

WINE & COCKTAILS



wine



sparkling wine

GL / BTL

|santomé| $12 / $44
Prosecco-Italy | *Off Dry* |

|santomé rosé| $13 / $47
Rosé-Italy | *Fruity + Light* |

|barbabolla| $12 / $44
Pet Nat-Italy | *Semi-Sparkling + Vibrant Acidity* |

rosé + orange wine

|pellnua| $13 / $48
Orange Wine-Spain | *Citrus + Ripe Fruit* |

|raw| $16 / $60
Orange Wine-Austria | *Lychee + Floral Citrus* |

|crazy creatures| $13 / $48
Dry Rosé-Austria | *Airy + Light-Bodied* |

|day wine| $14 / $52
Rosé-Oregon | *Juicy Acidity + Slight Minerality* |

white wine

|marchisio| $14 / $52
Arneis-Italy | *Ripe Green Fruit + Mineral Florals* |

|domaine de villargeau| $13 / $48
Sauvignon Blanc-France | *Sancerre-like + Floral* |

|crazy creatures| $13 / $48
Grüner Veltliner-Austria | Zesty + *Vibrant* |

|la louvetrie| $13 / $48
Muscadet-France | *Savory Minerality + Crisp* |

red wine

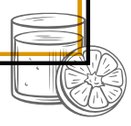
|ultraviolet| $13 / $48
Cabernet-California | *Dry + Earthy* |

|illahe| $16 / $60
Pinot Noir-Oregon | *Spiced Cherry + Vibrant* |

|chateau peybonhomme| $15 / $52
Bordeaux Blend-France | Savory + *Fruity* |

|red crush| $16 / $60
Red Blend-Oregon | *Red Fruit + Floral Spice* |

old fashioneds $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



|antique velvet| *~velvety + lush ~*
- VSOP Cognac, Apologue Persimmon, Cherry Aperitif, Shiso and Cherry Bitters, Perilla Seed Oil



|high desert drifter| *~sharp + earthy ~*
-Desert Door Sotol, Flor de Azar Orange, Ransom Genepi, Supasawa, Orange Oil



|argyle street sour| *~bold + alluring ~*
-Sông Cái Spiced Roselle Gin, Mẩy Vietnamese Amaro, Giffard Apricot, Lime



|café noche| *~earthy + carajillo-like~*
-Coffee Liqueur, Nixta, CH Amargo de Chile, Cold Brew ***Make it Pumpkin Spiced +$1***



|violet hour| *~brambly + alpine ~*
- Vodka, Blackberry, Blood Orange, Braulio, Burlesque Bitters, Lemon



|mercedita| *~balanced + spicy~*
-Hibiscus infused Tequila, Ancho Reyes Verde, Pamplemousse, Triple Syrup, Lime, Hellfire Bitters



|holiday gimlet| *~seasonal + refreshing ~*
- Sage Infused Koval Cranberry Gin, Simple, Lime



|harvest forager| *~warming + bright ~*
- Laird's Applejack, St George Spiced Pear, Apologue Carrot, Rosemary, Cardamom Bitters, Lemon

non-alcoholic $12



|de soi purple lune|
-Notes of cherry, blackberry nectar, vanilla oak, and rose.

|de soi st. moritz mule|
-Notes of pomegranate, cranberry, ginger, and rosemary

|n.a. spritz|
-Dhos NA Gin, Giffard Elderflower and Spritz Liqueur, Soda

|midnight compass|
-The Pathfinder NA Amaro, Three Spirit Nightcap, All the Bitter NA Orange Bitters, Cane Syrup, orange swath.

|bitter awakening|
-Ghia Aperitif, Giffard NA Pamplemousse, Lyre's Coffee Liqueur, Cold Brew

|st. agrestis phony negroni|
-Classic Negroni without the alcohol, served over ice with an orange swath

|spring in a bottle n.a. rosé|
-Pure and clean with loads of floral notes, elegent fruitiness, 200ml bottle