



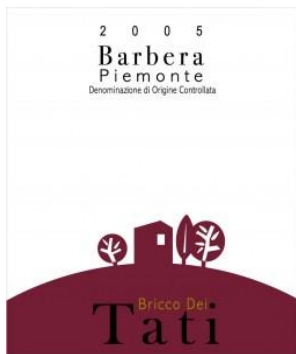
Upcoming Events...



March 26th, 2013

Friday March 29th, 2013

With Siema Wines



Terrific for the price and noteworthy... with cherry notes and a beautiful balance.

Fresh with aromas of strawberries, cherries, and rose petals, this is an ideal wine with shellfish, salads, chicken and with appetizers.



100% Tempranillo. A modern wine keeping all the violets and blackberries, but enhanced by a short ageing of 6 months in American oak barrels.

White Macabeo. Floral and fruity wine, with good, balanced acidity.



Beer Tasting

Friday March 29th 5 to 8 pm

With Unibroue



The end of the world. The excellence of triple fermentation through a blend of special yeasts gives this malt beverage an exquisitely robust flavor of exceptional refinement.

Grassy, lemon, orange and sweet yeast. Pale gold, clear and white persistent head. Lemon, yeast and a bit of herbs. Very pleasant and light.



Aromas of pears, yellow apples, light resin, and melons. Strong apple flavor, with a bit of earthy wit beer notes and light spicing.



Strong Belgian type ale similar to a Port wine ! Is as dark as can be, mellow in taste with an aroma of ripe fruits.

