Cocktails

Barrel Aged Manhattan | $12
Woodford Reserve Bourbon, Carpano Antica Vermouth & Orange Bitters

Barrel Aged Negronino | $13
Barr Hill Tom Cat Reserve Gin, Nonino Amaro, Campari, Carpano Antica, Vermouth & Orange Bitters

Acai Coconut Colada | $10
Acai Liqueur, Coconut Rum, Cream Coconut & pineapple juice

Lemon Basil Sparkler | $12
Tito's, limoncello, basil & sparkling wine

Raspberry Tangerine Mule | $11
Three Olives Tangerine Vodka, Raspberry Liqueur, lime & Fever Tree Ginger Beer

Barn Margarita | $12
Casa Noble Tequila, Cointreau, Ripe Agave Nectar, lime & a cured lime salt

Mezcal Paloma | $11
Peloton de la Muerte Mezcal Joven, Ancho Reyes Poblano, Ruby Red Grapefruit juice & chipotle lime salt

G & T of the Month | $12
Empress Gin, Elderflower, Lime & Fever Tree tonic

Rotational Seasonal Lemonade | $10
Ask your server about today’s flavor

Rotational Seasonal Sangria | $9
Ask your server about today’s flavor

Beer List

Bottles, Drafts & Growlers

Wine, Beer & Cocktail List

Scan for more options
## WINES BY THE GLASS

### WHITES

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nicolas Feuillatte Champagne</td>
<td>$15</td>
<td>$40</td>
</tr>
<tr>
<td>Ruffino Prosecco (187 ML)</td>
<td>$9</td>
<td>$40</td>
</tr>
<tr>
<td>La Vieille Ferme Rose</td>
<td>$8</td>
<td>$28</td>
</tr>
<tr>
<td>Dr Loosen Riesling</td>
<td>$9</td>
<td>$32</td>
</tr>
<tr>
<td>Barone Fini Pinot Grigio</td>
<td>$10</td>
<td>$36</td>
</tr>
<tr>
<td>Villa Maria Sauvignon Blanc</td>
<td>$10</td>
<td>$36</td>
</tr>
<tr>
<td>Simi Chardonnay</td>
<td>$12</td>
<td>$44</td>
</tr>
</tbody>
</table>

### REDS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Castle Rock Pinot Noir</td>
<td>$11</td>
<td>$40</td>
</tr>
<tr>
<td>Le Fervent Syrah</td>
<td>$11</td>
<td>$40</td>
</tr>
<tr>
<td>Seven Falls Merlot</td>
<td>$9</td>
<td>$32</td>
</tr>
<tr>
<td>Michael Torino Cuma Malbec</td>
<td>$10</td>
<td>$36</td>
</tr>
<tr>
<td>Avalon Cabernet</td>
<td>$9</td>
<td>$32</td>
</tr>
<tr>
<td>Aquinas Cabernet</td>
<td>$13</td>
<td>$48</td>
</tr>
</tbody>
</table>

## CORAVIN RESERVE GLASS POURS

3 oz / 6 oz / Bottle

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>Chardonnay</td>
<td>$11</td>
<td>$21</td>
</tr>
<tr>
<td>Pinot Noir</td>
<td>$11</td>
<td>$21</td>
</tr>
<tr>
<td>Grenache, Syrah, Petite Syrah</td>
<td>$10</td>
<td>$19</td>
</tr>
<tr>
<td>Cabernet Sauvignon</td>
<td>$15</td>
<td>$29</td>
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</table>

## WINES BY THE BOTTLE

### 375 ML BOTTLES "HALF BOTTLES"

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domaine Du Vieux Lazaret</td>
<td>$28</td>
<td>$80</td>
</tr>
<tr>
<td>Migration Pinot Noir</td>
<td>$28</td>
<td>$80</td>
</tr>
<tr>
<td>Hess Allomi Vineyard, Cabernet Sauvignon</td>
<td>$26</td>
<td></td>
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</tbody>
</table>

### SPARKLING / CHAMPAGNE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Argyle Vintage Brut</td>
<td>$44</td>
<td>$80</td>
</tr>
<tr>
<td>Philippe Gonet Champagne</td>
<td>$70</td>
<td></td>
</tr>
</tbody>
</table>

### WHITE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Claude Branger</td>
<td>$28</td>
<td></td>
</tr>
<tr>
<td>Hubr Gruner Veltliner</td>
<td>$36</td>
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</tr>
<tr>
<td>Kermit Lynch Cheverny Sauvignon Blanc</td>
<td>$37</td>
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</table>

### CHARDONNAY

<table>
<thead>
<tr>
<th>Wine</th>
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</thead>
<tbody>
<tr>
<td>Vercheres Macon Village</td>
<td>$36</td>
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</tr>
<tr>
<td>Frog's Leap</td>
<td>$52</td>
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</tr>
<tr>
<td>Ritual Chardonnay</td>
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</table>

### ROSÉ

<table>
<thead>
<tr>
<th>Wine</th>
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</thead>
<tbody>
<tr>
<td>Miraval Rose Jolie-Pitt &amp; Perrin &quot;Studio&quot;</td>
<td>$32</td>
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</table>

### RED

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kermit Lynch Côtes du Rhône</td>
<td>$29</td>
<td></td>
</tr>
<tr>
<td>Mollydooker The Boxer Shiraz</td>
<td>$48</td>
<td></td>
</tr>
<tr>
<td>Frog's Leap Zinfandel</td>
<td>$58</td>
<td></td>
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</table>

### PINOT NOIR

<table>
<thead>
<tr>
<th>Wine</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Decoy by Duckhorn</td>
<td>$40</td>
<td></td>
</tr>
<tr>
<td>Love Block Central Otago</td>
<td>$42</td>
<td></td>
</tr>
<tr>
<td>Lingua Franca Anvi Pinot Noir</td>
<td>$44</td>
<td></td>
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</tbody>
</table>

### MERLOT

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Chateau de L'orangerie</td>
<td>$32</td>
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</tr>
<tr>
<td>Markham Vineyards</td>
<td>$46</td>
<td></td>
</tr>
</tbody>
</table>

### CABERNET / CABERNET BLENDS

<table>
<thead>
<tr>
<th>Wine</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Concha Y Toro</td>
<td>$38</td>
<td></td>
</tr>
<tr>
<td>Beringer</td>
<td>$55</td>
<td></td>
</tr>
<tr>
<td>Hall Cellar Select Cab</td>
<td>$80</td>
<td></td>
</tr>
</tbody>
</table>

*Vintages & availability are subject to change*