

SPECIALTY COCKTAILS

Walk in the Woods
gin, green chartreuse, allspice dram, lemon / 13

Moonraker
3 rum blend, benedictine, 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

SPARKLING WINES BY THE GLASS

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

Brut de Noir Chiarli
Veneto IT nv / 10

WHITES BY THE GLASS

“Heugumber” (chasselas) Zeireisen
Badischer GR 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 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

Cabernet Franc Madeleine
Paicines San Benito 2013 / 14

“Bambino” (zin field blend) Bucklin
Sonoma Valley Sonoma 2013 (o) / 13

Barolo (nebbiolo) Bersano
Nirvasco Piedmont IT 2007 / 18

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

APERITIFS

Kir / 11

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 Scrimshaw 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