

# WINE

◆ SPARKLING ◆

Prosecco Extra Dry, Marsuret, Valdobbiadene, IT NV \$10/42

## WHITE

Sauvignon Blanc, Les Deux Moulins, Loire, FR '15 \$11/42

Passerina, Barone Cornacchia, Abruzzo, IT '15 \$10/38

Chardonnay, Foxglove, Central Coast, CA '14 \$12/46

Riesling, The Bridge, Teutonic, Willamette Valley, OR '13 \$65

Riesling No. 198, Boundary Breaks, Finger Lakes, NY '14 \$48

Amycas, Brooks, Willamette Valley, OR '16 \$50

Chenin Blanc, Charles Bove, Vouvray, FR '15 \$48

Sauvignon, Perusini, Colli Orientali del Friuli, IT '15 \$46

Sauvignon Blanc, Cuvee Renee, Eric Kent, Sonoma, CA '14 \$72

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 \$54

Chardonnay, Jean Paul Thibert, Mâcon-Fuissé, FR '16 \$62

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 \$10/38

## RED

Pinot Noir, Famille Laurent, Saint-Pourçain, FR '15 \$12/46

Uva Rara, Castaldi Francesca, Colline Novaresi, IT '15 \$10/38

Saperavi, DOQI, Kakheti, GE '15 \$10/38

Bordeaux, Château le Thil, Côtes de Bourdeaux, FR '15 \$11/42

Pinot Noir, The Withers, Anderson Valley, CA '13 \$90

Pinot Noir, The Withers, Sonoma Coast, CA '14 \$90

Pinot Noir, Zena Crown, Beaux Frères, Willamette, OR '14 \$120

Nebbiolo, Castaldi Francesca, Fara, Piedmont, IT '11 \$65

Gamay, Edmunds St. John, El Dorado, CA '15 \$58

Rosso di Montalcino, Mastrojanni, Tuscany, IT '14 \$68

SMG, Mr. Burgess, The Withers, El Dorado, CA '13 \$90

Cabernet Franc, Chateau Yvonne, Loire, FR '14 \$65

Zinfandel, Birichino, Central Coast, CA '14 \$54

Zinfandel, Black Chicken, Robert Biale, Napa, CA '14 \$90

Syrah, Fausse Piste, Columbia Valley, WA '14 \$58

Rouge, Château Respide-Medeville, Graves, FR '11 \$72

Cabernet Sauvignon, Caparone, Paso Robles, CA '14 \$58



# 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 rhum agricole, cachaça, pineapple, lime

A SIMPLE STOREY \$11

bison grass vodka, sapins, lemon, fennel, peychaud's

FAST EDDY \$12

ferrand 1840 cognac, nux alpina nocino, cocchi torino, peychaud's, angostura

DHARMA BUM \$13

fidencio mezcal, cacao, ferrand curaçao, lime, masala

MR. MARTIN \$10

v-one vodka, lillet blanc, sumac, lemon, celery bitters

THE HERMAN \$12

privateer gin, bergamot, lime, tiki bitters

BARREL AGED #10 \$13

privateer amber rum, blanc vermouth, maurin quina

OLD PAL \$11

rittenhouse rye, campari, cocchi americano *...on tap!*

# 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

September 22, 2017

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