



WINE & COCKTAILS



wine



sparkling wine

| **santomé** |

Prosecco-Italy | *Off Dry* |

GL / BTL

\$12 / \$44

| **santomé rosé** |

Rosé-Italy | *Fruity + Light* |

\$13 / \$47

| **pita** |

Pet Nat-Portugal | *Dry + Champagne-Like* |

\$14 / \$52

rosé + orange wine

| **vin de days l'orange** |

Orange Wine-Oregon | *Ripe Citrus + Vibrant* |

\$15 / \$52

| **finca enguera** |

Rosé-Spain | *Bright Berries + Crisp Acidity* |

\$12 / \$44

| **girasole rosé** |

Rosé-California | *Dry + Refreshing* |

\$12 / \$44

white wine

| **domaine de villargeau** |

Sauvignon Blanc-France | *Sancerre-like + Floral* |

\$13 / \$48

| **lambert le droit chenin** |

Chenin Blanc-France | *Zingy + Fresh* |

\$16 / \$55

| **girasole** |

Chardonnay-California | *Brisk + Citrusy* |

\$13 / \$48

| **vin de days** |

Pinot Gris-Oregon | *Crisp + Semi-Sweet* |

\$14 / \$52

red wine

| **ultraviolet** |

Cabernet-California | *Dry + Earthy* |

\$13 / \$48

| **pas de probleme** |

Pinot Noir-France | *Silky + Red Berries* |

\$14 / \$52

| **chante l'aloutte 2015** |

Bordeaux Blend-France | *Full Bodied + Dark Fruit* |

\$14 / \$52

| **romarand gamma** |

Gamay-France | *Tannic Berries + Juicy Acidity* |

\$15 / \$52

old fashioned

\$16



| **whiskey** |

-Koval FR Barrel Pick Rye, Maple Syrup, Angostura + Bolivar Bitters, Orange Swath

| **mezcal** |

-La Luna Mezcal, Agave Syrup, Bittercube Jamaican #2 Bitters, Grapefruit Swath

| **rum** |

-Hamilton Rum Blend, Sugarcane Syrup, House Allspice Dram, Orange Swath

| **scotch** |

-Torabhaig Allt Gleann Scotch, Sherry-Honey Syrup, Orange and Umami Bitters, Orange Swath

seasonal cocktails

\$15



| **fairy godfather** |

~rich + sophisticated~

-Torabhaig Single Malt Scotch, Amaretto, Aperol, Pumpkin Spice, Lemon



| **costume jewelry** |

~bijou-like + botanical~

-deBorgen Cask Genever, Amaro Montenegro, Cocchi Torino Vermouth, Green Key Herbal Liqueur



| **argyle street sour** |

~bold + alluring~

-Sông Cái Spiced Roselle Gin, Mây Vietnamese Amaro, Giffard Apricot, Lime



| **café noche** |

~earthy + carajillo-like~

-Coffee Liqueur, Nixta, CH Amargo de Chile, Cold Brew Coffee ***Add Pumpkin Spice Liqueur \$1***



| **raven's harvest** |

~vieux carré-like + autumnal~

-Applejack, Bourbon, Sweet Vermouth, Cinnamon Syrup, Angostura & Molé Bitters



| **mercedita** |

~balanced + spicy~

-Hibiscus infused Tequila, Ancho Reyes Verde, Pamplemousse, Triple Syrup, Lime, Hellfire Bitters



| **amari daiquiri** |

~bittersweet + tart~

-Ten to One Dark Rum, Amaro Dell'Etna, Pineapple Amaro, Demerara Syrup, Lime



| **forgive and fernet** |

~bright + fruity~

-FR Watershed BIB Bourbon, Strawberry Liqueur, Fernet Branca, Lemon

non-alcoholic



| **de soi purple lune** | \$12

-Notes of cherry, blackberry nectar, vanilla oak, and rose.

| **de soi haute margarita** | \$12

-Notes of tart lime, floral agave nectar, and fiery jalapeño

| **n.a. spritz** | \$12

-Dhos NA Gin, Giffard Aperitif, Lemon, Soda

| **the forager's path** | \$12

-The Pathfinder NA Amaro, Three Spirit Nightcap, Lyre's American Malt, orange swath.

| **st. agrestis phony negroni** | \$12

-Classic Negroni without the alcohol, served over ice with an orange swath

| **blanc de blancs n.a. wine** | \$12

-Pure and clean with loads of floral notes, white peaches, ripe golden grapes, and cantaloupe. 200ml bottle