

Cocktails

LIBATIONS

- **Strawberry Rhubarb Shrub** – *ketel one, strawberry, rhubarb, lime, tonic....\$12*
- **Lavender Collins** – *bombay sapphire, lavender, lemon, tonic....\$12*
- **Whiskey Spice Sangria** – *four roses bourbon, lemon, ginger beer, cabernet....\$12*
- **Cava Chameleon** – *hendricks gin, lemon, cava, elderflower liqueur....\$10*
- **Old Fashioned** – *bonded rye, sugar, barrel aged bitters, lemon peel....\$11*
- **Lychee Yuzu Martini** – *grey goose vodka, lychee, yuzu, basil, ancho....\$14*

BEER

- **Brooklyn Lager**....\$5.50
- **Bantam Cider**....\$7
- **Monk's Cafe**....\$15
- **Delirium Tremens**....\$12
- **Titan IPA**....\$7
- **Celis White**....\$7

MARTINIS

- **Vodka** – Absolut...\$10 // Tito's...\$11 // Grey Goose...\$12 // Ketel one...\$12 // Crystal Head...\$12
- **Gin** – Beefeater...\$8 // Greylock...\$8 // Edinburgh...\$9 // Plymouth...\$10 // Bombay Sapphire...\$11 // Hendricks...\$12 // Oxley...\$12
- **Vermouth** – Boisserie...\$1 // Dolin Blanc...\$2 // Lillet Blanc...\$2 // Cocchi Americano...\$2 // Kina L'avion d'or...\$2 // Noilly Pratt Dry...\$2
- **Accoutrements** – Blue Cheese Olives...\$3 // Pickled Pearl Onions...\$3 // Essential Lemon Oil...\$2

WHITE WINE

- **Sauvignon Blanc, Paul Buisse** – *limestone, yellow peel.....\$11*
- **Pinot Gris, Trimbach Reserve** – *round texture. yellow peach. lightly sweet.....\$14*
- **Chardonnay/sav. Blanc, Bin 26** – *creamy. fresh melon.....\$8*
- **Melon de Bourgogne/Chard/Sauv Blanc, La Fruitiere** – *soft pear. green apple. crisp acidity.....\$11*

RED WINE

- **Cabernet Sauvignon, Joseph Carr.** – *full body. oak. dark fruit....\$16*
- **Nebbiolo. Vietta** – *full. floral. earthy.....\$14*
- **Chinon, les Chiens-Chiens** – *medium. black cherry. pepper....\$11*
- **Teroldego. Lechtaler** – *full. ripe red fruit. spicy finish.....\$9*

SPARKLING

- **Rose, Gruet.....\$12/\$46**
- **Cava Brut, Mercat.....\$10/\$38**

*Consuming raw or undercooked food products may increase your risk of food borne illness. please let us know if you have any food allergies. thank you. proudly serving local, native, indigenous seasonal, fair trade, green, organic, all natural, hormone free, humanely treated, recycled, sustainable, biodynamic,livestock & agriculture

*Parties of 10 or more are subject to a 20% gratuity service charge