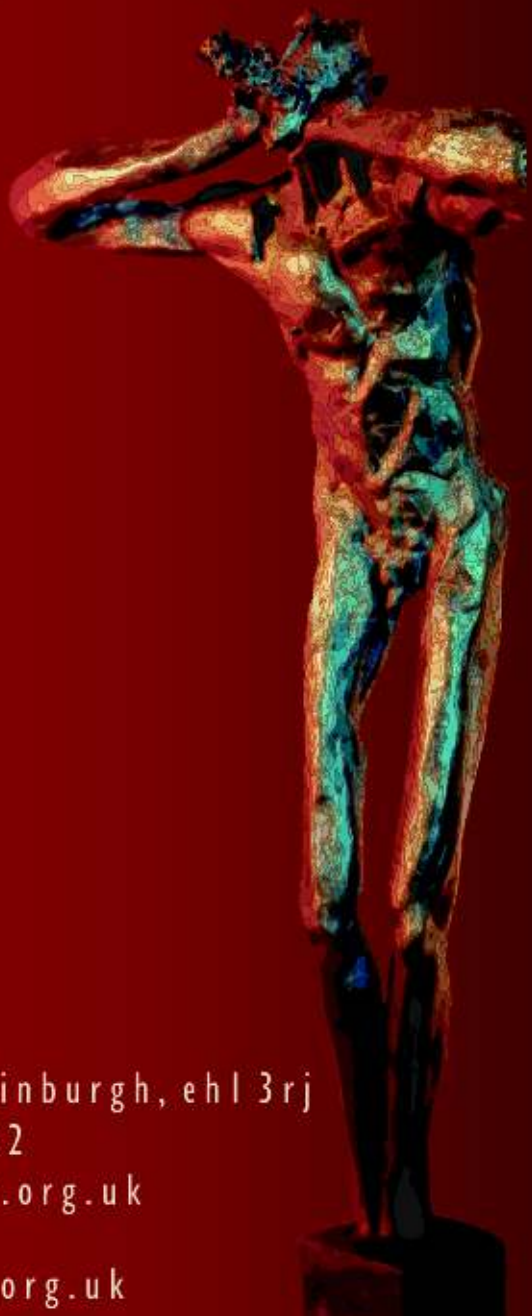


SMOKE STACK

chargrill restaurant



53-55 broughton street, edinburgh, eh1 3rj

0131 556 6032

info@smokestack.org.uk

www.smokestack.org.uk

wine by the glass (175ml)

white

| | |
|---|------|
| marques de calado blanco, vino de mesa, spain, 2008 , 13% | 3.50 |
| coldridge estate, chardonnay, australia, 2007, 13% | 3.75 |
| neblina, sauvignon blanc, chile, 2008, 13% | 3.75 |
| malandrino, pinot grigio, italy, 2008, 12% | 3.95 |

red

| | |
|---|------|
| marques de calado, tempranillo, spain, 2008, 13% | 3.50 |
| coldridge estate, merlot, australia, 2007, 13.5% | 3.75 |
| coldridge estate, shiraz cabernet, australia, 2007, 13.5% | 3.75 |

rose

| | |
|---|------|
| marques de calado, garnacha rose, 2008, 13% | 3.75 |
|---|------|

beer

| | |
|--|-----------|
| grolsch blonde lager(4% abv) (pint/half) | 3.50/1.75 |
| beck's | 3.30 |
| budweiser | 3.30 |
| corona | 3.30 |
| dos equis | 3.30 |
| san miguel | 3.30 |
| hoegaarden | 3.50 |
| budweiser budvar | 3.50 |
| deuchar's i.p.a. | 3.75 |
| magners cider | 3.75 |
| smirnoff ice | 3.50 |
| low alcohol beer | 2.50 |

red wines

please note that throughout the year vintages do change. we reserve the right to present a wine of a different vintage, as long as we feel that the quality is as good or better than the vintage stated.

1. marques de calado, tempranillo, spain, 2008 13% 3.50 (175ml glass) / 13.50
everything is going well for spain right now - european champions, champions league for barcelona, rafaél nadal no 1 in the world. all very exciting but now they have bagged our house red, white and rosé wines they will be dancing in the streets in espana. the wine's pretty good as well , by the way.
good with - a cheeseburger or on it's own
2. coldridge estate, merlot, australia, 2007 13.5% 3.75 (175ml glass) / 13.95
great whiffs of raspberry jam set our mouths watering like a labrador at a barbecue. raspberries are replaced by blackberries on the tongue, prompting one taster to exclaim "berry good!" before they were sent away to think about things long and hard. immediately likeable, smooth and well balanced.
good with - burgers, sirloin or on it's own
3. coldridge estate, shiraz cabernet, australia, 2007 13.5% 3.75 (175ml glass) / 13.95
interestingly we had only 6 aussie wines out of about 120 to taste this year, and we picked 4 of them! we got a real festive feel from this one, with cranberries, redcurrants, apricots and brandy. the shirazy white pepper spices tingle subtly through baked fruits to give an earthy satisfying wine.
good with - steak and pepper sauce, burgers, chilli.
4. alto pampas, pinot noir, argentina, 2007 13.5% 14.50
not a grape that you may immediately associate with south america, the cool slopes of the andes provide areas similar to kiwi vineyards perfect for the grape so watch this space deliciously light with strawberries and plenty of fruit. it reminded one taster of a good foot massage.
good with - salmon or steak with garlic butter.
5. bodegas de abalos, rioja, spain, 2007 13.5% 14.95
in direct contrast to our tasting panel, we found this rioja young, cool and lively - definitely one of the new breed of spanish wines. baked fruits and a slight nuttiness as it rolls easily over your tongue give way to fresher, almost menthol aftertaste for a delicious lingering finish.
good with - chargrilled chicken, creamy sauces
6. loggia del conte, chianti, italy, 2006 12.5% 15.50
inhale deeply and let the blackcurrant and violet aromas whisk you off to the sunflower filled tuscan hills overlooking siena. initially dry on the tongue, we were then flooded with cherries and liquorice allsorts. soft tannins and a hint of acidity make this a well rounded food wine.
good with - chargrilled chicken, tomato sauces, fava beans, liver

red wines

7. angel's flight, zinfandel, california, 2005 14.5% 15.95

big, bold californian zinfandel gives everything in spades, but retains a sophistication and balance that belies it's immediacy a healthy 14.5% voltage in no way dominates a wine that leads with toffee on the nose, then smacks of spiced berries and parma violets in the mouth .

good with - steak and tomato sauce or steak fajitas

8. yali reserve, cabernet sauvignon, chile, 2006 14% 16.50

this wine smells fantastic we got havana cigar bar with a hint of suzi quatro's wardrobe circa 1974 . chocolate dipped black cherries with a coffee chaser on the palate and a long smooth finish make this a wonderfully complex but easy drinking drop .

good with - medium to rare steak, especially with rich sauces

9. adobe, merlot, chile, 2005 14.5% 16.95

from the pioneering emiliana orgánicos winery in central valley, this wine is not only certified organic, but biodynamic, which means the vineyard is completely self sufficient and also run to an astrological calendar. if this all sounds a bit 'new age', then just enjoy the chocolate dipped strawberries that beautifully mask a whopping 14.5% punch! good with - burgers, steak and a cheese sauce.

10. trivento, cabernet/malbec, argentina, 2006 13.5% 17.95

if you can imagine bertie basset as a status quo roadie, we got leather tobacco, leather and liquorice aromas, then buckets of jammy black fruit from the 50% cabernet and 50% malbec mix, with a hint of black pepper and creamy vanilla courtesy of 8 months spent in french oak. this is a big tasting wine.

good with - steaks, burgers, rich sauces

11. ca' del matt, barbera d'asti, italy, 2002 13.5% 18.95

from a model wine making co-op in the vineyards of nizza - one of the best regions in piemonte - comes this amazingly priced italian classic.kiwi maestro matt thomson's modern approach has produced a dark chocolate and cherry masterpiece with uncharacteristically low acidity giving a truly yummy wine.

good with - tomato sauces, chargrilled chicken, fava beans, liver

12. beelgara, black shiraz, australia, 2006 14% 20.50

as the name suggests this is blacker than the sleeve of spinal tap's final album. the winemakers set out to achieve maximum flavour by leaving the grapes to ripen until the fruit and sugars peak, until it's like getting a slap from lennox lewis with a handful of black wine gums. the intense fruitiness is tempered by a little soft oak, with chocolate and pink peppercorn spices. well worth the couple of extra quid.

good with - steaks, burgers, fajitas, it will stand up to strong flavours and spices.

white wines

please note that throughout the year vintages do change. we reserve the right to present a wine of a different vintage, as long as we feel that the quality is as good or better than the vintage stated.

13. marques de calado blanco, vino de mesa, spain, 2008 13% 3.50 (175ml glass) / 13.50

gone are the days of spanish white wines only being useful for taking out rioja stains from your favourite poncho. in the past couple of decades the whole industry has gone through modernisation and classification and this fresh, lemony easy drinking drop is a prime example of the bargains to be had.
good with - on it's own or with a friend

14. coldridge estate, chardonnay, australia, 2008 13% 3.75 (175ml glass) / 13.95

deliciously dry with sherbert lemons, some lychees and a mango sneaking about in the background, this is a light refreshing chardonnay, not a hint of oak or butter in the bottle. we thought of bright summer days - proper ones, not the scottish variety- with strawberries and cream. and ducks.
good with - seafood or any light spices

15. neblina, sauvignon blanc, chile, 2008 13% 3.75 (175ml glass) / 13.95

chile still produces unbeatable sauvignons for the money and choosing is always tough, but this wine edged above the others, reminding us of a much more expensive kiwi sauvignon. green grass and grapefruit with tingling tropical tones and zingy acidity will have your tastebuds doing star jumps.
good with - salads, prawns, salmon

16. malandrino, pinot grigio, italy, 2008 12% 3.95 (175ml glass) / 14.95

it's very difficult not to like this fresh dry italian white, which makes it very easy of course to drink by the bucket. lemons and tiny flowers on the nose with a palate cleansing, dry finish. a satisfyingly cheerful wine, without ever being smug.
good with - chicken, salads, on it s'own

17. robertson winery, chenin blanc, south africa, 2008 12.5% 14.50

with more apples than granny smith's fruit bowl this is as clean, green, crisp and fresh as it gets. maybe with the exception of iceberg lettuce after a shower. nicely rounded with hints of gooseberry and quince and enough acidity to keep things balanced.
good with - salmon, crepes or as an aperitif

18. sonsierra, white rioja, spain, 2007 12% 15.50

while some white riojas can still be a little severe due to the tart viura grape, this is positively gentle, with citrus and custard and a delicious biscuity aftertaste. kind of like a glass of baked lemon cheesecake. dry to almost flinty, lively young and fresh
good with - chargrilled chicken, blackened salmon

white wines

19. cono sur, gewurztraminer, chile , 2008 13.5% 15.95
a much underrated alsatian grape that has travelled well and flourished in south america. this should really feature on more restaurant lists, it's so perfect with spicy dishes. lychees, turkish delight and rose petal aromas with an amazing tingle on the tongue. even if you can't pronounce it - give it a try!
good with - chargrilled chicken, fajitas, blackened salmon
20. alpha zeta, garganega, italy, 2007 12.5% 17.50
not the most obvious or best known grape variety perhaps, but we loved it, and you deserve it! garganega is the principle grape used in a blend to make soave. on it's own it is deliciously light and fresh with a hint of peaches and some spice. very drinkable, for the pinot grigio lover looking for a bit on the side.
good with - risotto, pasta, blackened salmon
21. southbank estate, sauvignon blanc, new zealand, 2008 12.5% 18.95
from the now legendary marlborough region, this sauvignon is fermented in stainless steel and bottled early to retain the green grass, passionfruit and gooseberry flavours that have the kids crying out for more. not quite as up front as others from the region, leading one taster to christen it marlborough light.
good with - avocado salad, chicken salad, king prawn kebab
22. la pierre blanche, sancerre, france, 2007 12.5% 20.95
every sauvignon blanc grape dreams of growing on the limestone slopes high above the upper loire, certainly the wines here are capable of complexity and flavour unequalled anywhere in the world. crisp, clean and flinty, we got pink grapefruit and a hint of lemongrass.
good with - chargrilled tuna, prawns
23. domaine des manants, chablis, france, 2006/7 12.5% 19.95
jean-marc brocard has taken this famous appellation and brought it into the 21st century without losing any of the steely dry, but elegant fruitiness that we love in our chablis it gets better with each mouthful ,sending your tastebuds tingling and your saliva glands well, salivating.
good with - avocado salad, chicken salad
- ## rosé
24. marques de calado, garnacha rose, 2008 13% 3.75 (175ml glass) / 13.95
spain seems like a perfect place to make a good rose - long hours of sunshine helps develop a juicy and ripe wine with berries and a hint of cherry
good with - simple dishes, salads, chicken and a light sauce.

champagne & champagnoise

25. mumm champagne brut n.v., france 12% 29.95
our new house champagne, no more taking chances with obscure brands. It is a little more expensive than we used to charge but it is worth every penny
26. veuve cliquot yellow label n.v., france 13% 39.95
crisp fruit acidity, rich concentration of biscuity, yeasty flavours, dry but full-bodied with a long finish and those marvellous wee bubbles! - and we love the orange label.
27. rocco prosecco, italy 11.5% 19.95
very fine prosecco supplied by an edinburgh company who buy from their friends in venice. bright and lively with ripe citrus flavours and a brilliant froth, this is a great alternative to champagne. even the bottle is sexy!
28. rocco brut rosé, italy 12% 19.95
supremely glamorous wine that is not just a pretty face - very fine bubbles, berries and cherries on the nose and loads of fruit on the palate. if sex and the city was a bottle of wine this would be it

dessert wine

29. beelgara sun dried bianca, botrytis semillon, australia, 11% (37.5cl) 11.50
a wee glass of pudding wine really helps to end the night on a high. delicious almond and honeycomb aromas with candied oranges and lemons bursting onto your tongue fading eventually to dried apricots. there's a lot going on here, perfect for our full flavoured dessert list. be a devil - share a bottle particularly good with chocolate or sticky toffee pudding.

hot beverages

- regular coffee 1.50
espresso 1.50
double espresso 1.95
cappucino 1.95
caffe latte 1.95
tea (earl grey, english breakfast, ceylon) 1.50
fruit tea (please ask for selection) 1.50
hot chocolate 1.95
liqueur coffee (with any liqueur on the menu) 4.50

spirits (25ml measures)

| | |
|----------------------|------|
| wyborowa vodka | 3.00 |
| beefeater gin | 3.00 |
| bombay sapphire | 3.00 |
| famous grouse whisky | 3.00 |
| o.v.d. rum | 3.00 |
| morgan's spiced | 3.00 |
| bacardi rum | 3.00 |
| cuervo tequila | 3.00 |
| martell cognac | 3.00 |
| pimms | 3.00 |
| jameson's whisky | 3.00 |
| jack daniel's | 3.00 |

malt whiskies

| | |
|---------------|------|
| glenmorangie | 3.50 |
| highland park | 3.50 |
| macallan | 3.50 |
| laphroaig | 3.75 |
| lagavulin | 3.75 |
| talisker | 3.75 |

brandies

| | |
|----------------------|------|
| calvados | 3.25 |
| armagnac | 3.25 |
| remy martin v.s.o.p. | 3.75 |

liqueurs (25ml unless stated)

| | |
|------------------|------|
| amaretto | 3.00 |
| peach schnapps | 3.00 |
| benedictine | 3.00 |
| baileys (50ml) | 3.75 |
| campari | 3.00 |
| cointreau | 3.00 |
| drambuie | 3.25 |
| glayva | 3.25 |
| kahlua | 3.00 |
| malibu | 3.00 |
| pernod | 3.00 |
| sambuca | 3.00 |
| sloe gin | 3.00 |
| southern comfort | 3.00 |
| strega | 3.25 |

fortified wines (50ml)

| | |
|------------------------------------|------|
| tio pepe sherry | 3.00 |
| harvey's bristol cream/amontillado | 3.00 |
| martini dry/rosso | 3.00 |
| cinzano bianco | 3.00 |
| ruby port | 3.00 |
| l.b.v. port | 3.50 |

soft drinks

| | |
|---|-----------------------------------|
| pepsi, diet pepsi, lemonade | 50p dash / 1.00 glass / 1.80 pint |
| orange, cranberry, tomato, or pineapple juice | 50p / 1.00 / 1.80 |
| baby mixers (schweppes tonic, slimline tonic, ginger ale, bitter lemon) | 75p |
| irn bru, ginger beer, coke, diet coke, appletise cans | 1.50 |
| mineral water (1ge /sml) | 3.00/1.00 |
| dash cordial | 20p |