

## SPECIALTY COCKTAILS

*Feathered Serpent*  
mezcal, velvet falernum, lemon, walnut bitters / 13

*Moonraker*  
3 rum blend, allspice dram, lime / 13

*Cessna*  
tequila, luxardo, cassis, lemon, absinthe / 13

*Barbarella*  
rubarb amaro, lemon, ginger / 13

*The Overlook*  
bourbon, sour apple liqueur, Gran Classico / 13

*El Gato Negroni*  
oaked tom cat gin, aperol, antica vermouth, bitter / 13

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## SPARKLING WINES BY THE GLASS

Cremant de Loire (mostly chenin) Briderie  
*Puret  de Silex Loire Valley FR nv / 11*

Brut de Noir (grasparossa/p.noir)  
*Chiarli Veneto IT nv / 10*

## WHITES BY THE GLASS

“Heugumber” (chasselas) Zeireisen  
*Badischer GA 2014 / 9*

Riesling Kabinett Leitz  
*Dragonstone Rheingau GR 2015 (o) / 11*

Chardonnay Red Car  
*Sonoma Coast 2013 CA / 14*

“Cuv e Karatas” Bedrock  
*Moon Mountain Sonoma CA 2015 / 14*

Timorasso Caespes  
*Colli Tortonesi Piedmont IT 2014 / 16*

Chardonnay Kistler  
*Les Noisetiers Sonoma Coast CA 2014 (3 oz) / 15*

## ROS  BY THE GLASS

Tavel (grenache) Mordor e  
*Southern France 2015 / 14*

## REDS BY THE GLASS

Pinot Noir Fossil Point  
*Edna Valley CA 2015 / 11*

Zweigelt Schwarzb ock  
*Bisamberg-Wein AU 2013 / 11*

Moulin   Vent (gamay) Cru Beaujolais  
de Colette *Burgundy FR 2013 / 13*

petite sirah Trinafour  
*Niemi Vineyard Mendocino CA 2012 / 15*

Barolo (nebbiolo) Bersano  
*Nirvasco Piedmont IT 2007 / 18*

“Orion” (old vine field blend) Sean Thackrey  
*Rossi Vineyard St. Helena CA 2012 (3 oz) / 18*

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## APERITIFS

Kir / 12

Kir Royale / 12

Sherry Manzanilla Hidalgo / 8

Lillet blanc / 8

Campari / 7

Punt e Mes / 7

Cocchi Americano / 8

## JUICES & SODAS

Navarro pinot noir / 6

Martinelli’s sparkling apple cider / 4

Fever Tree ginger beer / 4

house-made lemonade / 4

house-made soda of the day / 7

## BEERS

North Coast Scr+imshaw Pilsner CA / 6

Coronado “Islander” IPA CA / 7

Allagash Saison ME / 6

Sierra Nevada Pale Ale CA / 6

North Coast Old #38 Stout CA / 6

Erdinger Weissbr u N/A GER / 6