



WINE & COCKTAILS



wine



sparkling wine

	GL / BTL
santomé Prosecco-Italy <i>Off Dry</i>	\$12 / \$44
santomé rosé Rosé-Italy <i>Fruity + Light</i>	\$13 / \$47
barbabolla Pet Nat-Italy <i>Playful Fizz + Vibrant Acidity</i>	\$12 / \$44

rosé + orange wine

limited addition Orange(ish) Wine-Oregon <i>Savory Fruit + Spice</i>	\$15 / \$52
finca enguera Rosé-Spain <i>Bright + Crisp</i>	\$12 / \$44
lemonade Rosé-Oregon <i>Juicy Acidity + Slight Minerality</i>	\$14 / \$52

white wine

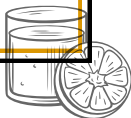
domaine de villargeau Sauvignon Blanc-France <i>Sancerre-like + Floral</i>	\$13 / \$48
crazy creatures Grüner Veltliner-Austria <i>Zesty + Vibrant</i>	\$13 / \$48
girasole Chardonnay-California <i>Bright fruit + Smooth</i>	\$12 / \$44
broadbent Vinho Verde-Portugal <i>Refreshing + Light</i>	\$12 / \$44

red wine

villargeau rouge Red Blend-France <i>Jammy + Lush Red Berries</i>	\$13 / \$48
illahe Pinot Noir-Oregon <i>Spiced Cherry + Vibrant</i>	\$16 / \$60
chateau peybonhomme Bordeaux Blend-France <i>Savory + Fruity</i>	\$15 / \$52
ultraviolet Cabernet-California <i>Dry + Earthy</i>	\$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



| ponche del sol | ~bright + lightly smoky~

- Rayu Mezcal, Chinola Pineapple, Heirloom Pineapple
Amaro, Cinnamon-Clove Piloncillo Syrup, Lemon



| primo radler | ~jammy + bright ~

- Primo Apertivo, Raspberry Liqueur, Honey Syrup,
Lemon, IPA Beer



| argyle street sour | ~bold + alluring ~

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



| café noche | ~earthy + carajillo-like~

-Coffee Liqueur, Nixta, CH Amargo de Chile,
Cold Brew Coffee



| ume-be highball | ~tart-sweet + refreshing ~

- Hatozaki Japanese Whisky, Pea Flower infused
Empirical Stonefruit, Citric Acid Blend, Sugar, Soda



| mercedita | ~balanced + spicy~

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



| pandan mai tai | ~tropical + vibrant ~

- Planteray Stiggins Rum, Ron Abuelo 7yr Rum, Kota
Pandan Liqueur, Oat-geat, Lime

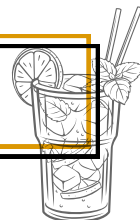


| the painted desert | ~bittersweet + rustic ~

- Desert Door Sotol, Aperol, Strawberry Liqueur, Lime

non-alcoholic

\$12



| de soi purple lune |

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

| de soi golden hour |

-Notes of citrus, hops, rosemary, bay leaf, and lemongrass.

| n.a. summer 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