



# 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

#### | crazy creatures |

Grüner Veltliner-Austria | *Zesty + Vibrant* |

\$13 / \$48

#### | 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

#### | illahe |

Pinot Noir-Oregon | *Spiced Cherry + Vibrant* |

\$16 / \$60

#### | chateau peybonhomme |

Bordeaux Blend-France | *Savory + Fruity* |

\$15 / \$52

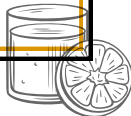
#### | ultraviolet |

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



### | ponche del sol |

*~bright + lightly smoky~*

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



### | rose-colored glasses |

*~vibrant + spring-timey~*

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



### | 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



### | ocelot's tail |

*~vibrant + aromatic~*

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



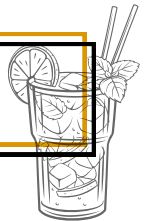
### | the painted desert |

*~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 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