

## Wines by the Glass

### Sparkling & Champagne

<b>Bisol "Jeio"</b>	<b>15</b>
<i>prosecco superiore, veneto, italy, nv</i>	
<b>Lucien Albrecht</b>	<b>18</b>
<i>brut rosé, crémant d'alsace, france nv</i>	
<b>Taittinger</b>	<b>28</b>
<i>brut la française, reims, champagne, france nv</i>	
<b>Dom Pérignon</b>	<b>15</b>
<i>reserve, brut, épernay, champagne, france 2015</i>	

### White Wines

<b>Sauvignon Blanc</b>	<b>16</b>
<i>craggy range, 'te muna,' marlborough, new zealand 2024</i>	
<b>Sancerre</b>	<b>24</b>
<i>les fontanelles, loire, france 2024</i>	
<b>Riesling</b>	<b>16</b>
<i>bastgen, 'blauschiefer, mosel, germany 2024</i>	
<b>Chablis</b>	<b>21</b>
<i>la chablisienne, 'le finage,' chablis, burgundy, france 2023</i>	

<b>Chardonnay</b>	<b>23</b>
<i>frank family, carneros, california 2024</i>	
<b>Chardonnay</b>	<b>40</b>
<i>kistler, 'les noisetiers,' sonoma coast, california 2023</i>	

### Rosé of the Day

<b>Red Wines</b>	<b>10</b>
<b>Côtes du Rhône</b>	<b>18</b>
<i>j.l. chave selections, 'mon coeur,' côtes du rhône, france 2023</i>	
<b>Chianti</b>	<b>17</b>
<i>bindi sergardi 'la boncia – i colli' tuscan, italy 2021</i>	

## Wines by the Glass

### Red Wines (continued)

<b>Pinot Noir</b>	<b>17</b>
<i>blood root, california 2023</i>	
<b>Pinot Noir</b>	<b>30</b>
<i>merry edwards, anderson valley, california 2022</i>	
<b>Barolo</b>	<b>24</b>
<i>carretta 'ferrero,' piedmont, italy 2021</i>	
<b>Burgundy</b>	<b>35</b>
<i>frédéric esmonin, 'clos prieur,' gevreay-chambertain, france 2022</i>	
<b>Bordeaux</b>	<b>35</b>
<i>château smith haut lafitte, 'le petit,' pessac-léognan, france 2021</i>	
<b>Shiraz</b>	<b>19</b>
<i>penfold's 'bin 28,' south australia</i>	
<b>Syrah Blend</b>	<b>28</b>
<i>jonata, 'todos,' ballard canyon, california 2020</i>	
<b>Red Blend</b>	<b>19</b>
<i>quilt, 'fabric of the land,' napa valley, california 2023</i>	
<b>Cabernet Sauvignon</b>	<b>25</b>
<i>niner, 'estate' paso robles, california 2022</i>	
<b>Cabernet Sauvignon</b>	<b>35</b>
<i>caterwaul, napa valley, california 2022</i>	
<b>Cabernet Sauvignon</b>	<b>45</b>
<i>jayson 'the bench' by pahlmeyer, napa valley, california 2023</i>	
<b>Brunello di Montalcino</b>	<b>60</b>
<i>sesti, 'castello di argiano,' tuscan, italy 2017</i>	
<b>Cabernet Blend</b>	<b>60</b>
<i>daou 'soul of a lion,' paso robles, california 2021</i>	
<b>Cabernet Sauvignon</b>	<b>70</b>
<i>bv 'georges de latour,' napa valley, california 2021</i>	

## Beer

### Light Pilsner

Coors Light, Colorado 8

Miller Lite, Wisconsin 8

Pfriem, Oregon 12

### American Blonde Ale

Beer Zombies "Boomstick Blonde,"  
Nevada 12

### Lager

Pacifico, Mexico 9

Stella Artois 11

### American Pale Ale

Ballast Point "Sculpin",  
California 12

### Irish Red Ale

Karl Strauss "Red Trolley" California 8

### Belgian Dark Strong Ale

Chimay "Grande Reserve" Belgium 14

### American Porter

Deschutes "Black Butte" Oregon

### Imperial Stout

Prairie "Bomb"  
Oklahoma 12

### Non-Alcoholic Pilsner

Clausthaler 16  
Germany

9

## Cocktails

### Harlo Martini *Silky & Briny* 22

*"experienced drinkers only"*

extra virgin olive oil infused ketel one vodka /

monkey 47 gin / olive brine /

house marinated charred olives

### Weekend at Crudo's *Savory & Smoky* 17

*Mesquite*

*"fire up the grill and grab a chaise lounge"*

palomo mezcal / brown sugar jalapeño / lemon /

amaro montenegro / prosecco

### Hills Park *Rich, Smoke, Cherry* 21

*"smoked or not, no overnight parking"*

buffalo trace / rye whiskey / sherry carpano antica /

cherry morlacco

### Summerlin Vice 18

*Melting Pot of Flavors*

*"a layered sunset view of red rock"*

pisco / soursop / coco lópez / planteray hibiscus

tequila / aperol / elderflower

### Remember the 'Treuse 19

*Beautiful & Bitter*

*"elixir of long life since 1605"*

jefferson's small batch bourbon / suze cocchi torino

/ dry vermouth

cio chiaro / chartreuse

# Cocktails

<b>Wise Tokiman</b> <i>Stiff &amp; Savory</i>	<b>21</b>	<b>Strawberry Vanilla Soda</b>	<b>13</b>
<i>"suntory sauce"</i>		<i>Tangy &amp; Bubbly</i>	
toki / rye / amontillado sherry benedictine / miso maple		vanilla / strawberry / verjus	lime yuzu soda
<b>Star Struck</b> <i>Lovely &amp; Bubbly</i>	<b>16</b>	<b>Berry Mai Tai</b> <i>Fruity &amp; Nutty</i>	<b>14</b>
<i>"celebrity selfie"</i>		pineapple / strawberry / lime / lyre's dark cane & italian orange / orgeat	
vodka / lemon / fino sherry / falernum strawberry / vanilla / cremant sidecar		<b>Tropical Mule</b> <i>Spicy &amp; Sweet</i>	<b>15</b>
<b>Car-loma-loma</b> <i>Vegetal &amp; Spice</i>	<b>17</b>	pineapple / lime / ginger ale	
<i>"island paradise with jessica rabbit"</i>		spicy ginger / club soda	
reposado / carrot juice / grapefruit spicy agave		<b>Pink Spritz</b> <i>Bright &amp; Pink</i>	<b>13</b>
<b>Turmeric Apricot Situation</b> <i>Earthy Citrus</i>	<b>16</b>	lyre's apéritif rosso / rhubarb bitter	
<i>"for the chiseled god/goddess"</i>		fever-tree sparkling grapefruit	
old tom gin / lemon / turmeric / skins cocchi americano / cointreau / apricot		<b>Jungle Blurred</b> <i>Bitter &amp; Rich</i>	<b>14</b>
<b>Flower #3</b> <i>Honeysuckle Blossom</i>	<b>17</b>	lyre's white cane & bitter orange	
<i>'alluring nectar ushers in spring'</i>		lime / pineapple	
ketel grapefruit rose / italicus / honey crème de flora / grapefruit		<b>Fever-Tree</b>	<b>5</b>
<b>Empress Yourself</b> <i>Perky &amp;</i>	<b>18</b>	club soda	
<i>Refreshing</i>		tonic	
<i>"regal effervescence"</i>		ginger ale	
empress indigo gin / sauvignon blanc basil syrup / ancho reyes / forced-carbonated		ginger beer	
		lime & yuzu	
		pink grapefruit	
		<b>Soft Drinks</b>	<b>5</b>
		coca-cola	
		diet coke	
		sprite	