

SPECIALTY COCKTAILS

Torino
gin, thyme liqueur, benedictine, vermouth, bitters / 13

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

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

Western
rye, carpano, chocolate bitters, grenadine / 13

Nola
bourbon, amaro nonino, gran classico, peychaud / 13

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

SPARKLING WINES BY THE GLASS

Cremant de Loire (mostly chenin)
Jean Françoise Mérieu Loire Valley FR nv / 13

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

WHITES BY THE GLASS

Chardonnay Badoz
Côtes du Jura FR 2015 / 12

Bordeaux Blanc (mostly semillon)
Ducasse Fr 2016 (s) / 12

Gewürztraminer/Pinot Gris Blend
COR Alba Columbia Valley WA 2015 (s) / 12

Godello Valdesil
Montenovo Valdeorras SP 2015 / 12

Châteauneuf-du Pape (grenache/roussanne)
La Nerthe Rhône Valley FR 2015 (s) (3 oz) / 20

ROSÉS BY THE GLASS

Marisa Cuomo (piedirosso/aglianico)
Costa d'Amalfi Campania IT 2015 / 11

REDS BY THE GLASS

Tres Partes (garnacha) Máximo Abete
San Martin Navarra SP 2015 / 11

Bedrock Old Vine (zinfandel)
Sonoma CA 2016 / 11

"Red Piano" (Rhône blend) McEvoy Ranch
Marin CA 2012 / 12

Chianti Classico (sangiovese) Volpaia
Tuscany IT 2015 (o) / 12

Pinot Noir Fossil Point
Edna Valley CA 2016 (s) / 12

Barolo (nebbiolo) Ettore Germano
Serralunga d'Alba Piedmont IT 2012 (o) (3 oz) / 20

APERITIFS

Kir / 11

Kir Royale / 14

Sherry Manzanilla Navazos / 8

Lillet blanc / 8

Campari / 7

Punt e Mes / 7

Cocchi Americano / 8

JUICES & SODAS

Navarro pinot noir / 6

San Pellegrino aranciata / 5

Martinelli's sparkling apple cider / 4

Fever Tree ginger beer / 4

house-made lemonade / 4

house-made soda / 7

BEERS

Sierra Nevada Pale Ale CA / 6

North Coast Scrimshaw Pilsner CA / 6

Coronado "Islander" IPA CA / 7

North Coast Old #38 Stout CA / 6

La Fin du Monde CN / 7

Erdinger Weissbräu GER / 6
(Non Alcoholic)