

6th Annual

Rosé all May

The Gage welcomes the start of patio season during our month-long celebration of rosé wine with exclusive bottle and glass specials at all Gage Hospitality Group restaurants.

Rosé *Cocktails*

GAGE G+T | 17

glendalough wild rose irish gin, fever tree lemon tonic, herb garnish

By the *Glass*

minerally, crisp

SPARKLING ROSÉ OF GRENACHE 18 | 80

Mirabeau • Provence, France

lightly sweet, balanced

SPARKLING ROSÉ OF MUSCAT 14 | 70

Familia Geisse • Bandiera, Brazil

crisp, round

DRY ROSÉ OF PINOT NOIR 16 | 64

Lieu Dit • Santa Barbara, CA

bright, crunchy

DRY ROSÉ OF CINSAULT 15 | 60

Deferlante Orange Wine of Clairette • Languedoc, France

plush, savory

DRY ROSÉ OF ZINFANDEL 18 | 72

Turley • Napa, CA

A FLIGHT OF ROSÉ *try all three during happy hour M-Th 2-5pm* | 25

THE MORE THE MERRIER *bottles on the back*

Rosé all May

By the *Bottle*

classic

BRUT ROSÉ CHAMPAGNE | 180

Laurent Perrier • Champagne, FR

modern

BRUT ROSÉ CHAMPAGNE | 250

Caillez-Lemaire • Champagne, FR

LIGHTEST

lean, minerally, bright

ROSÉ of PINOT NOIR | 80

Lucien Crochet • Sancerre, FR

crisp, salty, fresh

ROSÉ OF TOURIGA | 60

Nortico • Vinho Verde, Portugal

elegant, melony, polished

ROSÉ OF MERLOT | 110

Paradigm • Napa, CA

austere, complex, structural

ROSÉ OF PROVENÇAL REDS | 160

Chateau Simone • Provence, FR

crunchy, savory, hibiscus-tea

ROSÉ OF NEGROAMARO | 75

Martha Stoumen • North Coast, CA

rich, ripe, burgundian

ROSÉ OF PINOT NOIR | 95

Bruno Clair • Marsannay, Burgundy, FR

stony, intense, muscly

ROSÉ OF SYRAH | 55

Maison Lavau • Tavel, Rhône, France

HEAVIEST

juicy, dramatic, spiced-apricot-jam

ORANGE GEWURZTRAMINER | 90

Paul Blanck "Burnout" • Alsace, FR