



From the Bar

Wine

Sparkling

<i>Lunetta, Prosecco, DOC, Treviso, Veneto, Italy, NV 187ml</i>	11.50	11
<i>Chic Barcelona, Brut Cava, Catalonia, Spain, NV 187ml</i>	15.00	15
<i>Domaine Chandon, Rosé, California 187ml</i>		20

White & Rosé

<i>Kris, "Artist Cuvee", Pinot Grigio, delle Venezie, ITL</i>		10 / 13.75 / 40
<i>Day Owl, Rose, California</i>		14 / 19.25 / 54
<i>Decoy by Duckhorn, Sauvignon Blanc, California</i>		16 / 22 / 60
<i>Kendall-Jackson, Chardonnay, "Vintner's Reserve", California</i>		15 / 20.75 / 58

Red

<i>Elouan, Pinot Noir, Oregon</i>		14 / 19.25 / 54
<i>Honoro Vera, Merlot, Jumilla, Murcia, Spain</i>		12 / 16.50 / 48
<i>Terrazas Alto del Plata, Malbec, Mendoza, Argentina</i>		15 / 20.75 / 58
<i>Louis M. Martini, Cabernet Sauvignon, California</i>		14 / 19.25 / 54

Flavor Origins Cocktails

Fruit

Bramble On *Belvedere Peach Nectar / monin peach / lemon / orange juice* 12

Botanical

Spiced Old Fashioned *Woodford Reserve Kentucky Straight Rye / orange bitters / cardamom bitters / cane sugar orange / lemon peel* 15

Earth

Rhubarb Margarita *Hornitos Black Barrel Anejo Tequila / Cointreau / strawberry / lime / rhubarb bitters* 14

Beer

Domestic *Miller Lite / Coors Light* 6

Craft *Blue Moon / Sam Adams Cold Snap* 6.50

Import *Corona Extra / Corona Light / Heineken / Guinness / Peroni* 6.50