

Cocktails

White Port & Tonic	white port, elderflower tonic.....	\$14
Vodka & Bubbles	wheatley vodka, passionfruit liqueur, vanilla, lime, sparkling.....	\$18
Espresso	vodka, coffee liqueur, la colombe cold brew, demarara	\$17
Poncha	leblon cachaca, madeira, lemon, egg white, honey	\$16
Vodka Cocktail	wheatley vodka, cucumber and mint simple, lime.....	\$14
Tequila Cocktail	cazadores blanco, red bitters, grapefruit, lime, smoked salt.....	\$16
Rum Cocktail	dark rum, banhez mezcal, amaro, pineapple syrup, lime.....	\$17
Gold Rush	buffalo trace bourbon, honey, lemon.....	\$16
Gin Cocktail	roku gin, cocchi americano aperitif, sherry	\$15
Dirty Cocktail	haku vodka, olive brine, manzanilla olives	\$16
Cosmo	wheatley vodka citrus mash, orange liqueur, lime, cranberry	\$15
Mint Julep	wild turkey bourbon, mini underberg, simple, mint.....	\$18
Old Fashioned	old grand-dad bourbon, rums, cotton & reed allspice dram.....	\$18
Sunset Park	sazerac 'st.anselm select' rye, cinzano extra dry vermouth, apricot liqueur, bitters.....	\$16

{Non-Alcoholic}

Light & Herbaceous	grapefruit, lemon, fever tree elderflower tonic, mint.....	\$10
Cheerwine	sweet cherry	\$6
Root Beer	cane sugar.....	\$7
Birch Beer	sweet birch and wintergreen.....	\$6
Pet-Nat	muri rosé pet-nat copenhagen, DK NV	\$18
Sparkling Riesling	johannes leitz eins zwei zero DE NV	\$14
Juicy IPA	untitled art <0.5% ABV (12oz.).....	\$12

Beers & Ciders

{Drafts}

Witbier	hitachino nest kiuchi brewery 5% (9oz)	\$10
Dark Lager	grave shift lost generation brewing 4.9% (9oz.).....	\$8
German Pilsner	rothaus 5.1% (9oz.).....	\$9
Imperial IPA	all citra everything other half brewing co. 8.5% (9oz.).....	\$9
Belgian Style Tripel	merry monks weyerbacher brewing 9.3% (9oz.).....	\$9
Cidre Bouché	brut de normandie domaine dupont 5.5% (9oz.)	\$12

{Bottles & Cans}

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

Pilsner	bitbuger premium bitburger brauerei 4.8% (16oz.)	\$10
Persian Style Gose	sumac gose back home beer 4.6% (12oz)	\$14
West Coast IPA	southside denizens brewing co. 7.2% (12oz.).....	\$14
Hazy Double IPA	white ferrari veil brewing co. 8% (16oz.).....	\$16
Belgian Pale Ale	orval trappist brewery 6.9% (11.2oz.).....	\$17
Dubbel	trappistes rochefort 6 brasserie de rochefort 7.5% (11.2oz)	\$17
Kölsch	reissdorf brauerei heinrich reissdorf 4.8% (16oz.).....	\$14
Flavored Cider	jungle bird shacksbury 5.5% (12oz.).....	\$10

*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. 08/15/25

Wines on Tap
{by the glass & 500mL}

🍷 | 500mL

{White}

Sauvignon Blanc elki | gotham project | elqui valley, CL 2022..... \$16 | \$49

{Orange}

Field Blend field recordings | 'skins' | central coast, CA 2024..... \$15 | \$46

{Red}

Syrah tablas creek | 'patelin de tablas' | paso robles, US 2022 \$17 | \$52

Zinfandel Blend pax mahl | 'skull' | central coast, US 2022 \$16 | \$47

Malbec altos las hormigas | mendoza, AR 2021..... \$17 | \$52

Wines by the Glass

{Sparkling}

Champagne serge gallois | blanc de blancs 1^{er} cru | brut | FR NV \$25

Champagne Rosé marc hebrart | 1^{er} cru | brut | FR NV \$30

Prosecco Superiore san giovanni | valdobbiadene, IT NV \$16

Lambrusco Rosso secco bro | folicello | emilia-romagna, IT NV..... \$15

{White}

Dry Muscat gessami | familia gramona | penedès, ES 2022 \$14

Aligoté anne boisson | bourgogne | FR 2021..... \$20

Riesling som | zillah ranch vineyard | washington, US 2022 \$14

Chenin Blanc haarmeyer | st.rey | clarksburg, US 2023 \$16

Albariño serea | pedralonga | rias baixas, ES 2023 \$16

Verdelho broadbent | branco reserva | madeira, PT 2020 \$17

{Rosé & Orange}

Nerello Mascalese rosé di adele | feudo montoni | sicily, IT 2024..... \$17

Haložan pullus | stajerska, SI 2019 \$13

{Red}

Pinot Noir starr wines | brooks winery – 'private label' | willamette valley, US 2023 \$22

Gamay pierre-marie chermette | brouilly | beaujolais, FR 2022..... \$18

Sangiovese love you bunches | stolpman vineyards | santa barbara, US (served chilled) \$19

Tempranillo mepherston | high plains texas, US 2022..... \$15

Cabernet Franc clotilde legrand | 'les terrages' | saumur-champigny, FR 2022 \$16

Cannonau centosere | pala | cannonau di sardegna, IT 2022 \$16

Tannat garzón | reserva | UY 2022..... \$15

Touriga Nacional quinta da devesa | 'reserva' | douro, PT 2019..... \$19

Cabernet Sauvignon kalaris | napa, US 2017 \$24

{Sommelier Selections by the Glass}

Jean Marc Pillot la chaume | rully | burgundy, FR 2020 \$26

{Chardonnay}

Thanks to a well-placed connection—an old military buddy with prime vineyard holdings—Jean-Marc taps into one of the Côte Chalonnaise's hidden gems. From the generous 41-hectare lieu-dit of La Chaume, this wine bursts with ripe, fruit-forward charm, offering a round, opulent expression while still delivering that signature Côte Chalonnaise snap of minerality and acidity. And with just 20% new oak, the wood is perfectly dialed in. This is high-caliber Burgundy with insider pedigree—refined, expressive, and seriously undervalued. IC

Ronchi di Cialla refosco dal peduncolo | colli orientali del Friuli, IT 1998..... \$38

{Refosco}

Started in 1970 by Paolo and Dina Rapuzzi, Ronchi di Cialla pioneered the revival of forgotten grapes in Colli Orientali del Friuli. Today, their sons, Ivan and Pierpaolo, continue this legacy. Both having received their degrees in entomology, they prioritize biodiversity and natural farming methods in the vineyard. In the cellar, everything is fermented with native yeasts to preserve the terroir of vineyard sites. This particular cuvée is from the 1998 vintage, a notably great growing season that made long-aging wines. 100% Refosco, this is a savory wine with mushroom, earth, and gaminess leading the way; dark fruit and purple flowers add to complexity on the finish. EP

Domaine de Cristia renaissance | Châteauneuf-du-Pape | FR 2016 \$45

Owned by the Grangeon family for several generations, Domaine de Cristia is nestled in the village of Courthézon, just east of Châteauneuf-du-Pape. Committed to organic viticulture, the estate has been certified organic since the 2008 vintage. Among its 2016 Châteauneuf-du-Pape releases, Renaissance stands out for its rich, velvety texture and opulent character. Lush blackberry and plum flavors are layered with notes of spice, charred wood, smoke, licorice with fine-grained tannins. JS