

## Cocktails

<b>Old Fashioned</b> old grand-dad bourbon, maggies farm spiced rum, smith & cross rum, cotton & reed allspice dram.....	\$17
<b>White Port &amp; Tonic</b> broadbent white port, fever tree elderflower tonic, thyme.....	\$13
<b>Gold Rush</b> buffalo trace 'st.anselm single barrel' bourbon, honey, lemon.....	\$16
<b>Manhattan</b> rittenhouse rye, petrus boonekamp amaro, vermouth, bitters.....	\$17
<b>Poncha</b> leblon cachaca, madeira, lemon, egg white, honey.....	\$17

### {Juleps}

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

### {Martinis}

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

### {Hot Cocktails}

<b>Brandied Apple Cider</b> sacred bond apple brandy, rittenhouse rye, spiced apple cider.....	\$14
<b>Hot Penicillin</b> compass box blended scotch, ginger, honey liqueur, lemon, talisker.....	\$14
<b>Irish Coffee</b> tullamore d.e.w. whiskey, la colombe 'louisiane', whipped cream.....	\$12

### {Zero Proof}

<b>Light and Herbaceous</b> grapefruit, lemon, q tonic, mint.....	\$10
<b>Non-alcoholic Pet-Nat</b> muri   rosé pet-nat   copenhagen, DK NV.....	\$18
<b>Juicy IPA</b> untitled art   hazy ipa   <0.5% ABV (12oz).....	\$12

## Beer

### {Draft Beer}

<b>Grave Shift</b> lost generation brewing   dark lager   4.9% (9oz).....	\$8
<b>Rotating Hazy IPA</b> other half brewing co.   hazy double ipa   -8% (9oz).....	\$9
<b>German Pilsner</b> rothaus   tannenzäpfle   5.1% (9oz).....	\$8
<b>Festbier</b> victory   märzen   5.6% (9oz).....	\$6
<b>Farmhouse Pale</b> oxbow   farmhouse ale   6% (9oz).....	\$6

### {Bottled & Canned Beer}

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

<b>Bitburger</b> premium pils   4.8% (16oz).....	\$10
<b>Rauchbier</b> aecht schlenkerla   cherry wood smoked lager   4.6% (500ml).....	\$18
<b>Smoothie Beer</b> dewey   "secret machine: triple berry"   7% (16oz).....	\$15
<b>Sumac Gose</b> back home beer   persian style gose   4.6% (12oz).....	\$14
<b>Convince</b> the veil   west coast ipa   7% (16oz).....	\$17
<b>Lush Life</b> tired hands brewing   triple ipa   10.6% (16oz).....	\$16
<b>Altbier</b> uerige   sticke   6% (11.2 oz).....	\$16
<b>Oolong Kölsch</b> o.e.c.   kölschl 4.8% (12 oz).....	\$12

### {Cider & Other Ferments}

<b>Soif</b> les funambules   auxerrois   alsace, FR NV.....	\$12
<b>Vermouth Rosso</b> partida creuse   muz   penedès, ES NV.....(3oz pour)	\$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. 12/13/24

**Wines on Tap**  
{by the glass and 500mL}

🍷 | 500mL

{White}

<b>Sauvignon Blanc</b> dubard   FR 2022 .....	\$17   \$50
<b>Grüner Veltliner</b> baumgartner   weinviertel, AT 2022 .....	\$14   \$42

{Orange}

<b>Chenin Blanc</b> field recordings   'skins'   central coast, CA 2018.....	\$15   \$47
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{Red}

<b>Syrah</b> tablas creek   'patelin de tablas'   paso robles, CA 2022.....	\$17   \$52
<b>Zinfandel Blend</b> pax mahl   'skull'   central coast CA 2022 .....	\$16   \$47
<b>Malbec</b> altos las hormigas   mendoza, AR 2021.....	\$17   \$52

**Wines by the Glass**

{Sparkling}

<b>Champagne</b> domaine collet   FR NV.....	\$30
<b>Prosecco Superiore</b> sommariva   valdobbiadene, IT NV.....	\$16
<b>Lambrusco Rosso</b> quaresimo   emilia-romagna, IT NV .....	\$15
<b>Brut Rosé</b> cave amadeu   pinto banderia, BR NV.....	\$17
<b>Blancs de Noirs Champagne</b> bouchard   val vilaine   FR NV.....	\$45

{White}

<b>Chardonnay</b> thévenet & fils   mâcon villages, FR 2021 .....	\$15
<b>Chenin Blanc</b> haarmeyer   st.rey   clarksburg, CA 2023 .....	\$16
<b>Riesling</b> hentley farm   eden valley, AU 2014.....	\$14
<b>Verdelho</b> broadbent   branco reserva   madeira, PT 2020 .....	\$17
<b>Chasselas</b> ruben diaz   bota de doré   gredos, ES 2020.....	\$16

{Orange & Rosé}

<b>Grenache Rose</b> peyrassol   'les commandeurs'   côtes de provence, FR 2023.....	\$17
<b>Haložan</b> pullus   stajerska, SI, 2019 .....	\$13
<b>Oxidative Tannat</b> domaine finot   monticello, VA 2021.....	\$21

{Red}

<b>Cabernet Franc</b> clotilde legrand   'les terrages'   saumur-champigny, FR 2022.....	\$15
<b>Cabernet Sauvignon</b> worthy   'sophia's cuvée'   napa, CA 2019.....	\$26
<b>Aragonez</b> aplanta   alentejano, PT 2020.....	\$14
<b>Lagrein</b> muri-gries   alto-adige, IT 2021 .....	\$17
<b>Negroamaro</b> cosimo taurino   salice salentino, IT 2012.....	\$16
<b>Pinot Noir</b> starr wines   brooks winery - 'private label'   willamette valley, OR 2023 .....	\$22
<b>Tannat Reserva</b> garzón   UY 2022.....	\$15
<b>Tempranillo</b> mcpherson   high plains, TX 2022 .....	\$15
<b>Touriga Nacional</b> quinta de devesa   douro, PT 2019.....	\$18

**{Sommelier Selections by the Glass}**

<b>Jean Marc Pillot</b>   chardonnay   chassagne-montrachet, FR 2022.....	\$30
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Pillot owns half a hectare of Chardonnay in this well-positioned lieu-dit, which sits just below premier cru Champs-Gains on the slope. One third of his vines here were planted in 1950, one-third in 1990, and one-third in 2010. This is a classically rendered Chassagne-Montrachet, one which deftly balances rich, mouth-filling fruit with a powerful mineral thrust, and it carries a bright acidity in the finish which gives it length...JZ

<b>Jean Francois Ganevat 'J'en Vieux Encore'</b>   gamay blend   jura, FR 2021.....	\$28
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The wines of jean-françois ganevat are exciting for us to talk about because not only are they unique and individualistic, but they are also made with an inspiring level of care and precision. Additionally, ganevat has decided to completely eliminate the use of sulphur in his wines. Madelon is a blend of Gamay from Morgon, as well as Trousseau, and Poulsard. Ganevat is a detail-obsessed madman, and a true master of his craft. We hope his wines bring you the same joy as they bring us.

<b>Luigi Ferrando</b>   nebbiolo   carema, IT 2018.....	\$40
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The Ferrandos painstakingly cultivate their Nebbiolo vineyards on the mountainside terroir of Carema, in an amphitheater that sits in the very shadows of Monte Bianco. The resulting wine is very different than its more famous cousins from Barolo or Barbaresco and is sought after by connoisseurs for its finesse, complexity, and longevity.

<b>Marchese Antinori 'Tignanello'</b>   super tuscan   IT 1985 .....	\$50 (half glass)
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Tignanello is produced exclusively from the vineyard of the same name, a parcel of some 190 acres (77 hectares) with limestone-rich soils and a southwestern exposure at 1150-1325 feet (350-400 meters) above sea level at the Tignanello estate. It was the first Sangiovese wine to be aged in small oak barrels, the first modern red wine to use such non-traditional varieties as Cabernet in the blend. A wine of this stature with this much age is a very special treat for us to serve you, as it is our one and only bottle of this wine!