



SHUN

APÉRITIF

From 5.30PM to 7.30PM

Monday to Friday at the BAR SHUN.

WINES BY THE GLASS

Sparkling
Krug, Grand Cuvée, 166Ème Èdition NV 48

White
Riesling, Empire Estate Dry Riesling, Finger Lake, New York 2017 12

Red
Shiraz, Penfolds, "Bin 28" Australia, 2017 16

SAKE
Tatenokawa Phoenix, Junmai Daiginjo 11

COCKTAILS

Green Tea Gimlet 13
Charbay Green Tea Vodka, Lime

Mata Hari 15
Pierre Ferrand 1840 Cognac, Chai Infuse Sweet Vermouth, Lemon, Rose

Widow's Kiss 15
Calvados, Buffalo Trace Bourbon, Benedictine D.O.M. and Fernet Branca

BEERS

Kronenbourg 1664 8
Troegs, "Sunshine" Pilsner 8
Greenport Harbor IPA 10

BAR SNACKS

SAVORY

Uni and Kaluga Caviar with toasted seaweed bread	30
Lobster gaufrette flavored with curry	20
Cauliflower onion panna cotta, Kaluga Caviar	28
Codfish brandade croquette	15
Toasted ham & gruyere mini bread	18
Smoked salmon & guacamole on endive	18
Selection of cheese, dried fruits & condiment	28
<i>Comté , raw, cow, France</i>	
<i>Bayley Hazen Blue, raw, cow, Vermont</i>	
<i>Lait Bloomer, pasteurized, cow, Vermont</i>	
<i>Fourmage Gouda, pasteurized, sheep, buffalo, Netherlands</i>	

SWEET 16

Chocolate Religieuse
Yuzu tartalette
Yuzu marmelade
Plant based ice cream
<i>Chocolate & rice milk</i>
<i>Pistachio & cashew milk</i>
<i>Coffee & rice milk</i>

COCKTAILS

Alfred Old Fashioned Alfred Giraud Heritage Whiskey, Giffard Banane du Bresil Liquor, Black Walnut Bitters	38
Zen Garden Martini Roku Gin, Nori, Cilantro Infused Sake	20
Bushido Suntory Toki Blended Whiskey, Mancino Sakura Vermouth, Campari	22
Mata Hari Pierre Ferrand 1840 Cognac, Chai Infuse Sweet Vermouth, Lemon, Rose	19
Honey Buck Lairds Applejack, Ginger, Mango Honey	20
Widow's Kiss Calvados, Buffalo Trace Bourbon, Benedictine D.O.M. and Fernet Branca	21
Memory of Saint Tropez Grey Goose Vodka, Strawberry, Apple Cider	21
Sixteen Hours to Cancun Vida Mezcal, El Tesoro Tequila Blanco, Dassai 50, Passion Fruit, Yuzu	20

WINES BY THE GLASS

Sparkling

Ferrari, Spumante Brut, Trento, Italy, NV	19
Robert Barbichon, Champagne BdN Brut, Côte Des Bar, France NV	29
Gaston Chiquet, Champagne Premier Cru Brut Rosé, Valle de la Marne, France, NV	32
Krug, Grande Cuvée, 166 Ème Èdition, Reims, France NV	68

White

Riesling Empire Estate Dry Riesling, Finger Lakes, New York 2017	16
Sauvignon Blanc, Domaine Cherrier, Sancerre "L'Essentiel" Loire, France 2017	20
Gruner Veltliner, Weinberghof Fritsch Wagram, Niederosterreich, Austria 2017	18
Chardonnay, D. Marc Morey, Chassagne-Montrachet, "Les Vergers" France 2013	34

Rosé

Grenache Blend, Château Gassier Esprit, Côte de Provence, Rosé, France 2019	19
---	----

Red

Cantina del Glicine "Vignesparsa" Barbaresco, Italy 2015	26
Pinot Noir, Nicolas Jay, Willamette Valley, Oregon 2015	28
Shiraz, Penfolds, "Bin 28" Australia, 2017	24
Chateau du Grand Bos, Bordeaux, France 2008	32
Cabernet Sauvignon, Routestock, "R" Route 29, Napa Valley, US 2017	22

RESERVE SELECTIONS BY CORAVIN

3oz / 5oz

White

Chardonnay, D. Clos De La Chapelle, Corton Charlemagne, France 2017

50 / 85

Viognier, Rene Rostaing Condrieu "La Bonnette" 2017

42 / 75

Pecorino, Emidio Pepe Pecorino d' Abruzzo Italy 2016

47 / 79

Red

Pinot Noir, Joseph Drouhin, Beaune "Clos des Mouches" Burgundy 2011

65 / 110

Nebbiolo, Bruno Giacosa Barolo "Falletto" Italy 2015

58 / 96

Bordeaux Blend, Tenuta Dell 'Ornellaia "Ornellaia" 2012 1,5L

90 / 140

Sweet

Semillion/ Sauvignon, Chateau d'Yquem Sauternes, France 2008

86

BEERS		SAKES	3oz
Kronenbourg 1664	9	Hakkaissan Awa Sparkling Sake Junmai	22
Troegs, "Sunshine" Pilsner	10	Tatenokawa Phoenix Junmai Daiginjo	16
Greenport Harbor IPA	11	Dassai 23 Junmai Daiginjo	18
Ommegang Witte	11	Tengumai Yamahai Yamahai Junmai	15
Left Hand Milk Stout	12	Nanbu Bijin All Koji Plum Sake	12
Doc's Apple Cider	9		
MOCKTAILS			
Fraise d' Hiver	8		
Strawberry Shrub, Lemon Juice, Vanilla Demarara			
Le Pamplemousse	8		
Green Tea, Lemon, Grapefruit			