

THE TASTING ROOM

WINE BY THE GLASS

SPARKLING:	3oz/6oz/BTL
Cava, Emendis Brut NV, Penedes SP	
Xarel-lo, Macabeo & Parellada	7 / 14 / 48
Champagne L'Hoste Brut NV, Côtes des Blancs, FR	
Pinot Noir & Chardonnay	14 / 28 / 100
Champagne Volleriaux Brut Rosé NV, Vallée de la Marne,FR	
Pinot Noir	14 / 28 / 100
Cerdon, Domaine Rondeau Brut Rosé NV, Bugey, FR	
Gamay	8 / 16 / 58

ORANGE & ROSÉ:

3oz/6oz/BTL	
Vin de France, Domaine Cazes "Amber" 2022, Languedoc FR	
Macabeu	8 / 16 / 58
House Rosé: Dealer's Choice	6 / 12 / 45
Lubéron, Domaine Saint Jean 2024, Provence FR	
Grenache, Syrah & Vermentino	7 / 14 / 48

WHITE:

3oz/6oz/BTL	
House White: Dealer's Choice	6 / 12 / 45
Sancerre, Domaine La Croix St. Laurent 2024, Loire, FR	
Sauvignon-Blanc	11 / 22 / 79
Chablis, Domaine Séguinot-Bordet 2022, Burgundy, FR	
Chardonnay	11 / 22 / 79
Bourgogne, Bouchard Père & Fils 2021, Burgundy, FR	
Chardonnay	9 / 18 / 65
Collioure, Domaine du Pic Joan 2022, Languedoc, FR	
Grenache Blanc, Grenache Gris & Vermentino	9 / 18 / 65
Anjou, Domaine Thibaud Boudignon 2023, Loire, FR	
Chenin Blanc	8 / 16 / 58
Leitz "Dragonstone" 2024, Rheingau, GER	
Riesling	7 / 14 / 48
Vouvray, Domaine Huet "Le Haut-Lieux" Moelleux 2022, Loire, FR - Chenin Blanc	
	10 / 20 / 75

BEFORE YOUR FIRST POUR!

ZBiotics Pre-Alcohol - 10

Citrus-forward probiotic shot to help you feel your best the next day!

RED:	3oz/6oz/BTL
House Red: Dealer's Choice	6 / 12 / 45
Juliéna, Domaine Besson 2020, Beaujolais, FR	
Gamay	9 / 18 / 65
Bourgogne, Domaine Maurice Charleux 2023, Burgundy, FR	
Pinot Noir	11 / 22 / 79
Morey St. Denis 1er Cru Climats, Domaine Michel Magnien 2020, Burgundy, FR - Pinot Noir	20 / 40 / 130
Collioure, Domaine du Pic Joan 2022, Languedoc, FR	
Grenache Noir & Syrah	9 / 18 / 65
Barbera d'Alba, Ca Del'Baio 2024, Piemonte, IT	
Barbera	8 / 16 / 58
Rioja, Urbina "Selección" 2000, La Rioja Alta, SP	
Tempranillo	10 / 20 / 75
Bordeaux, Château Malbat 2022, Bordeaux, FR	
Merlot & Cabernet-Sauvignon	7 / 14 / 48

FLIGHTS

NICO'S FAVORITE OF THE MOMENT - 25

Anjou, Domaine Boudignon 2023, Loire,FR - Chenin Blanc
Josef Ehmoser, Rosé 2024, Niederösterreich, AU - Zweigelt
Rioja, Urbina 2000, La Rioja Alta, SP - Tempranillo

THE BALLER - 40

Champagne L'Hoste Brut NV, Côtes des Blancs, FR
Chablis, Séguinot-Bordet 2022, Burgundy, FR - Chardonnay
Morey St. Denis 1er Cru Climats
Domaine Michel Magnien 2020, Burgundy, FR - Pinot Noir

ROMANCING CHENIN BLANC - 29

Vouvray, Domaine Huet "Le Haut-Lieux" Sec 2022
Vouvray, Domaine Huet "Le Haut-Lieux" Demi-sec 2022
Vouvray, Domaine Huet "Le Haut-Lieux" Moelleux 2022

THE TASTING ROOM

FRENCH INSPIRED TAPAS

Marinated Olives - 6 (VG & GF)

Marcona Almonds - 6 (VG & GF)

Truffle Chips - 6 (VG & GF) - **Add Dip** + 3 (GF & VE)

Gigantes Marinated Beans - 6 (VG & GF)

Escargots de Bourgogne half dozen snails | garlic butter | baguette - 18

Small Charcuterie Board cured meat | cheese | olives or beans | almonds | accoutrements - 20

Large Charcuterie Board cured meats | cheeses | olives or beans | almonds | accoutrements - 45

Cheese Plate almonds | accoutrements (VE)
one cheese - 9 or three cheeses - 24

Duck Rillettes cornichons | dijon | baguette - 18 (DF)

Smoked Salmon Rillettes crème fraîche | baguette
pickled red onions - 18

SANDWICHES & SALADS

Jambon-Beurre Paris ham | beurre de baratte | baguette - 16

Foie Gras Slider blueberry-maple compote
Parker house roll - 19 *

Tasty Burger taleggio | caramelized onion jam | arugula
mayo | dijon | brioche bun - 20 * (GF bun available + 3)

Smoked Salmon Salad arugula | pickled red onions
crisps - 22 (GF & DF)

Gem Lettuce tahini vinaigrette | dill pickle | pine nuts
72 months aged parmesan - 15 (GF & VE)

PINSAS 24 (GF crust available + 5)

Tarte Flambée bacon | crème fraîche | caramelized onions

Pepperoni sugo | mozzarella | parmesan | saba

Forager mushrooms | fennel | goat cheese | red onions
almond-herb sauce - (VE)

GF - Gluten Free

VE - Vegetarian

DF - Dairy Free

VG - Vegan

ALCOHOL REMOVED

Leitz *Sauvignon-Blanc* NV, Rheingau, GER

Selbach *Muscat & Rivaner* NV, Mosel, GER

Odd Bird, *Grenache & Syrah blend* NV, FR

Prima Pavé blanc de blancs NV, Veneto, IT

Phony Negroni, St. Agrestis, Rosso or Bianco

3oz/6oz/BTL

7 / 14 / 48

7 / 14 / 48

9 / 18 / 68

17 (200ML)

12 (200ML)

N/A

San Pellegrino

Siciliana Blood Orange Soda

Coke, Diet Coke, Sprite

7 (1L)

5 (330ML)

4 (355ML)

BEERS, CIDER & OTHERS

Beer, 56 Brewing: IPA or Pilsner, NE Mpls

Cider, Aval, Brittany, FR

Sake, Junmai Sake Toryu "Rising Dragon"

Heti, RiverPath (THC 3mg), Blueberry & Rosehip

9 (16oz)

9 (355ML)

14 (6oz)

9 (12oz)

WELCOME TO UPTOWN MINNEAPOLIS!

Hours of operations:

Wednesday & Thursday 4pm to 10pm

Friday & Saturday 4pm to 11pm

Sunday, Monday & Tuesday available

for private dining & parties

Please inquire at 612.423.5557

or hello@thetastingroommpls.com

An automatic 20% gratuity will be applied to parties of 8 or more

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us about any allergies or dietary restrictions.*