

COCKTAILS

unless otherwise marked

\$15

REPEAL GIN & TONIC

London dry gin, Fever Tree mediterranean tonic, jamaican #2 bitters

DEAR DIARY

vodka, strawberry syrup, lemon, rhubarb bitters

REMINGTON

rye whiskey, cherry heering, cocchi americano, orange bitters

ROSEMARY’S VAYCAY

tequila, cocchi americano, rosemary, grapefruit

TEQUILA REWIND

reposado tequila, fresh OJ, framboise, bubbles, orange bitters

BOGTROTTER

Irish whiskey, apple brandy, dill, lemon, ginger beer

S.P.F. MARGARITA

tequila, passionfruit liqueur and puree, lime, agave, house spicy tincture

GOLDEN EYE

rooibos tea infused gin, Suze, cocchi americano

BON APPÉTIT

house bone marrow infused bourbon, all spice dram, black walnut bitters

THE THIRTEENTH HOUR

mezcal, Italicus, dry vermouth

SIPPA MY RUM \$17

limited to 2 per guest

light rum, dark rum, green chartreuse, crème de cassis, orgeat, acid adjusted pineapple

LOW ABV

\$12

COCCHI-COLA

cocchi di torino, coke, cherry bitters

SUZIE QUINEBERG

suze, tonic, lemon

MOCKTAILS

\$10

KISS FROM A ROSE

lemon, almond, rose water

BEST IN SHOW

strawberry shrub, fresh OJ, sprite

TWO TEARS

no abv botanical distillate, lemon, basil

DRY S.O.B.

no abv aperitif syrup, orange, soda

RED WINE

PINOT NOIR Jezebel: OR
red fruit, leather, mineral

MERLOT Decoy: CA
cherry, cocoa, plum

CABERNET SAUVIGNON Tribute: CA
bold, elegant tannins, dry finish

PINOT NOIR Fess Parker: CA
Red fruit, smooth, off-dry

NEBBIOLO GD Vajra: Italy
strawberry, earthy, light oak

QUERCETO TOSCANA Italy
earthy, red fruit, leather

\$12/48

\$12/48

\$12/48

\$65

\$56

\$56

SHIRAZ Barramundi: Australia
full-bodied, dark fruit, vanilla

MALBEC Catena: Argentina
red fruit, herbaceous, silky tannins

BORDEAUX BLEND Clarendelle: France
red fruits, spice, smooth tannins

SYRAH BLEND Stolpman La Cuadrilla: CA
dark fruit, bold, black pepper

MERITAGE Neyers Leftbank: CA
black currants, spice, acidic

\$38

\$44

\$60

\$65

\$75

WHITE WINE

PINOT GRIGIO Andriano: Italy
white peach, floral, bright acidity

MUSCADET Oysterman: France
Lemon citrus, saline, limestone

SAUVIGNON BLANC Hunky Dory: New Zealand
tropical fruits, melon, grass

RIESLING Fritz Zimer: Germany
medium bodied, tropical fruits, crème brulee

\$12/48

\$11/44

\$11/44

\$11/44

CHABLIS Domaine Louis Moreau: France
green apple, pear, crisp

CHARDONNAY Golden, Monterey: USA
medium bodied, tropical fruits, crème brulee

ROSÉ Bieler Pere & Fils: France
strawberry, peach, citrus, light

\$50

\$11/44

\$12/48

SPARKLING

BRUT Duc de Valmar: France
pear, citrus, refreshing

CAVA Los Monteros: Spain
green apple, lemon, mineral

BRUT ROSÉ Villa Sandi: Italy
strawberry, peach, citrus

\$10/40

\$12/48

\$12/48

CHAMPAGNE Besserat: France
Floral, white peach, praline

CHAMPAGNE Veuve Clicquot: France
grapefruit, quince, toast

\$80

\$95

BOTTLES & CANS

STELLA ARTOIS lager, Belgium 5.5%

BUDWEISER lager, MO 5%

BUD LIGHT lager, MO 5%

MICHELOB ULTRA LAGER lager, MO 4.2

MODELO ESPECIAL lager, Mexico 4.4%

O'DOULS non-alcoholic lager, MO

\$5

\$5

\$5

\$5

\$5

\$5

DRAUGHT

WE PRIDE OURSELVES ON OUR
CONSTANTLY ROTATING 16 UNIQUE,
LOCAL & REGIONAL SELECTIONS OF BEER.

PLEASE ASK YOUR SERVER FOR DETAILS.