

WINE

SPARKLING

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

WHITE

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

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

Chardonnay, Fleur, Cameros, 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, 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, DOQL, 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

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

Grignolino, Agostino Pavia & Figli, Asti, IT '16 \$42

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 \$12
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

MRS. MARTINEZ \$13
ransom old tom gin, luxardo liqueur, cocchi torino, orange bitters

GRISTMILL GROG \$12
privateer rum, fernet branca, allspice dram, lime, turbinado

BARREL AGED #10 \$11
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

December 8, 2017

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