

WINE

◆ SPARKLING ◆

Cava Brut, Dibon, Catalonia, SP NV	\$9/38
Brachetto, Elio Perrone, Piedmont, IT '16	\$10/42

WHITE

Riesling, Dr. F. Weins-Prüm, Mosel, DE '14	\$12/46
Verdejo, Egeo, Rueda, SP '15	\$10/38
Furmint, Verus, Podravje, SI '14	\$10/38
Chardonnay, Scagliola, Piedmont, IT '15	\$12/46

Riesling, The Bridge, Teutonic, Willamette Valley, OR '13	\$65
Gewürztraminer, Teutonic Wine Co., Willamette, OR '15	\$42
Romo, Domaine de Huards, Cour-Cheverny, FR '11	\$58
Sauvignon Blanc, Cuvee Renee, Eric Kent, Sonoma, CA '14	\$72
Heart of Gold, Edmunds St. John, El Dorado, CA '15	\$58
Ribolla Gialla, Matthiasson, Napa, CA '12	\$100
Greco di Tufo, Vadiaperti, Campania, IT '13	\$48
Chardonnay, Eric Kent, Russian River Valley, CA '14	\$90

ROSÉ & ORANGE

Savu, iGreco, Calabria, IT '11	\$10/38
Branco, Quinta da Palmirinha, Vinho Verde, PT '13	\$12/46
Chenin Blanc, Château la Tour Grise, Loire, FR '14	\$14/54
Nur, La Distesa, Marche, IT '15	\$16/62

RED

Pinot Noir, The Ned, Marlborough, NZ '15	\$12/46
Rosso di Montalcino, Il Valentiano, Tuscany, IT '14	\$11/42
Tempranillo, Bodegas Abanico, Tierra de Castilla, SP '15	\$10/38
Shiraz, Paxton, McLaren Vale, AU '14	\$10/38

Pinot Noir, The Withers, Anderson Valley, CA '13	\$90
Pinot Noir, The Withers, Sonoma Coast, CA '14	\$90
Nebbiolo, ARPEPE, Rosso di Valtellina, Lombardy, IT '13	\$85
Sangiovese, Mastrojanni, Montalcino, Tuscany, IT '13	\$68
Etna Rosso, Feudo, Girolamo Russo, Sicily, IT '14	\$76
SMG, Mr. Burgess, The Withers, El Dorado, CA '13	\$90
Vinhão, Quinta da Palmirinha, Vinho Verde, PT '14	\$46
Cab. Franc, Broc Cellars, Santa Barbara, CA '14	\$70
Cab. Franc, Château Yvonne, Saumur-Champigny, FR '13	\$65
Syrah, La Pyramide, Fausse Piste, Columbia Valley, WA '12	\$72
Syrah, Eric Kent, Las Madres, Carneros, CA '13	\$90
Zinfandel, Broc Cellars, Sonoma, CA '14	\$70
Zinfandel, Black Chicken, Robert Biale, Napa, CA '14	\$90

COCKTAILS



OLD TO ALVAH	\$12
four roses bourbon, burnt orange peel, luxardo cherry, orange bitters	
THE MACHINE	\$11
blanco and reposado tequila, jalapeno, red pepper, green chartreuse, lemon, agave, grapefruit bitters	
UMBRELLA DRINK #1	\$11
privateer silver rum, baijiu, peanut falernum, lime, mace	
HOMEWARD BOUND	\$12
v-one vodka, sage, genepy, blanc vermouth, lime	
WAITING FOR BRETT	\$10
laird's bonded applejack, calvados, jägermeister, lemon, house grenadine	
MONTAGUE MANHATTAN	\$13
bulleit rye, tawny port, black walnut bitters	
DAISY BUCHANAN	\$12
fidencio mezcal, tepache, sapins, ginger, lemon	
RIDING THE PINE	\$12
terroir gin, zirbenz pine liqueur, yellow chartreuse, lemon	
BARREL AGED #5	\$12
calvados, banane du brésil, mezcal, mole bitters	

BEVERAGES

Acqua Panna 500ml	\$4
San Pellegrino 500ml	\$4
House Lemonade	\$4
Iced Tea	\$4
Coca-Cola	\$4
Harmony Springs Sodas	\$4
Root Beer / Ginger Beer / Black Cherry / Grapefruit-Lemon / Orange	

February 10, 2017
Food Allergy? Dietary restriction? We gotchu.