

WINE

◆ SPARKLING ◆

Spumante, Ca' di Rajo, Veneto, IT NV \$10/42

WHITE

Vinho Verde, Mica, Vinho Verde, PT '16 \$10/38
 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
 Bynum White, Jasper Sisco, Columbia Valley, WA '15 \$52
 Amycas, Brooks, Willamette Valley, OR '16 \$50
 Chenin Blanc, Charles Bove, Vouvray, FR '15 \$48
 Sauvignon, Perusini, Colli Orientali del Friuli, IT '15 \$46
 Pecorino, Torre dei Beati, Abruzzo, IT '16 \$54
 Heart of Gold, Edmunds St. John, El Dorado, CA '15 \$58
 Viognier, Fausse Piste, Columbia Valley, WA '15 \$60
 Coda di Volpe, Vadiaperti, Campania, IT '14 \$54
 Chardonnay, Jean Paul Thibert, Mâcon-Fuissé, FR '16 \$60
 Chardonnay, Linda Vista, Donkey & Goat, Napa, CA '16 \$72

ROSÉ & ORANGE

Rosé of Pinot Grigio, Pullus, Podravje, SI '16 \$10/38
 Branco, Quinta da Palmirinha, Vinho Verde, PT '15 \$12/46
 Rkatsiteli, DOQI, Kakheti, GE '14 \$14/54
 Nur, La Distesa, Marche, IT '15 \$62

RED

Pinot Noir, Famille Laurent, Saint Pourçain, FR '15 \$12/46
 Nebbiolo, Sandrofay, Valtellina, IT '15 \$13/50
 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, Brooks, Willamette Valley, OR '15 \$62
 Nebbiolo, Castaldi Francesca, Fara, Piedmont, IT '10 \$65
 Rosso di Montalcino, Mastrojanni, Tuscany, IT '14 \$68
 Montepulciano d'Abruzzo, Nicodemi, Teramane, IT '15 \$54
 SMG, Mr. Burgess, The Withers, El Dorado, CA '13 \$90
 Zinfandel, Birichino, Central Coast, CA '14 \$54
 Zinfandel, Black Chicken, Robert Biale, Napa, CA '15 \$90
 Syrah, Fausse Piste, Columbia Valley, WA '14 \$58
 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

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

ROY'S DONUTS \$12
 bulleit rye, cynar, aquavit, apple cider, ginger

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

GRISTMILL GROG \$11
 privateer rum, fernet branca, allspice dram, lime, turbinado

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 / Pineapple

November 14, 2017

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