

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

BUD HEAVY LAGER	5
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WILD EAST CZECH-STYLE PILSNER	12
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BACK HOME BEER SUMAC GOSE	10
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TALEA BEER CO. <i>FRESH COAST</i> , IPA	12
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FARNUM HILL CIDERS FARMHOUSE CIDER	9
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ZERO PROOF

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

DÖNNHOFF <i>DOPPELSTÜCK</i> , NAHE, GERMANY WEIßBURGUNDER 2021	17/67
GARAGE WINE <i>PHOENIX FERMENT</i> , MAULE, CHILE PAIS-CARIENA 2023	16/63
GOISOT <i>BOURGOGNE CÔTES D'AUXERRE</i> , BURGUNDY, FRANCE CHARDONNAY 2023	17/67
FATTORIA SAN LORENZO <i>LE OCHE</i> , MARCHE, ITALY VERDICCHIO 2023	18/71

ROSATO

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

ANDREAS GSELLMANN BURGENLAND, AUSTRIA ST.LAURENT 2022	18/71
BRUNNHILDE CLAUX <i>TERRE NERRE</i> , LANGUEDOC, FRANCE GRENACHE 2023 CHILLED	17/67
DOMAINE BALANSA <i>CAN DEL REY</i> , FITOU, FRANCE CARIGNAN BLEND 2022	18/71
FREDERIC COSSARD JURA, FRANCE PLOUSSARD 2022	18/71



Cellar Picks

Will's Wine *Avant Midi*, Grenache, Syrah & Cinsault 2024 \$60
red fruit forward, structured, floral

L'Arco Acrum, Corvina, Corvinone & Rondinella 2021 \$65
dark fruited, baking spice, herbaceous

Laura David *A L'Aube*, Chenin Blanc & Chardonnay 2023 \$60
orchard fruits, rounded, fresh acidity