

SPECIALTY COCKTAILS

Kingsley
amaro nonino, falernum, lime, tonic, cucumber, lime / 13

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

The Sage
sage infused gin, aperol, vermouth / 13

The Overlook
bourbon, sour apple liqueur, gran classico, peychaud / 13

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

Feathered Serpent
mezcal, benedictine, falernum, walnut bitter / 13

SPARKLING WINES BY THE GLASS

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

Ros  Frizant (mostly cabernet)
Daumas Gassac L'H rault 2016 (b) FR / 15

WHITES BY THE GLASS

Malvasia Bianca Birichino
Monterey 2014 CA / 10

Picpoul de Pinet Moulin de Gassac
Languedoc 2016 FR / 11

Furmint Gr f Degenfeld
Tokaj 2013 HG / 12

Chardonnay Red Car
Sonoma Coast 2013 CA / 14

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

ROS S BY THE GLASS

Ercavio (tempranillo)
Toledo Castilla SP 2016 / 9

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

REDS BY THE GLASS

Pinot Noir Fossil Point
Edna Valley CA 2015 / 11

"Tres Partes" (garnacha) M ximo Abete
Navarra 2015 SP / 12

Chinon (cabernet franc) Pallus
Messanges Loire Valley FR 2015 / 12

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

Langhe Rosso (nebbiolo) Giordano
Piedmont 2015 IT / 14

"Lytton Springs" (field blend) Ridge
Dry Creek Sonoma CA 2014 (s) (3 oz) / 12

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 Weissbr u N/A GER / 6