

WINE

◆ SPARKLING ◆

Spumante Extra Dry, Cà di Rajo, Veneto, IT NV \$9/38

WHITE

Melon de Bourgogne, Julien Braud, Muscadet, FR '16 40oz \$9/46
 Sauvignon Blanc, Les Deux Moulins, Loire, FR '15 \$11/42
 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 No. 198, Boundary Breaks, Finger Lakes, NY '14 \$48
 Gewürztraminer, Castel Sallegg, Süd Tirol, IT '16 \$46
 Amycas, Brooks, Willamette Valley, OR '16 \$50
 Sauvignon, Perusini, Colli Orientali del Friuli, IT '15 \$46
 Sauvignon Blanc, Cuvee Renee, Eric Kent, Sonoma, CA '14 \$72
 Chenin Blanc, Charles Bove, Vouvray, Loire, FR '15 \$42
 Romo, Domaine de Huards, Cour-Cheverny, FR '11 \$58
 Nur, La Distesa, Marche, IT '15 \$62
 Heart of Gold, Edmunds St. John, El Dorado, CA '15 \$58
 Coda di Volpe, Vadiaperti, Campania, IT '14 \$48
 Bourgogne Blanc, Hervé Azo, Burgundy, FR '14 \$48
 Chardonnay, Eric Kent, Russian River Valley, CA '14 \$90

ROSÉ

Commanderie de la Bargemon, Provence, FR '16 \$10/38
 Vin Gris, Birichino, Santa Cruz, CA '16 \$12/46
 Petit Cochon, Domaine Rimbert, Saint Chinian, FR '16 \$9/36
 Rosé, The Withers, El Dorado, CA '16 \$14/56

RED

Grignolino, Agostino Pavia & Figli, Asti, IT '16 \$10/38
 Gamay, Domaine de Bellevue, Beaujolais, FR '15 \$10/38
 Cinsault, Domaine Magellan, Languedoc, FR '15 \$10/38
 Cabernet Franc, Anthony Road, Finger Lakes, NY NV \$11/42

Pinot Noir, The Withers, Anderson Valley, CA '13 \$90
 Pinot Noir, The Withers, Sonoma Coast, CA '14 \$90
 Pinot Noir, Brooks, Willamette Valley, OR '15 \$65
 Pinot Noir, Zena Crown, Beaux Frères, Willamette, OR '14 \$100
 Nebbiolo, ARPEPE, Valtellina, Lombardy, IT '13 \$95
 Gamay, Edmunds St. John, El Dorado, CA '15 \$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

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 SINCLAIR \$11
 duquesne rum agricole, cachaça, pineapple, lime

A SIMPLE STOREY \$11
 bison grass vodka, sapins, lemon, fennel, psychaud's

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

THE SYLVESTER \$12
 fidencio mezcal, espolon, aperol, grapefruit, lime

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

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

BARREL AGED #9 \$13
 calvados, "whiskey blend", smoked amaro,
 spanish vermouth, "bit 'o rum"

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

June 30, 2017

Before placing your order, please inform your server if a person in
 your party has a food allergy.