

## 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

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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 Chiarli  
*Veneto IT nv / 10*

## WHITES BY THE GLASS

Furmint Gr f Degenfeld  
*Tokaj 2013 HG / 12*

Chardonnay Red Car  
*Sonoma Coast 2013 CA / 14*

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

Muscadet St phane Orioux  
*Loire Valley 2014 FR (o) / 14*

Chardonnay Williams-Selyem  
*Unoaked Russian River 2013 CA (3 oz) / 15*

## ROS  BY THE GLASS

ros  of pinot noir Red Car  
*Sonoma Coast 2016 CA / 14*

Txakolina Rubentis  
*Gerariako 2016 SP / 16*

## REDS BY THE GLASS

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

Zweigelt Schwarzb ck  
*Bisamberg-Wein Au 2013 / 11*

Lacrima di Morro d’Alba  
*Marotti Campi Marche 2014 IT / 12*

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

Cabernet Sauvignon Folk Tree  
*Lake County CA 2014 / 14*

“Orion” (old vine field blend) Sean Thackrey  
*Rossi Vineyard St. Helena CA 2013 (3 oz) / 18*

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## 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