyard

DJ from 3:30pm - 7pm

Summer 2016

HAPPY HOUR

Tuesday - Sunday

3:00 - 7:00

Executive Chef Brian Sheard

Pastry Chef Katie Shyne

visit the eateries of EG Hospitality



TORTILLA **REPUBLIC**



www.ilovetaste.com

#tasteonmelrose

