

SPECIALTY COCKTAILS

STRAWBERRY DAIQUIRI-ON DRAFT

SAILOR JERRY SPICED RUM, STRAWBERRY, LIME 11

LAVENDER LEMONADE SLUSHY

VIKRE OVREVANN AQUAVIT, LEMONADE, LAVENDER, 10

PINEAPPLE EXPRESS

BLUECOAT GIN, CAMPARI, CARPANO ANTICA VERMOUTH,
PINEAPPLE CORDIAL, 13

SPARKLE THYME

YELLOW CHARTREUSE, VERMOUTH ROUTIN BLANC, BIGALLET THYME,
FRANCIS MONTAND BRUT, 14

AGAVE. MY OLD FRIEND

LUNAZUL BLANCO, LOS VECINOS ESPADIN MEZCAL
PEACH, LEMON, BASIL, 11

EVE'S FALL

CH VODKA, ST GEORGE SPICED PEAR, APPLE CORDIAL, 11

WAGON RIDER #2

RHUBARB SHRUB, GINGER, GINGER ALE, 5
OFF THE WAGON? ADD LETHERBEE GIN FOR 6

TWISTS ON CLASSICS

CHOP SHOP OLD FASHIONED

CH BOURBON, SMOKED DEMERARA,
WHISKEY BARREL BITTERS, 12

BARREL-AGED BROOKLYN

FEW RYE, AVERNA AMARO, LUXARDO MARASCHINO,
MIRO DRY VERMOUTH(AGED IN HOUSE FOR 1 MONTH IN NEW OAK), 14

DRAFTS

HALF ACRE **DAISY CUTTER PALE ALE** 8

NEW BELGIUM **CITRADELIC IPA** 8

ALLAGASH **WHITE** 8

STIEGL **PILS** 8

LEFT HAND **MILK STOUT** 8

REVOLUTION **SUN CRUSHER APWA** 8

BELL'S **OBERON WHEAT ALE** 8

OFF COLOR **APEX PREDATOR FARMHOUSE ALE** 8

HOPEWELL **CLOVER CLUB RASPBERRY SOUR** 9

VANDERMILL **VANDY SESSION CIDER** 8

3 FLOYDS **ROTATING**

BOTTLES

NEW BELGIUM **LA FOLIE SOUR** 11

LAGUNITAS **LIL' SUMPIN SUMPIN** 7

TWO BROTHERS **PRAIRIE PATH** 7

CANS

STONE **DELICIOUS IPA** 7

WAR PIGS **FOGGY GEEZER IPA** 7

STIEGL **GRAPEFRUIT RADLER** 8

ANDERSON VALLEY **MELON GOSE** 7

REVOLUTION **ROTATING HERO** 7

MODELO ESPECIAL **LAGER** 7

PIPEWORKS NINJA VS **UNICORN DOUBLE IPA** 9

NEW BELGIUM **FAT TIRE** 6

ORIGINAL SIN **ROSÉ CIDER** 7

WHITE

2017 FIGUIERE LE SAINT ANDRÉ {VERMENTINO} Provence, France \$10/\$40
From a family-owned vineyard by the Mediterranean Sea this soft, supple beauty shines with notes of lemon zest, wild herbs and vanilla beans accompanied by a salty minerality

2018 BIELER FAMILY 'DAISY' {PINOT GRIGIO/SAUVIGNON BLANC/RIESLING/MOSCATO} Columbia Valley, WA \$10/\$40
Certified Organic. *Juicy, ripe stone fruit with white flowers on the palate*

2018 NAUTILUS ESTATE {SAUVIGNON BLANC}
Marlborough, New Zealand \$12/\$44
Delightful citrus intensity characteristic of this region is balanced by a soothing and clean minerality

2018 CLARIS {PINOT GRIGIO} Veneto, Italy \$10/\$40
Certified Organic. *A fresh and inviting bouquet of acacia flowers, pears, apricots and bananas*

2018 SLO DOWN BROKEN DREAMS {CHARDONNAY} California \$13/52
A perfect balance of creamy texture and buttery mouthfeel with notes of lemon curd and pear

2018 SKOURAS SALTO WILD YEAST {MOSCHOFILERO}
Peloponnese, Greece \$12/\$48
Natural and low sulfite. Lychee leaps abundantly through this rich, textured and lively wine; this mouthwatering gem is the perfect pair for food

2017 LOUIS METAIREAU BLACK LABEL {MUSCADET}
Loire Valley, France \$12/\$48
An atypical full mouthfeel with delicate, ripe white fruits with a beautiful balance of salinity and crispness

2017 GEORG ALBRECHT SCHNEIDER KABINETT {RIESLING}
Rheinhessen, Germany \$38
From a family-owned vineyard, this wine is semi-sweet and exudes flavors of ripe apricots and hints of cream

2017 LAGAR DE CERVERA {ALBARIÑO} Galicia, Spain \$56
Persistent intense aromas accompany hints of stone fruits, pears and apples as they dance on the palate

SPARKLING

NV FRANCOIS MONTAND BRUT {CHARDONNAY} Jura, France \$10/\$40
The perfect balance of bright citrus, white flowers, and just a touch of toast

2018 KIR-YIANNI 'AKAKIES' ROSÉ {XINOMAVRO} Macedonia, Greece \$12/\$48
Experience wild strawberry jam that gives way to a bone-dry finish

ROSÉ

2018 LIQUID GEOGRAPHY {ROSÉ} Bierzo, Spain \$12/\$48
A dry, floral rosé with notes of strawberry. Pairs perfectly with patio season

NV VALLI UNITE ROSATO ROSATEA {CORTESE, DOLCETTO, BARBERA}
Italy \$14/\$56
Natural, Organic & Biodynamic. A complex, mildly fruity and funky rosé for the not-so-basic adventure seekers

REDS

2018 EL POVENIR 'AMAUTA' {MALBEC} Cafayate Valley, Argentina \$10/\$40
Family-owned, single-vineyard in the steep mountains of Salta, this lush and fruity Malbec is as adventurous as it's terroir

2016 PICO MACCARIO {BARBERA D'ASTI}
Piedmont, Italy \$11/\$44
Medium-bodied, bright and aromatic with flavors of red cherries, violets, herbs and red licorice

2017 MONTINORE {PINOT NOIR} Willamette Valley, OR \$12/44
Certified Organic & Biodynamic. Volcanic soils show through red fruits, soft tannins and a touch of white pepper

2016 MATTHEW FRITZ {CABERNET SAUVIGNON} Mendocino, CA \$12/\$44
Inviting aromas of blackberry and deep plum welcome you to a palate of lush vegetation, baking spices and deep dark fruits

2016 BODEGAS VOLVER {TEMPRANILLO} Castilla-La Mancha, Spain \$52
Certified Organic. This wine boasts a modern approach to Tempranillo that leaves you feeling spicy and bold

2018 LA KIUVA ARNAD MONTJOVET {NEBBIOLO} Aosta Valley, Italy \$56
A unique, young and fresh representation of Nebbiolo from a co-op community that offers bright red fruits and delicate spice

2014 CHATEAU BLAIGNAN MEDOC CRU BOURGEOIS {CABERNET SAUVIGNON, MERLOT} Bordeaux, France \$64
The color of rubies and just as rich her big body and palate of black currant, tobacco and cedar is sure to please