

# the edward

@theedwardct

wifi password: 19WestMain

## WINE

### White

- (O) Sancerre. Raimbault. green fruit, citrus, elegant \$14/38
- (B,O) Dry Riesling. Brooks. Willamette. Jasmine and pear aromas \$11/32
- (O) Albariño, Rias Baixas. Tomada de Castro, Flor de Verano \$11/\$32
- (S) Chardonnay, Macon Villages. Jacques Charlet. orange zest, soft, crisp \$12/36
- Chardonnay. Ernest Vineyards. Sonoma Coast. Meyer lemons, oak. \$15/38
- (B) Chenin Blanc, Loire. Nicolas Reau. "Attention! Chenin Mechant" \$12/36
- Prosecco. Famiglia Pasqua. Light and mineral sparkling from Italy. \$11 (175ml)

### Rosé

- (O) Rosé Syrah. Pot de Vin from Guilhem. Elegant, crisp, dry from Languedoc. \$12/36

### Orange

- (B,O,V) Verdejo/Sauvignon Blanc. Gulp Hablo. Spain. A summer day. \$12/36
- (O) Rousanne/Sauvignon. Anne Pichon. Rhone Valley. apple-y. citrus \$14/42

### Red

- (O) Biografica Rosato. La Mancha. served slightly chilled. a wonder! \$14/52
- (B,O) Garnacha. Hand Work. La Mancha. light but grippy tannins. \$8/28
- (O) Red Blend. Famille Guibert. Languedoc. fruit forward and dry. \$8/28
- (B,) Bordeaux. Thunevin. Mauvais Garcon. bold, brash, blackberries, chocolate \$12/50
- (B,O) Cabernet Franc. L'Hurluberlu. Sebastien David. Pure "vin de terroir" \$12/50
- (B,O) Rioja Crianza. Ermita San Felices. dark fruit and spices. \$14/52
- (B) Pinot Noir. Brooks. Oregon. well balanced, refined tannins \$12/44
- Super Tuscan. Tenuta di Trinoro "Le Cupole". An amazing blend from Andrea Franchetti \$15/55
- (S) Cabernet Sauvignon. Petersen. Sonoma. bold, dark fruit, mature tannins. \$15/55

## BEER

Great Falls Session Double New England IPA. "Luminosity" \$7

Great Falls Lazy Hazy House IPA. \$7

Great Falls "Channel the Flannel" Fall Harvest Ale \$7

Great Falls Brewery "Lime Rock Lager" \$6

Great Falls Burgeon Blonde Ale. \$6

Clausthaler Non-Alcoholic. \$5

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## COCKTAILS

Killer Queen \$12

Bourbon, apple cider, Dubonnet, citrus, black walnut bitters

High Altitude

Barr Hill Gin, lemon, luxardo, pomegranate juice

When in Oaxaca

Mezcal, Aperol, sweet vermouth, orange bitters

El Amargo de Eduardo

Astobiza vermouth, Cynar, sherry, Aztec chocolate bitters, orange garnish

## PLATES

Franks in a blankets-6 pigs with deli mustard-\$8

Feta Dip with ricotta, black sesame seeds and Sweet Fire Honey. toasted pita \$10

VEGAN: Papas Bravas. Roasted potato squares, spicy tomato sauce, vegan aioli. \$14

Cheese Board-3 cheeses with accompaniments \$17

Meat and Cheese Board-3 meats, 3 cheeses, accompaniments. \$22

Flatbreads

Margherita-marinara, mozzarella, Theo's basil pesto, topped with parmesan \$17

House- bleu cheese, pears, mozzarella, walnuts, arugula, balsamic glaze \$15

Dumplings

7 dumplings served with scallions and ponzu sauce

Shrimp \$14

Edamame \$12