



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
pita Pet Nat-Portugal <i>Dry + Champagne-Like</i>	\$14 / \$52

rosé + orange wine

pellnua Orange Wine-Spain <i>Vibrant Citrus + Earthy</i>	\$13 / \$48
finca enguera Rosé-Spain <i>Bright + Crisp</i>	\$12 / \$44
girasole rosé Rosé-California <i>Dry + Refreshing</i>	\$12 / \$44

white wine

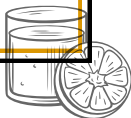
domaine de villargeau Sauvignon Blanc-France <i>Sancerre-like + Floral</i>	\$13 / \$48
domaine sparr Alsace Pinot Blanc-France <i>Bright Pear + Silky</i>	\$14 / \$52
omero Chardonnay-Oregon <i>Complex + Juicy</i>	\$12 / \$44
georg gustav huff Riesling-Germany <i>Dry + Fuity</i>	\$12 / \$44

red wine

epsilon Beaujolais Quincie-France <i>Juicy + Lush Acidity</i>	\$16 / \$60
malat furth Pinot Noir-Austria <i>Alpine Berry + Forest Spice</i>	\$13 / \$48
chateau la grolet Bordeaux Blend-France <i>Rich + Floral Minerality</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



| **fairy godfather** | ~rich + sophisticated~

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



| **cult royale** | ~dark berries + effervescent ~

-Prosecco, Fleur Charmante, Cherry Heering, Orange
Liqueur, Branca Menta



| **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



| **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



| **black forest witch** | ~bittersweet + spice cake ~

-Meili Vodka, Schonauer Apfel, Schwartzhog Kräuter,
Apologue Carrot Liqueur, Lemon, Krupnik Bitters

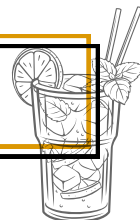


| **cognac & curios** | ~rich + warming~

-Cognac, Napoleon Mandarine, Becherovka, Carpano
Antica Vermouth, Spiced Orange Foam

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