



WINE & COCKTAILS



wine



sparkling wine

| **santomé** |

Prosecco-Italy | *Off Dry* |

GL / BTL

\$12 / \$44

| **santomé rosé** |

Rosé-Italy | *Fruity + Light* |

\$13 / \$47

| **barbabolla** |

Pet Nat-Italy | *Playful Fizz + Vibrant Acidity* |

\$12 / \$44

rosé + orange wine

| **limited addition** |

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

\$15 / \$52

| **finca enguera** |

Rosé-Spain | *Bright + Crisp* |

\$12 / \$44

| **lemonade** |

Rosé-Oregon | *Juicy Acidity + Slight Minerality* |

\$14 / \$52

white wine

| **domaine de villargeau** |

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

\$13 / \$48

| **domaine sparr** |

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

\$14 / \$52

| **girasole** |

Chardonnay-California | *Bright fruit + Smooth* |

\$12 / \$44

| **broadbent** |

Vinho Verde-Portugal | *Refreshing + Light* |

\$12 / \$44

red wine

| **villargeau rouge** |

Red Blend-France | *Jammy + Lush Red Berries* |

\$13 / \$48

| **malat furth** |

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

\$13 / \$48

| **chateau la grolet** |

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

\$15 / \$52

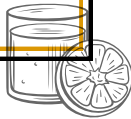
| **ultraviolet** |

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



| **serene sidecar** | *~bright + botanical~*

- PF 1840 Cognac, Sevez Honey Lavender, Mandarine Napoleon, Lemon, Lavender Sugar Rim



| **rose-colored glasses** | *~vibrant + spring-timey~*

- Singani 63, Rhubarb, Giffard Lychee, Sfumato Rabarbaro, Lemon



| **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



| **próximo presidente** | *~tart-sweet + sessionable~*

- Planteray 3 Star Rum, Dry and Rosé Vermouth, Curaçao, House Grenadine, Burlesque Bitters



| **mercedita** | *~balanced + spicy~*

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



| **ocelot's tail** | *~vibrant + aromatic~*

- Watershed FR BiB Bourbon, Sorel, House Allspice Dram, Supasawa, Cane Syrup

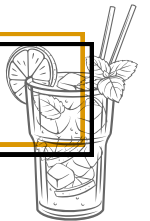


| **the levant garden** | *~savory-sweet + aromatic~*

-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. sprummer spritz** |

-Dhos NA Gin, Giffard Elderflower and Spritz Liqueur, Soda

| **tropical noir** |

-The Pathfinder NA Amaro, Three Spirit Nightcap and Livener, Pineapple Syrup, Lime

| **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

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

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