

Cocktails

Old Fashioned old forester bourbon, maggies farm spiced rum, smith & cross rum, cotton & reed allspice dram.....	\$17
White Port & Tonic broadbent white port, fever tree elderflower tonic, thyme.....	\$13
Gold Rush woodford reserve 'st.anselm single barrel' bourbon, honey, lemon.....	\$16
Manhattan sazerac rye, petrus boonekamp amaro, vermouth, bitters.....	\$17
Poncha leblon cachaca, madeira, lemon, egg white, honey.....	\$17

{Juleps}

Classic bourbon, demerara, mint give it a nip of underberg +\$5	\$14
Amaro boonekamp amaro, st.anselm madeira, sfumato rabarbaro, pineapple, lime.....	\$18
Garden fords gin, earl grey riesling syrup, lemon.....	\$16
Tiki rhum agricole, cruzan rum, myers rum, creme de cacao, pineapple, lime, bitters.....	\$20
Agave lunazul blanco, banhez joven mezcal, pama pomegranate, aperol.....	\$15
Floral vodka, poli chamomile, lemon, ginger, honey, st. germain.....	\$15

{Martinis}

2:1 bombay dry gin, dolin vermouth.....	\$16
Americana titos, olives.....	\$16
Cosmo wheatley vodka, combier, lime, cranberry.....	\$15
XXX Dirty cheap vodka, msg infused vermouth, olive juice.....	\$12
Espresso vodka, la colombe espresso, coffee liqueur.....	\$17
Martinez barr hill gin, dry vermouth, maraschino.....	\$19

{Zero Proof}

Light and Herbaceous grapefruit, lemon, q tonic, mint.....	\$10
Non-alcoholic Sekt leitz rosé rheingau, DE NV.....	\$15
Juicy IPA untitled art hazy ipa <0.5% ABV (12oz).....	\$12

Beer

{Draft Beer}

Grave Shift lost generation brewing dark lager 4.9% (9oz).....	\$8
Rotating Hazy IPA other half brewing co. hazy double ipa ~8% (9oz).....	\$9
German Pilsner rothaus tannenzäpfle 5.1% (9oz).....	\$8
Melancholia the veil saison 6% (9oz).....	\$8
Vida lost generation brewing mexican lager 4.5% (9oz).....	\$7

{Bottled & Canned Beer}

{add a st. anselm koozie to keep your can cold for \$1}

Bitburger premium pils 4.8% (16oz).....	\$10
Kolsch gaffel 4.8% (16oz).....	\$14
Märzen aeht schlenkerla smoked lager 5.4% (500ml).....	\$18
Smoothie Beer "secret machine: triple berry" dewey 7% (16oz).....	\$15
Sumac Gose back home beer persian style gose 4.6% (12oz).....	\$14
Notnotyououtotoo the veil west coast ipa 7% (16oz).....	\$17
Mosaic Function equilibrium triple ipa 10.5% (16oz).....	\$16
Snow Pants union brewing oatmeal stout 8.5% (12oz).....	\$7

{Cider and other ferments}

Bourbon Barrel Aged Rio Cider distillery lane ciderworks cider 7% (5oz).....	\$7
Piquette iapetus field blend new haven, VT 2020.....	\$8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. there is risk associated with consuming raw oysters. if you have chronic illness of the liver, stomach or blood or have immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. 07/12/24

Wines on Tap
{by the glass and 500mL}

🍷 | 500mL

{White}

Sauvignon Blanc dubard FR 2022	\$17 \$50
Vermentino san fernando tuscan, IT 2022	\$14 \$42

{Orange}

Chenin Blanc field recordings 'skins' central coast, CA 2018	\$15 \$47
---	-------------

{Red}

Syrah tablas creek 'patelin de tablas' paso robles, CA 2022	\$17 \$52
Zinfandel Blend pax mahl 'skull' central coast CA 2022	\$16 \$47

Wines by the Glass

{Sparkling}

Prosecco Superiore sommariva valdobbiadene, IT NV	\$16
Lambrusco Rosso quaresimo emilia-romagna, IT NV	\$15
Champagne domaine collet FR NV	\$28
Pet-Nat Rosé leb nat mersel bekaa valley, LB 2021	\$17
Blanc de Noirs Vintage Champagne moussé fils les fortes terres FR 2018	\$55

{White}

Chardonnay thévenet & fils mâcon villages, FR 2021	\$15
Godello raúl perez 'ultreia' bierzo, ES 2020	\$15
Verdelho broadbent branco reserva madeira, PT 2020	\$16
Pigato bisson liguria, IT 2021	\$18
Riesling seehof elektrisch rheinhessen, DE 2022	\$14

{Orange & Rosé}

Grenache Rosé peyrassol 'les commandeurs' côtes de provence, FR 2023	\$16
Trebbiano cirelli d'Abruzzo, IT, 2022	\$15
Mourvèdre Rosé pradeaux bandol, FR 2023	\$19

{Red}

Cabernet Franc clotilde legrand 'les terrages' saumur-champigny, FR 2022	\$15
Malbec tinto negro mendoza, AR 2019	\$16
Pinot Noir starr wines brooks winery - 'private label' willamette valley, OR 2022	\$21
Rubin georgiev/milkov thracian valley, BG 2021	\$16
Tempranillo psi ribera del duero, ES 2020	\$23
Touriga Nacional quinta de devesa douro, PT 2019	\$17
Grenache le boutanche corsica, FR 2020	\$15
Gamay baptiste duperray beaujolais FR 2022	\$14
Cabernet Sauvignon worthy 'sophia's cuvée' napa, CA 2019	\$26
Lagrein muri-gries alto-adige, IT 2021	\$17
Nebbiolo g.d. vajra 'albe' barolo, IT 2019	\$26
Chilled Red envinate 'la santa de ursula' canary islands, ES 2021	\$18

{Sommelier Selections by the Glass}

Clos Mogador nelinl priorat, FR 2010	\$30 (half pour)
This prestigious estate, run by René Barbier, is producing a white blend of 50% Grenache Blanc, with the other 50% being a blend of 7 different varietals, sourced from 4 vineyards, all vinified separately in a combination of, steel, concrete eggs, and different sized oak barrels. The wine is textured, weighty, and incredibly complex, but shows great freshness in spite of its age...JH	
R. López de Heredia viña gravonia crianza rioja blanco, ES 2016	\$24
Known for their careful aging of Rioja wines, Lopez de Heredia is an iconic producer that imbues their wines with both the bold terroir of the region and character of the varietal. The impact of deliberate barrel and bottle aging jumps out of the glass, delivering crisp acidity that is mellowed by soft texture and the essence of bruised peaches, lightly toasted hazelnuts, and a subtle umami finish...DS	
Paulo Da Silva chitas reserva tinto Colares, PT 1996	\$45
Made from 100% Ramisco. Paulo da Silva is a standout amongst a handful of producers in Portugal making rare and obscure wines out of the tiny region of Colares. With over 20 years of the age, this wine is still remarkably young given it's powerful ability to retain structure and bright acidity. The strawberry and rhubarb nuances are still present but controlled...JZ	
Remelluri tempranillo rioja reserva, ES 2009	\$36
Remelluri is one of the benchmark producers of Rioja, and they have graced us with this special cellar release. The oak and tannins have fully integrated, the dark fruit notes are remarkably fresh, and there is a complex earthy undertone that ties it all together. 2009 Remelluri Reserva features aromas of wild earthy red fruit intermixed with notes of vanilla and cinnamon, and a satiny texture with round, fine-grained tannins in a classical and very well-structured style.	