Hi, welcome back...
and welcome to the next evolution of Glenn’s Diner...
...traditions still live on...16 pieces of fresh fish daily...the cereal wall...breakfast anytime you like...a family friendly seafood diner...say hello to our new fish market...a new way of getting fresh fish fast...your everyday answer to absolutely fresh seafood...welcome back to 

fahlstrom’s fresh fish market

The retail market at fahlstrom’s
Before or after your meal take a stroll through our retail market...spices, sauces, dips and all manner of fresh sea foods...plus our very famous Bloody Mary mix all available for purchase...all manner of fresh fish and sea foods to take home for dinner or your next cook out...Truffle creams to smoked Albacore Tuna...yum yum...we smoke in house Tiger Shrimp, Brook Trout, Colorado River Sturgeon, Sea Scallops and we smoke our own Salmon...we also handle specialty orders for the holidays or just when you are alone with a movie...Fahlstrom’s.

Prices subject to the vagaries of the free market system and the whims of our current administration.

1258 W. Belmont Ave, Chicago, 60657   /   773-281-6000   /   fahlstromsfreshfish.com
Salads

B.L.T. and Grilled Shrimp Salad .......................... $11.99
Grilled Chicken................................................. $6.99
Boys in the Back Smoked Shrimp........................................... $7.99
5 oz Salmon.................................................................... $7.99
Grilled Shrimp................................................................ $7.99

Really nice add-ons

Grilled Chicken................................................. $4.49
Boys in the Back Smoked Shrimp........................................... $7.99
5 oz Salmon.................................................................... $7.99
Grilled Shrimp................................................................ $7.99

DRESSINGS: apple cider vinaigrette, bleu cheese, thousand island, balsamic vinaigrette, ranch, sweet warm bacon

Soup by the mug

New England Clam Chowder with Bacon.................. $5.29
Belmont Harbor Seafood Gumbo ............................... $5.29
O'Scannlain's Lunch Cioppino......................................... $9.99

Kids

Grilled Cheese....................................................... $3.49
Cheeseburger....................................................... $4.49
Market Mac & Cheese................................................ $6.99
Pancake Stix (Chocolate Chip)................................. $4.29
French Toast........................................................ $3.49
Sea Plates (Children's Portion)................................. $10.95

Up Sides

Creamy Cole Slaw ................................................. $1.50
"House" Potato Pancake ........................................... $1.50
Veggie of the day.................................................... $1.50
Sweet potato corn salad........................................... $1.50

Smoked Carrots with cream dill............................... $1.50
Tomato red onion cucumber.................................... $1.50
Midwest pork and beans......................................... $1.50

Seasonal Fresh Fruit Bowl....................................... $5.99
Fishmarket Mac & Cheese.................................... $6.99
Cornbread and Shrimp Stuffing.............................. $8.99

Sandwiches

All of the following come with your choice of potato pancake, cole slaw, or fresh veggies.

– GLENN’S PO’ BOYS –

Pan-Fried Drake’s Shrimp ........................................ $14.99
Pan-Fried Cornmeal Catfish (Juicy) ......................... $14.99

Sea Scallops Sliders........................................... $14.99

B.L.T. and Grilled Shrimp Salad .......................... $11.99
Grilled Chicken................................................. $6.99
Boys in the Back Smoked Shrimp........................................... $7.99
5 oz Salmon.................................................................... $7.99
Grilled Shrimp................................................................ $7.99

DRESSINGS: apple cider vinaigrette, bleu cheese, thousand island, balsamic vinaigrette, ranch, sweet warm bacon

Soup by the mug

New England Clam Chowder with Bacon.................. $5.29
Belmont Harbor Seafood Gumbo ............................... $5.29
O'Scannlain's Lunch Cioppino......................................... $9.99

Kids

Grilled Cheese....................................................... $3.49
Cheeseburger....................................................... $4.49
Market Mac & Cheese................................................ $6.99
Pancake Stix (Chocolate Chip)................................. $4.29
French Toast........................................................ $3.49
Sea Plates (Children's Portion)................................. $10.95

Up Sides

Creamy Cole Slaw................................................. $1.50
"House" Potato Pancake ........................................... $1.50
Veggie of the day.................................................... $1.50
Sweet potato corn salad........................................... $1.50

Smoked Carrots with cream dill............................... $1.50
Tomato red onion cucumber.................................... $1.50
Midwest pork and beans......................................... $1.50

Seasonal Fresh Fruit Bowl....................................... $5.99
Fishmarket Mac & Cheese.................................... $6.99
Cornbread and Shrimp Stuffing.............................. $8.99

Fahlstrom's Burger

1/2 pound of chopped sirloin, 80/20 mix, with a slice of raw onion, leaf lettuce, poornam’s 1000 island dressing, tomato, you choose cheese...cheddar, swiss, american, bleu cheese, butter bun...nobody else has this.................................................. $10.99

The Reuben

...HOT Vienna corned beef, thick swiss cheese, 1000 island dressing, sauerkraut...fresh rye bread...flat top hot.......................... $19.99

So You Think You're Different Burger ....................... $9.99

...during the great cow shortage of 1934 the veggie burger gained popu- larity...we mix chick, black and white beans, rolled oats, roasted red bell, artichoke, garlic and red onion and more...served on toasted multigrain bread with avocado spread, leaf lettuce and tomato...good luck cows...

The Crabster

...hand shucked Alaskan King Crab Meat seasoned on a toasted New England roll, boursin cheese, creamy cole slaw........................................ $21.99

Chicken Breast Sandwich

...soft bacon, swiss cheese, leaf lettuce, red onions and mayo on a butter bun...add avocado for $1.50.......................... $10.99

Bacon, Lettuce and Tomato...........................................
...this is a big B.L.T...we upgrade the lettuce and cook the bacon to order........................................ $7.99

Smoked Albacore Tuna Salad Sandwich

...olive oil, mayo-based, celery, parmesan, chive, honey, smoked albacore tuna, toasted white or multigrain, leaf lettuce, red onion slivers...too good to be true........................................ $13.99

Sea Scallops Sliders........................................... $15.99
...toasted Hawaiian mini buns...chipotle mayo...lettuce..................

Smoked Fish Sandwich

...smoked sturgeon, lox, smoked shrimp, capicola ham, smoked trout spread, red onion, apple cider vinaigrette, lettuce, toasted french roll........ $19.99

Mirabelle Blu Crab Cake Sandwich ........................ $14.99
...lumps of blu crab, roasted red pepper sauce, lettuce, toasted butter bun

Australin Barramundi – or – Pan Fried Shrimp Tacos

corn tortillas, cabbage, chopped radish and pineapple, goat cheese, chipotle mayo and avocado cream........................................ $13.99

Blackened Red Grouper Sandwich

...flat top blackened red grouper, red onion, lettuce, tartar sauce...toasted butter bun........................................ $17.99

Ham and Swiss ..................................................... $10.99
...warm flat top ham, several slices of swiss, lettuce, mayo, multi grain bread...

1258 W. Belmont Ave, Chicago, 60657  /  773-281-6000
Breakfast anytime

All egg dishes come with “house” potato pancake and choice of toast: white, multigrain, english muffin, or rye.

Egg white anything, add $1.50

3 Eggs
...prepared your way................................................................. $5.99
...with bacon, ham, or sausage links........................................ $9.99

Chives and Parmesan Scrambled Eggs
...a big plate of soft scrambled eggs blended with fresh parmesan and chives................................................................. $6.99
...with bacon, ham, or sausage links........................................... $10.99

Steak and Eggs
...6 oz steak, 3 really nice eggs prepared your way......................... $16.99

3fm Egg Sandwich
...a small house of a sandwich...eggs your way, soft bacon and “you choose” cheese and bread.......................................................... $9.29

Fahlstrom’s Omelettes
...4 eggs blended, light and fluffy................................................ $7.99
...with any three “you choose”..................................................... $10.99
...extra “you choose”................................................................ $1.19

“YOU CHOOSE”: american, cheddar, swiss, goat cheese, parmesan, maple ham, bacon, sausage links, tomato, green peppers, red onion, mushrooms, spinach

— BUTTERMILK PANCAKES —

...3 cakes to a plate, powdered sugar, whipped butter
Hershey’s Chocolate Chip............................................................... $7.59
Brown Sugar Maple Pecan............................................................ $8.59
Fresh Blueberry............................................................................. $7.99
Regular or Buttermilk Pancakes............................................... $5.99
Pancake Sandwich
...ham between 2 pancakes, topped with eggs your way............. $8.49

Albert’s French Toast
...maple syrup, cinnamon, thick vanilla buttermilk egg wash...3 slices you choose bread, whipped butter, powdered sugar, crème anglaise........ $6.29

Cereal, Cereal, Cereal
...over 35 choices of America’s pastime with really cold milk, chilled bowl and fresh fruit............................................................... $5.29
...free 2nd bowl of cereal......................................................... $1.99

Breakfast upgrades

Brown Sugar Georgia Pecans....................................................... $2.49
Hershey Chocolate Chips............................................................ $2.29
Spinach and/or Tomatoes.............................................................. $2.29
Seasonal Fresh Fruit...(blueberries, bananas, strawberries)................ $2.29

Breakfast sides

One Egg..................................................................................... $1.00
Toast......................................................................................... $1.79
Short Stack.................................................................................. $3.29
Potato Pancake......................................................................... $1.99
Sausage links, Bacon or Ham..................................................... $3.99
Just cheese grits....................................................................... $2.99

Weekend only breakfast

— BENEDICTS —

Ham......................................................................................... $10.99
Mirabelle Blu Crab Cake............................................................. $20.99
Fresh Spinach & Tomato............................................................ $10.99

Smoked Tuna Salad and Mexican Boursin Cheese Omelette
Creamy smoked tuna salad and boursin cheese...decadent........ $11.99

Smoked Salmon Scramble
In-house smoked salmon, fresh dill, boursin cheese, red onion........ $15.99

New Orleans Scramble
Tiger shrimp, andouille sausage, peppers, onions........................ $12.99

— WAFFLES —

Strawberry Waffle...fresh strawberries inside and out................ $8.99
Chocolate Chip Waffle...chocolate chips inside and out............ $7.99
Blueberry Waffle...blueberries, and yes, inside and out.......... $8.99
Regular ol’ Waffle....................................................................... $5.99

Corned Beef Yukon Gold Potato Hash and Eggs
Corned beef, potatoes, red and green onions, fresh basil, 3 eggs... $13.99

Steve’s House Smoked Rainbow Trout Hash and Eggs
Steve’s in-house smoked trout, potatoes, red and green onions, cream, 3 eggs................................................................. $16.99

House Made Biscuits and Gravy
with three eggs............................................................................ $9.99

Ham, Shrimp, Bacon and Grits
Ham, bacon, shrimp, and mushrooms on top of creamy cheese grits, with 2 eggs............................................................. $15.99
Without eggs.............................................................................. $11.99

Seasonal Vegetable Frittata
5 assorted seasonal veggies, cheddar cheese.............................. $11.99

Breakfast is more of a state of mind rather than a time of day so the market offers breakfast all day long.

Liquids

SOFT DRINKS...Classic Coke, Diet Coke, Fanta Orange, Sprite, Pink Lemonade, Ginger Ale (free refills).................................................. $2.59
BERGHOFF ROOT BEER...ORANGE CREAM SODA
...in a bottle with an ice cold glass on the side (no refills)........... $2.59
COFFEE...regular or decaf....................................................... $2.39
TEA...iced or hot.................................................................. $2.49
HOT CHOCOLATE................................................................. $3.49
MILK...white or chocolate.................................................... $2.29

Juices

Fresh Orange Juice with pulp................................................... $2.79 $3.79
Tomato Juice........................................................................... $1.99 $2.49
Cranberry Juice....................................................................... $2.59 $3.59
Apple Juice.............................................................................. $1.99 $2.49

1258 W. Belmont Ave, Chicago, 60657 / 773-281-6000
### Sea things our way

**Southern Pan Fried Catfish**  
cornmeal, pan fried, cornbread shrimp stuffing, hollandaise........ $24.99

**Whole American Red Snapper**  
seared, creole butter, cole slaw, white rice............................... $45.99

**Yellowfin Tuna**  
Pan seared, wasabi panzu sauce.................................................. $35.99

**Chilean Sea Bass**  
pan fried, anchovy garlic butter................................................... $38.99

**Sea Scallops**  
pan seared, bacon, mushroom, cream sherry............................... $28.99

**Yellow Lake Perch**  
pan fried, garlic butter................................................................. $24.99

**New Zealand King Salmon**  
pan fried, sweet bourbon glaze.................................................. $25.99

**Arctic Char**  
pan fried, spicy diablo sauce (on the side)................................... $23.99

**Lake Superior Whitefish**  
potato encrusted, cole slaw, and apple sauce.............................. $21.99

**Striped Sea Bass**  
pan fried, savory mushroom bread pudding................................. $34.99

**Idaho Rainbow Trout**  
pan fried, pecan brown sugar butter.......................................... $21.99

**Blackened Florida Red Grouper**  
blackened, flat top grilled, tartar sauce................................. $26.99

**Meribelle Blu Lump Crab Cakes**  
veggies, cole slaw, roasted red pepper sauce............................. $24.99

**Canadian Walleye**  
pretzel encrusted, pan fried, tartar sauce................................ $24.99

**Pacific Swordfish**  
chargrilled, garlic butter......................................................... $26.99

**Snake River Sturgeon**  
grilled, bacon, mushroom, cream sherry................................. $33.99

---

**Fish selection and prices subject to change based on seasonality, availability, and whether they took the bait or not...**

### Appetizers

**WBTS - “World’s Best Tuna Salad”**  
in-house, smoked albacore tuna, roasted garlic mayo................ $11.99

**Fried Calamari**  
drake’s flour, pan fried, peanut butter thai sauce.................. $10.99

**Mussels Carbonara**  
garlic, bacon, onion, cream sherry, garlic bread...................... $13.99

**Tuna Tartar**  
ahi tuna, fresh avocado, dab o hollandaise, wasabi panzu sauce... $15.99

**Coconut Shrimp**  
pan fried, coconut, pineapple rum sauce................................. $13.99

**Smoked Trout — or — Smoked Salmon Dip**  
choose either one........................................................................ $10.99

**Smoked Shrimp Plate**  
whisky & brown sugar smoked, ½ pound, cocktail & tartar sauce... $16.99

**Oysters on the Half-Shell "Delaware"**  
horseradish cocktail sauce......................................................... $13.99

**Shrimp Kargot**  
boursin, garlic butter, gruyere, parmesan, garlic bread............ $11.99

**“The Boys in The Back are Smoking Something”**  
Smoked Fish Platter  
sturgeon, lox, shrimp, trout, capers, red onion........................ $21.99

**Steamed Mussels**  
garlic, butter, parmesan, green onions, white wine, garlic bread... $13.99

---

**Market Entrees**

**Shrimp n Grits**  
ham, bacon, shrimp, onion, mushrooms, cream sherry and cheesy grits............................................................. $17.99

**Littleneck Clams Linguine**  
littleneck clams, in-house fish broth, garlic bread...................... $21.99

**O'Scannlain's Cioppino**  
assorted seafood, celery, onion, spicy citrus seafood broth, garlic bread............................................................. $29.99

**Wam Bam Jambalaya**  
spicy shrimp, crawfish, andouille sausage, holy trinity, on top of sweet cornbread.................................................. $20.99

**Peel and Eat Shrimp**  
plain or spicy, cole slaw, cheesy grits.......................................... $25.99

**Alaskan King Crab Mac and Cheese**  
hand shucked crab meat, gruyere cheese sauce, baked................ $23.99

**New Orleans BBQ Shrimp**  
shell on shrimp, N.O. bbq, butter, rice and corn bread............ $22.99

**The Fettuccine of My Dreams**  
smoked tiger shrimp, spinach, fettuccine alfredo...killer dish...... $23.99

---

**Alaskan King Crab Legs**  
parmesan corn on the cob, cole slaw, drawn butter.............. $59.99
Rocks

**Bloody Mary**
- vodka, smoked shrimps, in house bloody mary mix...
  - $12.95

**Boulevardier**
- bourbon, sweet vermouth, Campari, orange bitters
  - $11.95

**Gin Smash**
- gin, basil, lemon, soda...
  - $10.95

**Late Night Campari**
- Prosecco, ginger, vodka, Campari...
  - $10.95

**Mai Tai**
- coconut rum, pineapple juice, orange juice, Meyer dark rum...
  - $11.95

**Margarita**
- tequila...triple sec...lime...
  - $10.95

**Strawberry Margarita**
- everything is better with strawberries...
  - $11.95

**Deconstructed Mimosa**
- Prosecco...triple sec...orange juice...sugar rim...
  - $13.99

**Nery “The Spicy One”**
- jalepeno vodka...fresh pineapple...fresh lime...muddled jalepeno...
  - $10.99

"my love for martinis began when i was five years old...they were elegant...made people smell funny and i got away with murder on friday nights...fahlstrom's makes great martinis...order your favorite martini and be elegant and smell funny to five year olds...challenge us”

- glenn

**Stella Artois**
- Beer Style: Euro Lager — ABV: 5.2%
- Only the very best barley and the finest hops are selected for Stella Artois.
- A full-bodied and exceptionally well-balanced beer.............................$5.00

**Hinterland Saison**
- Beer Style: Saison — ABV: 6.3%
- A lemon-citrus aroma, brewed with Belgian specialty malts and a multitude of spices.
- Starts with a crisp citrus flavor leaving a spicy peppery finish..............$6.00

**La Fin Du Monde**
- Beer Style: Triple Fermentation Golden Ale — ABV: 9%
- This triple fermented beer has an unexpected champagne-like effervescence.
- Slightly tart, with balanced flavors of wild spices, malt and hops...............$9.00

**Krombacher Dark**
- 11.2 oz bottle 
- Beer Style: Schwarzbier — ABV: 4.3%
- Pours a deep mahogany.
- A light toasted malt, light coffee, toffee, slight chocolate, bread crust and noble hops. Clean lager finish..............$6.00

**Prairie Path**
- Beer Style: Golden ale — ABV: 5.1%
- This gluten-free beer comes in a straw yellow color, with a slightly sweet, lemony, creamy flavor that lingers..................$6.00

**Blue Moon**
- Beer Style: Belgian White — ABV: 5.4%
- Subtle orange sweetness, coriander to provide balance, oats and wheat to create a smooth, creamy finish that’s inviting to the palate.\[5.50

**Coors Light**
- 12 oz bottle 
- Beer Style: Light Lager — ABV: 4.2%
- Clean mountain water, clean taste, low calories..................................$4.50

**Miller Lite**
- 40 oz bottle 
- Beer Style: Light Pilsner — ABV: 4.17%
- Tastes of grain, grass, corn, but not overpowering at all.
- Overall a very mellow consistent taste, carbonation is good, and has a clean finish with little aftertaste...........................$9.00

**Stroh’s 12 oz can**
- Beer Style: American Adjunct Lager — ABV: 4.6%
- Light bodied, pale, fizzy flavor.
- Low bitterness, easy malts, and moderate alcohol..........................$3.00

Bere

**Left Hand Milk Stout**
- Beer Style: Sweet Stout — ABV: 6%
- Excellent sweet-bitter balance. Some hops with hints of dark chocolate and coffee in the roasty aftertaste.
- Smooth, medium body. Well carbonated.\[6.00

**Dale’s Pale Ale**
- Beer Style: American Pale Ale — ABV: 6.5%
- Voluminously hopped, delivering an assertive-but-balanced flavor of pale malts and citrusy florals from start to finish................\[5.50

**Lagunitas Little Sumpin’ Sumpin’**
- Beer Style: American Wheat — ABV: 7.5%
- Lots of citrus in the aroma, grapefruit and pine.
- Happy dry bitter finish..............$6.00

**Anderson Valley Boont Amber**
- Beer Style: Amber Ale — ABV: 5.8%
- Whole-cone hops impart a crisp, clean finish. Hints of sun toasted grain, toffee, and fruit complement the mellow noble hop aroma..............................$5.50

**Mama’s Little Yella Pils**
- Beer Style: Pilsner — ABV: 5.3%
- A classic German Pilsner is very light straw or golden in color and well hopped. Perception of hop bitterness is medium to high.
- It is a medium-bodied beer, but a malty residual sweetness can be perceived in aroma and flavor...........................................$5.50

**Daisy Cutter**
- Beer Style: American Pale Ale — ABV: 5.2%
- A west coast Pale Ale check-full of aromatic floral hops. Flavors of lemon peel, grapefruit and pine needles.
- A nice balance of biscuit, hops, and citrus..............$7.50

**Stone Delicious**
- Beer Style: IPA — ABV: 7.7%
- This intensely citrusy, beautifully bitter beer is worthy of the simple-yet-lordly title of Stone Delicious IPA. Lemondrop and El Dorado hops combine to bring on a magnificent lemony-citrus flavor that’s balanced by hop spice..............$6.00

**Brekenridge Vanilla Porter**
- Beer Style: Vanilla porter — ABV: 4.7%
- An ale that has all the chocolate and roasted nut flavor of a classic Porter, with a surprise thrown in for good measure...real vanilla bean.
- A vanilla kiss in a rich, dark sea..............$5.50

**Capital Supper Club**
- Beer Style: Classic Wisconsin Lager — ABV: 5%
- Light aromas of ripe corn, fresh-cut grass, light malts, and buttered bread.
- Lemony and gentle hops. Light-to-medium clean and dry..................$5.00

1258 W. Belmont Ave, Chicago, 60657 / 773-281-6000
...a thought on our wine glass, please... we use a glass that celebrates the every day ritual/right to drinking wine... a casual approach to the communities of the grape...no stem needed...six ounces at a time

**Red**

**Acoustic Cellar, Garnacha and Samso grapes**, Spain

...i am a ruby red shoe daddy...70 years i travel stoney sandy...i sleep on rolling stones...my life is perfume led...spice cake and pastille feed me...gentle tannin my trusting mineral walks with me day and night...there is nothing like traveling with a friend...

**2013 Malbec Reserva Gouguenheim**, Argentina

....Uco valley breathes thru Andes mountain snow...ripe lungs and a candied throat and all of the black currant girls want to live there...but malbec the landlord wants more rent...a chocolate song would go nice with his mince pie...the rent is due and malbec wants to dance more...breathe girls breathe...

**2013 Robin K. Pinot Noir**, Sonoma Coast

...this is a dangerous wine...an immediate best friend kind of wine...bird feather soft on the tongue...yes there might be a tickle...christmas presents fruity...last nights dark sweet memories in a liquid...man, what a body...I am going to sell a lot of fish with this wine...

**2015 Raw Power Shiraz**, Australia

...45 year old wine breathing wine...Rawley Power sings and we hear lady fruit songs...long blackberry promise...blueberry trumpets...violet trombones...chocolate and vanilla drummers...the circus is in town and it is purple liquid...

**2015 Cesani-Vernaccia Di San Gimignano**, Italy

...what is common in Tuscany is an almond joy to us...a cool blonde wood...i am going to sell a lot of fish with this wine...

**2014 Mas De Gourgonnier Provence Rouge**, France

...Luc Cartier took his daughter Eve for a walk and talk...but she said "dad, no!"...i know...i am this land...i am rosemary...i am wild sage...i am juniper in the sky and in the ground...i know the red mustiness that can linger on the tongue...i am France...i am charlie hebdo...i live in light red rain...i am a ruby red shoe daddy...70 years i travel stoney sandy...i sleep on rolling stones...my life is perfume led...spice cake and pastille feed me...

**2014 Bench Cabernet Sauvignon**, Sonoma Valley

...this is a red motor scooter ride down food friendly avenue...mouth filling scoops of earthy air...a smooth bumpiness of cherry bramble fills the eyes...fruit and oak colored hair dancing under a chocolate beret...her arms wrapped around your chest...a long seamless ride...the sweetness of a body hugging you back...too nice...too nice

**2014 Hayes Valley Meritage Red Wine**, Central Coast

...merlot, cabernet and miss petit verdot...god these girls could sing...Cabernet played the trumpet...Merlot the slide guitar...miss petit berried around the stand up tannin...skirts would swing...bright acidity would flash the crowd...cherry tart was in the corner selling unlit cigarettes...Hayes has delivered a mouth party....drink and you will be young....youth flash the crowd...cherry tart was in the corner selling unlit cigarettes...the circus is in town and it is purple liquid...

**2015 Casa Berger Pale Rose Sorbet**, Barcelona

...Garnacha loved porch swings...here she would ply her trade...selling soft cool ice cream to passersby...if sushi passed by Garnacha would hide in the bushes and surprise him...she liked to show a little floral when the fish boys walked by...at night in her pale pink she would swing furiously and wash her hair in the air...she was a dangerous girl with a palette for cool...what boys liked...suave to this day...

**White**

**2013 L'Oliveto Chardonnay**, Russian River Valley

...the pricelessness of young air...fresh rain...new fruit...harmony you can swallow...you hand dance to the young air medley...cool minerals and the scent of a sweet eclair...you are tripping and the only thought is more...more...living the dream

**2015 Barrique Chardonnay**, Sonoma Coast

...prestigious was my best friend...lemon cream, yellow plum and that bastard salinity were his friends and mine too...macadamia nuts owned the local orange blossom store...we hung out there and took turns looking at all of the grape magazines...to this day my mouth yearns for the past...

**2014 Tiera Sauvignon Blanc**, Dry Creek Valley

...’mister can you spare some change so i can buy some wine’...”will you buy Tiera?”...”Sure sancerre sure!”...i have some pineapple dollars and white peach change, will that do?”...give it to me with zest, cmon other minerals are waiting.”...hey mister, can you spare some more for a nice salmon dinner?”...off ramps i hate them...

**2015 Churton Marlborough Sauvignon Blanc**, New Zealand

...tonight i will fly...through smoky aire...i reach blue black currant highs...”savvy’ is all around me...i cruise through earthly smells of grapes, nettles, gooseberries and Lisa...my hands form breast cups and capture sweet cream in the air...i wake startled, proud that i can fly like no one else...then fall back into spoon sleep with Lisa...

**2014 Ca’di Ponti Pinot Grigio**, Italy

Elizabeth Vini Piemontesi would crash weddings so she could just dance...she would cut up green apple pieces and toss them to any woman wearing purple...twirling in her new lemon blossom shoes that were all the rage...her spark brought out sunglasses and applause...i love demented women...

**2012 Mure Pinot Gris Signature**, France

...i baked an apricot for you...mure...i left some biscuits with sweet cream on the table...mure...next time you come by bring that colorful parrot on your shoulder...i will feed him almonds and we can mure some more...you have to go now,daddy’s home...mure

**2014 Albarino Paz San Mauro**, Spain

...a primary dab of roasted lemon peel behind each ear and i am ready for the lavender school dance with nuance my date...she has some woody leafy bee’s wax moves that i love...i have my own mango peach moves with a tight crease from my hips...later i will leather red mustang her...breathe easy...my dad taught me everything...

**Glass of wine $10.00**

**Bottle of wine $39.00**

**all are welcome here**