



# 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

#### | **limited addition** |

Orange(ish) Wine-Oregon | *Savory Fruit + Spice* |

\$15 / \$52

#### | **finca enguera** |

Rosé-Spain | *Bright + Crisp* |

\$12 / \$44

#### | **girasole rosé** |

Rosé-California | *Dry + Refreshing* |

\$12 / \$44

### white wine

#### | **domaine de villargeau** |

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

\$13 / \$48

#### | **domaine sparr** |

Alsace Pinot Blanc-France | *Bright Pear + Silky* |

\$14 / \$52

#### | **omero** |

Chardonnay-Oregon | *Complex + Juicy* |

\$12 / \$44

#### | **georg gustav huff** |

Riesling-Germany | *Dry + Fuity* |

\$12 / \$44

### red wine

#### | **epsilon** |

Beaujolais Quincie-France | *Juicy + Lush Acidity* |

\$16 / \$60

#### | **malat furth** |

Pinot Noir-Austria | *Alpine Berry + Forest Spice* |

\$13 / \$48

#### | **chateau la grolet** |

Bordeaux Blend-France | *Rich + Floral Minerality* |

\$15 / \$52

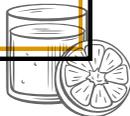
#### | **ultraviolet** |

Cabernet-California | *Dry + Earthy* |

\$13 / \$48

## old fashioned

\$16



### | **whiskey** |

-Koval FR Barrel Pick Bourbon, 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



### | **snowbird punch** |

*~tropical + refreshing~*

-Ten to One Rum, Midori, Chinola Passion fruit, Giffard Banana, Supasawa



### | **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



### | **elder plum kiss** |

*~rich fruit + floral ~*

-Rittenhouse Rye, Meili Vodka, Damson Plum Liqueur, PX Sherry, Elderflower, Tentura Cinnamon, Rose,



### | **mercedita** |

*~balanced + spicy~*

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



### | **gap year abroad** |

*~pine + whiskey heavy ~*

-Still Austin Bourbon, Zirbenz Stone Pine, Norden Aquavit, Lapsang Tea Syrup, Lemon Oil



### | **the levant garden** |

*~savory-sweet + aromatic ~*

-Meili Vodka, Apologue Saffron, Apologue Carrot, Pistachio Arak, Lemon **\*contains pistachio**

## non-alcoholic

\$12



### | **de soi purple lune** |

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

### | **de soi haute margarita** |

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

### | **n.a. spritz** |

-Dhos NA Gin, Giffard Aperitif, Lemon, Soda

### | **the forager's path** |

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

### | **bitter blossom** |

-Ghia Aperitif, Giffard NA Elderflower, NA Triple Sec, Lemon, Sugar

### | **st. agrestis phony negroni** |

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

### | **blanc de blancs n.a. wine** |

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