



COVID-19 Protocols (as of 8.16.21)

terroir is requiring all guests* to show proof of vaccination,
to dine both indoors AND outdoors
(we will need to see any of the following:

your CDC card / a copy of your vaccination record - per chance you lost the CDC card that doesn't fit in a wallet /
the NYS Excelsior Pass / the NYC COVID Safe App.)

*of course, kids under 12 years of age are yet to be vaccinated and we would love them to join you
for your repast at terroir...we just ask that they wear a mask when we are table-side.

Our Modus-Operandi:

- when we bid you welcome at the table,
we will then ask to see your proof of vaccination
- we will be wearing masks ourselves throughout service...

we are doing this because we want to take care of each other, first and foremost,
and then we want you to feel safe during our interactions.

NOTES:

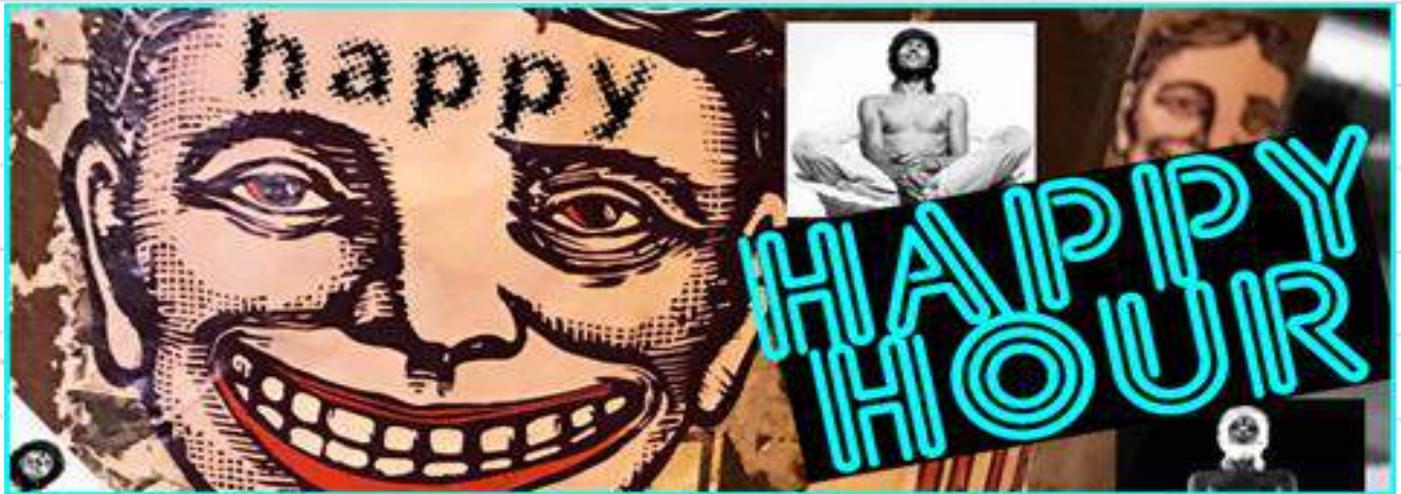
- every staff member at **terroir** is fully vaccinated
- we installed a REME HALO unit in our AC system
(while the technology is beyond my understanding,
it apparently combines UV light with titanium oxide, creating highly reactive electrons;
these electrons combine with bacteria / viruses +++ and effectively oxidize the pollutant;
apparently, this REME HALO system has an efficacy of 99.9% against the SARS-CoV-2 virus)
- we have 3 AP500 plug-in units in our basement
to cover the Cellar Room / the prep kitchen / the storage areas / the locker room
(these perform the same function as the REME HALO unit)

We very much look forward to seeing you at terroir.

terroir

24 Harrison Street

www.wineisterroir.com



HAPPY HOUR* **After 6:00pm**

the SLUSHIE MACHINE has a mind of its own

Frosé (Gwyneth Paltrow swears by these...along with our candles called "Dank & Dark Riesling Cellar") 9.00 12.00

SHERRY/MONTILLA... Spain has given us Gaudi / Don Quixote / Xavi and...

Fino, *Ynocente*, Valdespino, NV, Jerez de la Frontera 7.00 3oz. 9.00
Fino en Rama, *Tio Pepe*, Gonzalez Byass, NV, Jerez de la Frontera 7.00 3oz. 9.00
Amontillado, *Almacenista Manuel Cuevas Jurado*, Lustau, NV, Sanlúcar de Barrameda 10.00 3oz. 14.00
Oloroso, *15 Years*, El Maestro Sierra, NV, Jerez 8.00 3oz. 11.00

VERMOUTH... these aromatized wines cure all evils

Atxa, Manuel Acha, Spain --15° 5.00 3oz. 8.00
Bianco, Contratto, Italy -17.5° 8.00 3oz. 11.00
di Torino, Cocchi, Italy --16° 6.00 3oz. 9.00
Quinquina, Bonal, France --16° 6.00 3oz. 9.00
Byrrh Grand Quinquina, Violet Frères, France --18° 6.00 3oz. 9.00

APERITIF... these aromatized wines might not cure all evils

Salers, Terres Rouge, France --16° 7.00 3oz. 10.00
Cappelletti, Italy -16.5° 6.00 3oz. 9.00
Capertif, Kaapse Dief, South Africa --17.5° 8.00 3oz. 11.00

BEER... it's beer, just drink it!

Lager – Ebbs Brewing No. 1 - Brooklyn, NY – 5.3° 6.00 16oz. 8.00
Hazy Imperial IPA -- Spritzer Bomb – Sixpoint Brewery – Brooklyn, NY – 8.0° (can) 5.00 12oz. 8.00
Summer Ale – Bronx Brewery – Brooklyn, NY – 5.2° 6.00 16oz. 8.00

***HAPPY HOUR is from 4:00pm – 6:00pm AND from 10:00pm 'til close EVERY DAY!**



Who Deserves a Glass of Riesling? Dr. Anthony Fauci Deserves a Glass of Riesling. Why?

Because he is the doctor in the darkness, the watcher on the podium, the truth that extinguishes all fanfaronade, the light that illuminates our brains and calms our nerves, the voice that wakes the sleepers, the shield that guards the realm of America.

Because he was born in Brooklyn, New York, in 1940, the grandson of immigrants from southern Italy. His first job was to deliver prescriptions from his father's pharmacy (his papa was known as "Doc"). He eventually graduated from Cornell Medical School (first in his class) in 1966 and joined the NIH in 1968.

Because *chaos isn't a pit. Chaos is a ladder.* And there is no one better to have at the top of that ladder than Dr. Fauci, to help guide us forward in these still uncertain times. Of course, there is no one better to have at the bottom of that ladder than Senator / Dr. Rand Paul (a doctor...uhmmmm, I guess...who has not been certified to practice medicine by any medical board since 2011).

Because Dr. Fauci is the head (and has been since 1984) of the National Institute of Allergy and Infectious Diseases. In that role, he has advised six Presidents on the prevention, diagnosing, and treatment of established diseases (tuberculosis, malaria++) and emerging diseases (Ebola, SARS++).

His greatest work so far has been with HIV / AIDS: developing antiretroviral therapies and the crafting of the PEPFAR program.

Because *the night is dark and full of terrors.*

So...

Still, always wash your hands with soap and water.

Still, always wear a mask in indoor, public areas.

Still, always never touch your face with unwashed hands.

Still, always cough / sneeze into your elbow.

And, always get lots of sleep (unless the USWNT is playing at 4:00am and then by all means stay up).

Why?

Because Dr. Fauci tells us to.

#DrFauciistheThreeEyedRaven



HAPPY HOUR* **Glass 6oz.** **Taste 3oz.**

DRY* RIESLING: yes, Riesling is always DRY...except when it is technically NOT

Riesling is just as *DRY* as every other grape / wine on the planet.

How *DRY* is Riesling? Well, so damn *DRY* that:

-Apostle Paul's epistle to the Romans commends Riesling's subjugation of residual sugar

*what does DRY mean: simply put, it is the virtual lack of residual sugar in the finished wine.

OR, the lack of perception of said residual sugar in a wine. Remember, we are dealing with taste which is the most subjective thing on the planet. Also note: we can measure sugar in wine... **see below numbers.**

Mantlerhof, 2019, Kremstal (Total Acidity 8 gr. / Residual Sugar 1 gr.)	11.50*	13.50	7.00
Ravines, <i>Argetsinger Vineyard</i> , 2017, Seneca Lake (Total Acidity 8 gr. / Residual Sugar 3 gr.)	16.00*	18.00	9.25
Trocken, Rebholz, 2019, Pfalz (Total Acidity 7.5 gr. / Residual Sugar 1.8 gr.)	14.25*	16.25	8.25
Trocken, <i>G.G. Zeltingen Schlossberg</i> , Selbach-Oster, 2019, Mosel (Total Acidity 7 gr. / Residual Sugar 7.6 gr.)	21.00*	25.00	12.75
Trocken, <i>Kiedrich Turmberg</i> , Robert Weil, 2018, Rheingau (Total Acidity 7.4 gr. / Residual Sugar 3.5 gr.)	26.00*	30.00	15.25
Proidl, <i>Senftenberger Hochäcker Reserve</i> , 2014, Kremstal (Total Acidity 10.3 gr. / Residual Sugar 8.7 gr.)	18.50*	21.00	10.75
Trocken, <i>Schieferblume</i> , Rita & Rudolf Trossen, 2020, Mosel NATURAL WINE ALERT (Total Acidity 7.2 gr. / Residual Sugar 5.7 gr.)	14.25*	16.25	8.25
Trocken, <i>Mineral</i> , Emrich-Schönleber, 2020, Nahe (Total Acidity 7.5 gr. / Residual Sugar 5.1 gr.)	18.00*	20.00	10.25
QbA, <i>1000L</i> , Julian Haart, 2020, Mosel (Total Acidity 8.9 gr. / Residual Sugar 7 gr.)	12.75*	14.75	7.50
Kuen Hof, <i>Kaiton</i> , 2019, Trentino – Alto Adige (Total Acidity 7.7 gr. / Residual Sugar 7 gr.)	18.50*	21.00	10.75
Trocken, <i>Lorch</i> , Georg Breuer, 2019, Rheingau (Total Acidity 8.2 gr. / Residual Sugar 9.6 gr.)	17.75*	19.75	10.00
Christophe Mittnacht, <i>Grand Cru Rosacker</i> , 2016, Alsace (Total Acidity 6.5 gr. / Residual Sugar 7 gr.)	19.00*	22.00	11.25

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