

COCKTAILS \$18

GUS'S FROSTY MARTINI NEVERSINK, HAYMANS & DOLIN VERMOUTHS + GILDA \$5

OLD FASHIONED BOURBON OR RYE, DEMERARA & BITTERS

MANHATTAN BOURBON OR RYE, VERMOUTH BLEND & COGNAC CHERRIES

DAIQUIRI HOUSE RUM BLEND, LIME & VELVET FALERNUM

PINEWOOD BRAULIO, MEZCAL, LEMON & ORANGE

THE DANCING BEE TEQUILA, APEROL, JALEPEN0, GRAPEFRUIT & HONEY

A WINTER'S TALE BOURBON, AGED RUM, LEMON, ALLSPICE DRAM & BITTERS

BEER & CIDER

BUDWEISER LAGER	5
FLAGSHIP BREWING CO. <i>WOLF HOUND</i> , IRISH STOUT	12
SLOOP <i>WEST COAST</i> , IPA	9
FARNUM HILL CIDERS FARMHOUSE CIDER	9

ZERO PROOF

ST. AGRESTIS PHONY NEGRONI or PHONY MEZCAL NEGRONI	14
NON 3 YUZU & CINNAMON	15
ATHLETIC BREWING <i>FREE WAVE HAZY</i> , N/A IPA	9
PENTIRE GIMLET HIBISCUS & GINGER	15
PELLEGRINO SPARKLING WATER	8
COKE COKE OR DIET COKE	5

WINES BY THE GLASS

SPARKLING

RAVENTÓS i BLANC *CONCA DEL RIU ANOIA*, CATALUNYA, SPAIN **BLANC DE BLANCS** 2023 17/80
HERVÉ RAFFLIN *LA NATURE'L 1ER CRU*, CHAMPAGNE, FRANCE **CHARDONNAY & PINOT NOIR** MV 22/100

WHITE

7 RADKU *BILE CUVÉE*, MORAVIA, CZECH REPUBLIC **GRUNER VELTLINER & PINOT BLANC** 2023 17/80
BODEGA HERMANOS MESA *LOCARTAS*, CANARY ISLANDS, SPAIN, **LISTÁN BLANCO** 2023 18/85
CORTE GARDONI *GREOTO*, VENETO, ITALY **GARGANEGA & TREBBIANO** 2022 17/80
MADSON WINE *CALCAIRE*, SANTA CRUZ, CALIFORNIA **CHENIN BLANC** 2024 18/85

RED

CLOS DU JAUGUEYRON *HAUT-MÉDOC*, BORDEAUX **CABERNET SAUVIGNON & MERLOT** 2020 23/99
FAMILLE GUIBERT *MOULIN DE GASSAC*, LANGUADOC, FRANCE **PINOT NOIR** 2024 16/75
SANDLANDS *LODI*, CALIFORNIA **ZINFANDEL** 2022 21/100
SAN LORENZO *DI GINO*, MARCHE, ITALY **SANGIOVESE** 2023 17/80



CELLAR PICKS

FRANCK BALTHAZAR SAN SOUFRE AJOUTÉ, RHÔNE SYRAH 2021 \$175

juicy dark fruit, savory smoke & bacon fat, violets, chewy tannins

MAYACAMAS MT VEEDER, NAPA MOUNTAIN, CALIFORNIA

CABERNET SAUVIGNON 2006 \$250

dried black cherry, cassis, licorice & firm tannins

SADIE FAMILY SOLDAAT, OLIFANTS RIVER, SOUTH AFRICA GRENACHE 2022 \$160

vibrant, medium-bodied, crunchy red fruit, earthy minerality & fine, silky tannins