

WINE



SPARKLING

Prosecco, Extra Dry, Tenuta Santomè, Treviso, IT NV	\$10/42
Brachetto, Elio Perrone, Piedmont, IT '16	\$9/38

WHITE

Riesling, Dr. F. Weins-Prüm, Mosel, DE '14	\$12/46
Verdejo, Egeo, Rueda, SP '15	\$11/42
Passerina, Barone Cornacchia, Abruzzo, IT '15	\$10/38
Furmint, Verus, Podravje, SI '14	\$10/38

Riesling, The Bridge, Teutonic, Willamette Valley, OR '13	\$65
Chenin Blanc, Charles Bove, Vouvray, Loire, FR '15	\$42
Romo, Domaine de Huards, Cour-Cheverny, FR '11	\$58
Sauvignon, Perusini, Colli Orientali del Friuli, IT '15	\$46
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
Bourgogne Blanc, Hervé Azo, Burgundy, FR '14	\$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
GSC, L'Ameillaud, Vacluse, Rhone, FR '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
Rosso di Valtellina, ARPEPE, Lombardy, IT '13	\$85
Barbera d'Asti, Agostino Pavia, Piedmont, IT	\$46
Rosso di Montalcino, Mastrojanni, Tuscany, IT '13	\$68
SMG, Mr. Burgess, The Withers, El Dorado, CA '13	\$90
Bonarda, Familia Mayol, Mendoza, AR '13	\$42
Vinhão, Quinta da Palmirinha, Vinho Verde, PT '14	\$46
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	
AUNT POLLY	\$12
ransom old tom gin, cocchi americano, cedar, fennel	
HOMEWARD BOUND	\$12
v-one vodka, sage, genepy, blanc vermouth, lime	
THE VILLAGE GREEN	\$10
powers irish whiskey, green tea, honey, *add an egg \$1	
lemon, boston bitters	
MONTAGUE MANHATTAN	\$13
bulleit rye, tawny port, black walnut bitters	
DAISY BUCHANAN	\$12
fidencio mezcal, tepache, sapins, ginger, lemon	
UMBRELLA DRINK #1	\$11
privateer silver rum, baijiu, peanut falernum, lime, mace	

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	

March 17, 2017
Food Allergy? Dietary restriction? We gotchu.