

Still Wines

	Glass	Bottle
Pinot Grigio, Barone Fini, Italy	14.00	50.00
Riesling, Dr Konstantin Frank, NY	14.00	50.00
Sauvignon Blanc, Arona	15.00	55.00
Chardonnay, Skyside, California	15.00	55.00
Rosé, Whispering Angel	15.00	60.00
Pinot Noir, Bekon, California	14.00	50.00
Malbec, Dona Paula, Argentina	14.00	50.00
Cabernet, Matthew Joseph	16.00	60.00
Tempranillo, Vaza, Spain	14.00	50.00

Sparkling Wines

Moet & Chandon, Brut Imperial	24.00	120.00
Veuve Clicquot, Yellow Label, Brut	25.00	125.00
Marquis de la Tour, Brut, France	12.00	60.00
Col Vetoraz, Prosecco, Italy	14.00	65.00
Dom Perignon, France		350.00

Small Plates

Veggie Flatbread 15

Figs, Gorgonzola Cheese, Baby Arugula, Pickled Red Onion

Empanadas 13

Spinach, Onion, Manchego, Chimichurri Sauce

Jumbo Shrimp Cocktail 18

Beef Carpaccio 18

Baby Arugula, Mushrooms, Parmesan, Pesto,
Balsamic Glaze, Crostini

Cheese Board 18

Brie, Parmesan, Cheddar, Manchego, Cornichons,
Sliced Baguette, Honey Truffle Oil

Beer

Bell's Two Hearted/7	Ballast Point Grapefruit IPA/7
Bell's Oberon/7	Abita Light/7
Duvel/12	Stella Artois/7

Specialty Cocktails

15.00

Rooftop Frosé

A frozen blend of Rosé Wine, fresh watermelon,
watermelon puree, and Vodka

The Pulitzer

Gin, St. Germain,
Fernet Branca, agave nectar

Tequila Mockingbird

Tequila, agave nectar,
fresh lime juice, minced ginger

Bookmarks' Hemingway

Bacardi 8 Year rum, lime juice,
muddled mint, Champagne

Gone with the Gin

Butterfly tea infused-gin,
ginger liqueur,
Chartreuse, fresh lemon

Dante's Inferno

Mezcal, blood orange liqueur,
fresh lime, Aperol

Catcher in the Rye

Sagamore rye,
angostura bitter and lavender bitters,
aged in our own barrel

The Bookmarks Punch

Bacardi 8 Year Rum,
Rockey's Liqueur, Combier Banana,
Pineapple Juice, Peychaud's Bitters,
topped with Sparkling Wine

16.00