

COCKTAILS \$18

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

OLD FASHIONED BOURBON, DEMERARA & BITTERS

MANHATTAN RYE, VERMOUTH BLEND & COGNAC CHERRIES

DAIQUIRI HOUSE RUM BLEND, LIME & VELVET FALERNUM

PINEWOOD BRAULIO, MEZCAL, LEMON & ORANGE

HARVEST MULE APPLEJACK, PERSIMMON, ANGOSTURA BITTERS & GINGER BEER

ROSEMARY'S GIMLET GIN, ROSEMARY SYRUP & LIME

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

BEER & CIDER

BUDWEISER LAGER 5

WILD EAST CZECH-STYLE PILSNER 12

PAULANER *OCTOBERFEST MARZEN*, LAGER 7

SLOOP *WEST COAST*, 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 *FREE WAVE HAZY*, N/A IPA 9

PENTIRE GIMLET HIBISCUS & GINGER 15

PELLEGRINO SPARKLING WATER 8

COKE COKE OR DIET COKE 5

WINES BY THE GLASS

SPARKLING

LA GIOIOSA VENETO, ITALY PROSECCO MV	15/59
SÉBASTIEN GUENIN <i>EFFORAISON</i> , CHAMPAGNE, FRANCE PINOT NOIR & CHARDONNAY MV	20/80

WHITE

7 RADKU <i>BILE CUVÉE</i> , MORAVIA, CZECH REPUBLIC GRUNER VELTLINER & PINOT BLANC 2023	17/67
DÖNNHOFF <i>DOPPELSTÜCK</i> , NAHE, GERMANY WEISBURGUNDER 2021	17/67
FATTORIA SAN LORENZO <i>LE OCHE</i> , MARCHE, ITALY VERDICCHIO 2023	18/71
GOISOT <i>BOURGOGNE CÔTES D'AUXERRE</i> , BURGUNDY, FRANCE CHARDONNAY 2023	17/67

ROSATO

BISSON <i>PORTOFINO ROSATO</i> , LIGURIA, ITALY CILIEGIOLO 2024	16/63
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RED

DU GRAPPIN VDF RHONE, FRANCE CINSULT 2022	18/71
GUIMARO RIBEIRA SACRA, SPAIN MENCIA 2023	16/63
MCKINLAY WILLAMETTE VALLEY, OREGON PINOT NOIR 2023	19/75
ROAGNA PIEDMONT, ITALY DOLCETTO D'ALBA 2023	18/71



Cellar Picks

Madson Calcaire, Chenin Blanc 2024 \$55
tart green apple, lemon, jasmine tea & dry minerality

Mullineux Iron, Chenin Blanc 2023 \$105
honeyed texture, pear, savory herbs & oyster shell minerality

Pax Mahle Lyman Ranch, Chenin Blanc 2023 \$79
white chocolate, lemon pith, bright acidity & reductive