

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
Pureté de Silex Loire Valley FR nv / 11

Rosé Frizant (mostly cabernet)
Daumas Gassac L'Hérault 2016 (b) FR / 15

WHITES BY THE GLASS

Malvasia Bianca Birichino
Monterey 2014 CA / 10

Furmint Gróf Degenfeld
Tokaj 2013 HG / 12

Chardonnay Red Car
Sonoma Coast 2013 CA / 14

Greco Copolino Perlingieri
Campania 2013 IT / 15

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

ROSÉS BY THE GLASS

Vin Gris d'Amador (mostly grenache)
Terre Rouge Sierra Foothills 2016 CA (o) / 13

Etna Rosato (nerello mascalese)
Graci Sicily 2016 IT / 15

REDS BY THE GLASS

Pinot Noir Fossil Point
Edna Valley CA 2015 / 11

Zweigelt Schwarzböck
Bisamberg-Wein Au 2013 / 11

"Indica" (carignan) LIOCO
Mendocino 2014 CA / 13

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

Langhe Rosso (nebbiolo) Giordano
Piedmont 2014 IT / 14

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

APERITIFS

Kir / 11

Kir Royale / 14

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 Weissbräu N/A GER / 6