

WINE

◆ SPARKLING ◆

Prosecco, Extra Dry, Marsuret, Treviso, IT NV \$9/38

WHITE

Grüner Veltliner, Groiss, Weinland, AT '15 1L \$9/38
 Sauvignon Blanc, Les Deux Moulins, Loire, ,FR '15 \$10/38
 Passerina, Barone Cornacchia, Abruzzo, IT '15 \$10/38
 Chardonnay, Fleur, Carneros, CA '14 \$12/46
 Riesling, The Bridge, Teutonic, Willamette Valley, OR '13 \$65
 Riesling, Dr. F. Weins-Prüm, Mosel, DE '14 \$46
 Sauvignon, Perusini, Colli Orientali del Friuli, IT '15 \$46
 Sauvignon Blanc, Cuvee Renee, Eric Kent, Sonoma, CA '14 \$72
 Sauvignon Blanc, Bow & Arrow, Willamette, OR '15 \$65
 Chenin Blanc, Charles Bove, Vouvray, Loire, FR '15 \$42
 Romo, Domaine de Huards, Cour-Cheverny, FR '11 \$58
 Chenin Blanc, Château la Tour Grise, Loire, FR '14 \$54
 Nur, La Distesa, Marche, IT '15 \$62
 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

Sentier, Coteaux d'Aix-en-Provence, FR '16 \$9/36
 Tempranillo, Upwell, CA '16 \$10/38
 Chenin/Zinfandel, Iconic Wines, CA '16 \$10/38
 Rosé, The Withers, El Dorado, CA '16 \$14/56

RED

Gamay, Les Roches Bleues, Côte de Brouilly, FR '14 \$11/42
 Tempranillo, Luberti, Rioja, SP '16 \$10/38
 Nero d'Avola, Nicosia, Sicily, IT '15 \$10/38
 Cabernet Sauvignon, Caparone, Paso Robles, CA '16 \$13/50
 Pinot Noir, The Withers, Anderson Valley, CA '13 \$90
 Pinot Noir, The Withers, Sonoma Coast, CA '14 \$90
 Pinot Noir, Omero Cellars, Willamette Valley, OR '14 \$65
 Cabernet Franc, Broc Cellars, Santa Barbara, CA '16 \$70
 Rosso di Montalcino, Mastrojanni, Tuscany, IT '13 \$68
 SMG, Mr. Burgess, The Withers, El Dorado, CA '13 \$90
 Syrah, Eric Kent, Las Madres, Carneros, CA '13 \$85
 Syrah, Fausse Piste, Columbia Valley, WA '14 \$54
 Zinfandel, Black Chicken, Robert Biale, Napa, CA '14 \$90
 Rouge, Château Respide-Medeville, Graves, FR '11 \$65
 Cabernet Sauvignon, Brea, Paso Robles, CA '13 \$67

COCKTAILS



OLD TO ALVAH \$12
 four roses bourbon, burnt orange peel, luxardo cherry,
 orange bitters

THE MACHINE \$11
 blanco and reposado tequila, thai chili, red pepper, green
 chartreuse, lemon, agave, grapefruit bitters

THE GODFATHER, PART II \$13
 ferrand 1840 cognac, fernet branca, amaretto, laphroaig

THE VILLAGE GREEN \$10
 powers irish whiskey, green tea, honey, *add an egg \$1
 lemon, boston bitters

THE HERMAN \$12
 privateer gin, bergamot, lime, tiki bitters

DAISY BUCHANAN \$12
 fidencio mezcal, tepache, sapins, lemon, ginger

UNDER THE UMBRELLA \$12
 el dorado 8yr rum, banane du bresil, orgeat, lime, underberg

BARREL AGED #8 \$13
 terroir gin, gentian liqueur, douglas fir, elderflower

MONTAGUE ICED TEA \$11
 v-one vodka, lillet blanc, earl grey, lemon, honey

HOUSE NEGRONI ...on tap! \$10
 letherbee gin, campari, cocchi torino

BEVERAGES \$4



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

May 5, 2017
 Food Allergy? Dietary restriction? We gotchu.