

**SPECIALTY COCKTAILS / 13**

Torino  
gin, thyme liqueur, benedictine, vermouth, bitters

Glass Monkey  
scotch, lemon, amarena cherry

Foursider  
cachaca, fresh lime, ginger, aranciata

Moonraker  
rum blend, allspice dram, benedictine, bitters, lime

Nola  
bourbon, amaro nonino, gran classico, peychaud

Feathered Serpent  
mezcal, benedictine, falernum, walnut bitter

**SPARKLING WINES**

Cava Reserva (xarel-lo macabeu perella)  
Jané Ventura *Penedes Catalonia SP* 2014 12/33

"Il Rosa" (rabosa/pinot) Sommariva  
*Conegliano Veneto IT* nv 10/28

**WHITES**

Sauvignon Blanc Cultivar  
*Napa CA* 2016 10/28

Palomino (Jaén) Flavus Vina Sastre  
*Ribera del Duero SP* 2013 13/36

Riesling Hexamer  
*Porphy Nahe GR* 2014 14/38

Chardonnay Ten Acre  
*Russian River CA* 2014 14/38

**ROSÉS**

Tavel (grenache) Domaine Amido  
*Rhône FR* 2016 (o) 10/28

Rosé of Pinot Noir Red Car  
*Sonoma Coast CA* (o) 2016 14/38

**REDS**

Primitivo Monaci  
*Piluna Pugila IT* 2015 10/28

"Red Piano" (Rhône blend) McEvoy Ranch  
*Marin CA* 2012 10/28

Pinot Noir Fossil Point  
*Edna Valley CA* 2016 (s) 12/33

Régnié (gamay noir) de Colette  
*Beaujolais FR* 2016 (s) 12/33

Vino Nobile (sangiovese) Salcheto  
*Tuscany IT* 2014 (o) 15/41

**AND IF YOU WANT TO TRY SOMETHING SPECIAL**

**WHITE**

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

**RED**

Merlot Ridge *Monte Bello*  
*Santa Cruz Mtns CA* 2014 (3 oz glass) / 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)