

MAR

GO POP-UP

natural wine bar
SOUTH OF FIFTH

WINE LIST

AUG 2020

Skin-Contact

Skin-contact wines are white wines made like red wines. They ferment with the grape skins, which give wine its color.

Depending on how long the juice ferments with the skins anywhere from a few hours to many months—skin-contact wines can range in color from golden-straw yellow to vibrant amber.

	Gls	Btl
20000 Leguas Chardonnay Spain	\$12.	\$48.
Contro Vento, Alto Mare Italy	\$14.	\$55.
Maturana "1928" Semillon Chile		\$59.
Calcarius Bianco Puglia 1L Italy		\$64.
Maturana Puente Austral Chile		\$48.
Nestarec Forks and Knives Czech Republic		\$60.
Day Wines "Tears of Vulcan" USA		\$66.
Calcarius Orange Puglia 1L Italy		\$64.
Ruth Lewandowski Mahlon Cuvee Zero USA		\$63.

**If you love our wines, you can take them to go.
Please ask your server for details.**

Rosé

Rose wine is, in fact, made exclusively from the same blue grapes as the red wines are made of. These blue grapes almost always have a light, often colourless juice and so the obvious question arises: Where does the dark red colour come from? The big reveal: it is because the blue and red pigments are derived from the grape skins not the juice.

	Gls	Btl
Puro Rose of Malbec France	\$10.	\$42.
Broc Cellars "Love Rose" USA	\$14.	\$56.
Txampian Txakoli Rose Spain		\$56.
Microbodega del Alumbro, Clarete Spain		\$82.
Calcarius Rosa Puglia 1L Italy		\$64.
Maturana Rosado Syrah Chile		\$72.

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Sparkling

The bubbles in sparkling wine are products of carbon dioxide (CO₂), which is absorbed when fermentation occurs under pressure. Therefore, most sparkling wines involve a secondary fermentation, which is induced when sugar and yeast are added to a still base wine.

	Gls	Btl
Delinquente Tuff Nutt Pet Nat Australia	\$13.	\$51.
May Georges Cremant de Loire Rose France	\$15.	\$59.
Lise Bertrand "Roses a Lies" Pet Nat France		\$56.
Folles Bulles "La Folle Berthe" France		\$78.
Schwaderer Brut Ancestral Semillon Chile		\$63.
Day Wines "Mamacita" Pet Nat USA		\$70.
Col Tamarie Col Fondo Italy		\$67.
Cantina Furlani "Alpino Bianco" Frizzante Italy		\$62.
Cantina Furlani "Joanizza" Frizzante Italy		\$69.
Cantina Furlani "Antico" Frizzante Italy		\$64.
Cantina Furlani "Macerato" Frizzante Italy		\$62.

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Chillable Reds

A light-bodied red that is made to be served chilled. More body and flavor than blush wine, softer than traditional red wines.

	Gls	Btl
Bodillard Le Barbe "Thaddeus" Beaujolais France	\$9.	\$36.
Bura Plavac Croatia	\$11.	\$45.
Domaine de Pallus Chinon Rouge Messanges France	\$13.	\$52.
Hacienda San Juan Pinot Noir Chile		\$60.
Martha Stouomen Post Filtration Red Blend USA		\$64.
Las Jaras Glou Glou Red Blend USA		\$68.
Microbodega del Alumbro Spain		\$72.
Zum Martin Zweigelt Austria		\$40.
Karim Viognett Fleurie Beaujolais France		\$75.
Cantina Furlani "Negrik" Negara Italy		\$52.
Calcarius Rosso Puglia 1L Italy		\$64.
Subject to Change "Lune Juice" USA		\$78.
Didier Montchovet France		\$190.
Ronces, Trousseau France		\$72.
Domaine de l'Ecu Love & Grapes France		\$52.
Natacha Chave St. Joseph Aleofane France		\$100.

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White

White wine is a wine that is fermented without skin contact. The colour can be straw–yellow, yellow–green, or yellow–gold. It is produced by the alcoholic fermentation of the non–coloured pulp of grapes, which may have a skin of any colour.

	Gls	Btl
Vina Echevarria "No es Pituko", Chile	\$10.	\$44.
Ovum "To Love Somebody" Gewurstraminer USA	\$14.	\$54.
Trapi del Bueno Chardonnay Chile	\$17.	\$63.
Subject to Change Disco Bordeaux France	\$17.	\$65.
Pikasi Rebula Slovenia		\$54.
Christina Gruner Vetliner Austria		\$54.
Phillipe Pivarot Cante Renard France		\$70.
Moric, Supernatural Austria		\$69.
Ruth Lewandowski Eimelech USA		\$69.

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Piquettes & Ciders

Piquette is a vinous drink, made by adding water to grape pomace (the seeds/skins left over after pressing). Because these skins have a little sugar and acid leftover, it's possible to make a 'small' wine from them.

	Can	Bkt.
Old Westminster "Piquette" Can	\$10.	\$25.
Seeds and Skins Pinot Gris Can	\$15.	\$40.
Old Westminster "Come Together" Piquette	\$55.	
Ordago Iberico Cider	\$56.	

Food Menu

Freshly Shucked Oysters

Oysters | lemon wedges | cocktail sauce | mignonette

\$3.^{ea}

Wood Fired Margherita Pizza

Mozzarella cheese | farm tomato sauce | basil

\$15.

Wood Fired Pepperoni Pizza

Pepperoni | mozzarella cheese | farm tomato sauce

\$16.

Charcuterie Board

Chef selection of assorted cheese and cured meat

\$32.

Seasonal Fruit Platter

Chef selection of tropical fruit

\$15.

Vegan Crudités

Chef selection of assorted raw vegetables

\$18.

French Fries

\$5.

Key Lime Pie

\$10.

Drink Menu

Mango Kaffir Lime Cooler

Fresh Citrus | Christina – Gruner Veltliner 2019 Skin Contact White Wine
Kaffir Lime Mango Ole Sactrum | Orange Blossom water
Topped with Elderflower Tonic

\$14.

Margot Spritz

Dragonfruit | Aperol | Citric Acid Blend
Topped with Sparkling Pet-Nat Lise et Bertrand Jousset – Rose a lies Pet-Nat 2018

\$14.

Natty Sour

Chinola Passionfruit liquor | Fresh Citrus
Topped with Koppitsch – Ret 2017 Red Blend

\$14.

DOWNTOWN MIAMI
COMING SOON

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