

SPARKLING GLASS

Vilmart & Cie, <i>Grand Cellier</i> Brut, Champagne, FR NV	\$45
Bruno Paillard, <i>Rosé, Première Cuvée</i> Extra Brut, Champagne, FR	\$32
Hubert Meyer, <i>Cremant d'Alsace</i> Brut, Alsace, FR	\$14
Opera O2, <i>Lambrusco di Modena</i> , Emilia-Romagna, IT	\$13

WHITE GLASS

Elena Walch, <i>Gewürztraminer</i> , Alto Adige, IT 2016	\$20
The Eyrie Vineyards, <i>Pinot Gris</i> , Dundee Hills, OR 2015	\$15
R. Usseglio, <i>Pur Roussane</i> , Châteauneuf-du-Pape, Rhone, FR 2015	\$35
Pence Ranch, <i>Estate Chardonnay</i> , Sta. Rita Hills, CA 2014	\$18
Scholium Project, <i>The Prince in His Caves</i> , Farina Vnyrds, CA 2016	\$16

ROSÉ GLASS

Red Car, <i>Pinot Noir</i> , Sonoma County/Mendocino Ridge, CA 2016	\$13
Erste+Neue, <i>Vigneti delle Dolomiti</i> , Alto-Adige, IT 2016	\$14

RED GLASS

Holm Oak, <i>Pinot Noir</i> , Tamar Valley, Tasmania, AU 2016	\$25
Château Musar, <i>Bekaa Valley</i> , LB 2008	\$30
Jean Gardiès, <i>Les Millères</i> , Côtes du Rousillon, Rousillon, FR 2015	\$15
Bussola, <i>Ca'del Laito</i> , Valpolicella Ripasso, Veneto, IT 2014	\$18
François Gérard, <i>Côte-Rôtie</i> , Rhône, FR 2011	\$35
Ashes & Diamonds, <i>N° 1</i> , Cabernet Franc, Napa Valley, CA 2014	\$40

SWEET & FORTIFIED

Moulin Touchais, <i>Coteaux du Layon</i> , FR 1981	\$20
Telmo Rodriguez, <i>MR</i> , Moscatel, Málaga, SP 2012	\$16
Kracher, <i>N° 2</i> , Zweigelt, Trockenbeerenauslese, Burgenland, AT 2013	\$70
Toro Albalá, <i>PX. Gran Reserva</i> , Montilla-Moriles, SP 1986	\$18
Bodegas Tradición, <i>Palo Cortado, VORS 30yr</i> , Jerez, SP	\$40
Fernando de Castilla, <i>Oloroso, Antique</i> , Jerez, SP NV	\$25
Rare Wine Company, <i>Charleston Sercial</i> , Madeira, PT NV	\$18
D'Oliveiras, <i>Boal</i> , Madeira, PT 1993	\$35

Champagne Variety \$13
Cucumber, Aloe, Mint, Vodka, and Sparkling Wine served in a flute

Spritz in Nature \$14
Lambrusco, Hemp infused vodka, amaro di angostura, triple sec, served in a stem

Cup Styled \$13
Mandarin and Cinnamon Infused Rum, Muscat Liqueur, Coconut, served down

Martini Inspired \$15
Grappa, Sake, and Spiced Pear Brandy served up

Sour Profile \$13
Bourbon, Cassis, Lemon, topped with Riesling Foam, served down

Collins Family \$14
Strawberry infused Aquavit, Fino Sherry, Aperol, Grapefruit, served tall

Negroni Reflection \$14
Beet Infused Scotch, Fernet, and Bitters served on the rocks

Manhattan Schooled \$13
Calabrian Chili infused Mezcal, Amaro, Antica Formula, Pomegranate, served up

Old Fashioned Drink \$15
Cognac, Amaro, Truffle, and Chocolate served neat

Seasonal Non-Alcoholic Cocktail \$8

BEER & CIDER

Sour Ale, *Ommegang Sour Pale Ale*, Cooperstown, NY (6.9%) \$11
Sour Ale, Upland, *Crimson Red*, Bloomington, IN (11.2%) - 500ml \$29,
White Ale, Unibroue, Quebec, Canada (5.0%) \$8
Pale Ale, *Three Sheets*, Sydney, Australia (4.9%) \$7
Marzen, Schönramer, *Gold*, Bavaria, Germany (6.0%) - 500ml \$12
Saison, Allagash, Portland, ME (6.1%) \$10
India Pale Ale, North Coast, *Stellar*, Fort Bragg, CA (6%) \$12
Imperial Stout, North Coast, *Old Rasputin*, Fort Bragg, CA (9.0%) \$9
Cider, Wandering Aengus, *Wanderlust*, Salem, OR (6.9%) \$14
Cider, Scar of the Sea, Bear Creek Ranch, CA (8.0%) - 750ml \$40