

MEZA  
RESTO.BAR

Champagne & Sparkling

<i>Brut Jeio Curveé 2020, Italy</i>	\$50
<i>Rosé Jeio Prosecco 2020, Italy</i>	\$60
<i>Champagne Moët &amp; Chandon, France</i>	\$170
<i>Champagne Veuve Clicquot, France</i>	\$180
<i>Rose Champagne Veuve Clicquot, France</i>	\$260
<i>Champagne Dom Pérignon, France</i>	\$650



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White, Rosé & Sparkling  
Wine by Glass

<i>Pinot Grigio</i> D.O.C. Villa Sandi, 2018 <i>Italy</i>	\$14
<i>Sauvignon Blanc</i> Eradus, 2019 <i>New Zealand</i>	\$14
<i>Chardonnay</i> Skouras Armyra, 2019 <i>Greece</i>	\$16
<i>Chardonnay</i> Textbook Napa Valley, 2018 <i>California</i>	\$28
<i>Syrah, Grenache Cinsault</i> Languedoc H&B Rosé <i>France</i>	\$14
<i>Brut Prosecco</i> Jeio Curveé 2020, <i>Italy</i>	\$14
<i>Rosé</i> Jeio Prosecco 2020, <i>Italy</i>	\$16

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## Red Wines

Wine by Glass

<i>Nero D'avola</i> Baglio, 2019 Sicily <i>Italy</i>	\$14
<i>Cabernet Sauvignon</i> Murphy Goode, 2018 <i>California</i>	\$16
<i>Boutari</i> Grande Reserve, 2016 Naoussa <i>Greece</i>	\$16
<i>Patrão Diogo</i> Tinto, 2017 <i>Portugal</i>	\$16
<i>Mencia</i> Benito Santos, 2019 <i>Spain</i>	\$16
<i>Cabernet Sauvignon</i> Edge, <i>California</i>	\$28

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## White Wines

<i>Samos</i> Vin Doux(Dessert Wine) <i>Greece</i>	\$50
<i>Syrah, Grenache Cinsault</i> Languedoc H&B Rosé <i>France</i>	\$50
<i>Pinot Grigio</i> D.O.C. Villa Sandi, 2018 <i>Italy</i>	\$55
<i>Sauvignon Blanc</i> Eradus, 2019 <i>New Zealand</i>	\$55
<i>Chardonnay</i> Skouras Armyra, 2019 <i>Greece</i>	\$60
<i>Chardonnay</i> Muscat Roditis Katogi Averoff, 2019 <i>Greece</i>	\$60
<i>Chardonnay</i> Bramito Antinori, 2019 <i>Italy</i>	\$60
<i>Mencia</i> Benito Santos, 2019 <i>Spain</i>	\$70
<i>Alvarinho</i> Contacto Anselmo Mendes, 2019 <i>Portugal</i>	\$70
<i>Vermentino</i> Guado Al Tasso Antinori, 2020 <i>Italy</i>	\$80
<i>Chardonnay</i> Textbook Napa Valley, 2018 <i>California</i>	\$90
<i>Sauvignon Blanc Blend</i> Orellaia, 2016 <i>Italy</i>	\$180

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## Red Wines

<i>Nero D'avola</i> Baglio, 2019 Sicily <i>Italy</i>	\$50
<i>Cabernet Sauvignon</i> Murphy Goode, 2018 <i>California</i>	\$60
<i>Boutari</i> Grande Reserve, 2016 Naoussa <i>Greece</i>	\$60
<i>Averoff</i> Katagi, 2017 <i>Greece</i>	\$60
<i>Patrão Diogo</i> Tinto, 2017 <i>Portugal</i>	\$70
<i>Mencia</i> Benito Santos, 2019 <i>Spain</i>	\$70
<i>Pinot Noir</i> Julia's Cambria 2018, <i>California</i>	\$80
<i>Mavroudi_Blend</i> MV, 2017 <i>Greece</i>	\$90
<i>Valpolicella Ripasso</i> Classico Superiore Bussola, 2016 <i>Italy</i>	\$90
<i>Papaioannou</i> Old Vines Nemea 2015, <i>Greece</i>	\$100
<i>Chianti Classico</i> Riserva Castello Della Paneretta, 2017 <i>Italy</i>	\$110
<i>Cabernet Sauvignon</i> Edge, 2017 <i>California</i>	\$110
<i>Xinomavro_10%</i> Syrah Diaboros, 2016 <i>Greece</i>	\$140
<i>Barolo</i> D.O.C.G. Mario Giribaldi, 2017 <i>Italy</i>	\$145
<i>Chianti Classico</i> Badia A Passignano, 2017 <i>Italy</i>	\$149
<i>Brunello di Montalcino</i> Antinori 2014 <i>Italy</i>	\$240
<i>Amarone della Valpolicella</i> Classico Bussola, 2015 <i>Italy</i>	\$249
<i>Cabernet Sauvignon</i> Caymus, 2019 <i>California</i>	\$280
<i>Tignanello</i> Antinori, 2018 <i>Italy</i>	\$290