

REFLECTORY WINE

We named Mill 180 Park's bar with the portmanteau "Refrectory" because it is intended to be a place where visitors consider things (that is, reflect) and possibly change direction (that is, refract). Our wine menu features interesting and fairly-priced selections from all over.

WHITE

Poppy Chardonnay 2014 Santa Lucia Highlands, California • \$4.00

Rich flavors and light touch of toasty oak and refresing citruses with mineral notes and bright acidity in the finish

Bright Birch "Happily Married" Riesling 2016 Hatfield, Massachusetts • \$5.00

Elegant yet complex, tastes more like unoaked Chardonnay

RED

Charles Thomas CDR Rouge NV Rhone Valley, France • \$4.00

Blend of 50% Syrah, 40% Grenache, and 10% Mourvedre from horse-plowed and certified-organic historic chateau, ripe berry fruits with hints of earth and smoke

Ravines Cabernet Franc 2016 Finger Lakes, New York • \$4.00

Full-bodied with very soft texture but good structure

Black Birch Corot Noir 2014 Hatfield, Massachusetts • \$5.00

Very approachable and food-friendly red with little oak or tannins, called their "Pizza Wine" by Black Birch

SPARKLING

Tenuta Santome Prosecco NV Veneto, Italy • \$4.00

Extra dry sparkling white wine with just the right balance of fruit, acidity, and bubbles

Thanks, but we do not accept gratuities.