





<b>by the glass</b>	glass	carafina	bottle
SPARKLING			
<span>2021</span> Can Suriol Reserva Cava, Brut Nature, Catalonia, Spain ( <b>xarel·lo</b> )	16	• 20	• 60
<span>2024</span> ISC, Rosé Petillant Naturel, Utica, IL ( <b>chambourcin</b> )	• 14	• 18	• 54
ROSE & ORANGE			
<span>2023</span> Domaine de la Garenne, Bandol Rosé, France ( <b>mourverde</b> )	• 15	• 19	• 57
<span>2023</span> Azimut “Brisat” Orange, Penedes, Spain ( <b>field blend</b> )	• 14	• 18	• 54
WHITE			
<span>2021</span> Jean-Marc Burgaud, Beaujolais Blanc, France ( <b>chardonnay</b> )	• 14	• 18	• 54
<span>2022</span> Jean-Max Roger, Menetou-Salon, France ( <b>sauvignon blanc</b> )	• 17	• 22	• 66
<span>2023</span> Tenuta Whitaker “Mozia”, Sicily, Italy ( <b>grillo</b> )	• 16	• 20	• 60
<span>2023</span> Pardevalles “Albarin”, Leon, Spain ( <b>albarin blanco</b> )	• 15	• 19	• 57
<span>2021</span> Telmo Rodríguez “El Transistor”, Rueda, Spain ( <b>verdejo</b> )	• 14	• 18	• 54
<span>2022</span> Lyrarakis “Pсарades”, Crete, Greece ( <b>dafni</b> )	• 16	• 20	• 60
RED			
<span>2021</span> Clement & Florian Berthier, Loire, France ( <b>pinot noir/gamay</b> )	• 16	• 20	• 60
<span>2020</span> Abbaye Sylva Plana, Faugères, France ( <b>syrah/grenache blend</b> )	• 12	• 16	• 48
<span>2021</span> Tenuta di Castellaro “Ypsilon”, Lipari, Italy ( <b>corinto nero blend</b> )	• 16	• 20	• 60
<span>2021</span> Luigi Maffini “Kleos”, Campania, Italy ( <b>aglianico</b> )	• 16	• 20	• 60
<span>2019</span> Marqués de Murrieta Reserva, Rioja, Spain ( <b>tempranillo</b> )	• 18	• 24	• 72
<span>2019</span> Ixsir “Altitudes”, Lebanon ( <b>cabernet sauvignon blend</b> )	• 15	• 19	• 57
<span>2022</span> Thymiopoulos “Young Vines”, Naoussa, Greece ( <b>xinomavro</b> )	• 14	• 18	• 54

## avec cocktails

<b>mount athos</b>	
<b>tsipouro, arak, seedling apple cider, lemon</b>	• 16
<b>black &amp; yellow</b>	
<b>mezcal, tequila, yellow chartreuse, black lime, pomegranate</b>	• 18
<b>avec g&amp;t</b>	
<b>cumin &amp; coriander infused gin, housemade tonic syrup, soda</b>	• 15
<b>paper maché</b>	
<b>avec sazarac rye, montonaro, fernet fungo, lemon</b>	• 16
<b>home grownl</b>	
<b>mahón gin, apologue paw paw, elena rosso vermouth</b>	• 17
<b>the young fashioned</b>	
<b>bull young bourbon, green chartreuse, cardamom, elixir végétal</b>	• 23

## zero proof

<b>seedling spice</b>	
<b>seedlip spice 94, seedling apple cider, lemon</b>	• 12
<b>NONGroni</b>	
<b>ritual gin, ritual apertivo, lavender</b>	• 12
<b>pomegranate party</b>	
<b>seedlip garden, pomegranate, lime</b>	• 12

## beer & cider

<b>Brasserie Meteor</b> “Meteor Blanche” wheat ale	• 8
Hochfelden, Alsace, France, 4.7%	
<b>Monastère</b> blond abbey beer with coriander and orange	• 18
Wisques Abbey, France, 6.5% <i> 750 ml</i>	
<b>Birrificio di Assemimi</b> “Ichnusa” non filtrada	• 16
Sardegna, Italia, 5% <i> 500ml</i>	
<b>Estrella Galicia</b> lager especial	• 8
Galicia, España, 4.7%	
<b>Tagus</b> european pale lager	• 8
Carnaxide, Portugal, 4.8%	
<b>Beirut</b> pilsner	• 8
Kassatly Chtaura Brewery, Lebanon, 4.6%	
<b>Medvedgrad</b> “Baltazar” hoppy lager	• 10
Zagreb, Croatia, 5.0% <i> 500 ml</i>	
<b>Dovetail</b> kölsch style ale	• 11
Chicago, Illinois, 4.6% <i> 12 oz draught</i>	
<b>Marz</b> “The Machine” american pale ale	• 11
Chicago, Illinois, 5.3% <i> 12 oz draught</i>	
<b>Virtue</b> “Salut!” dry cider	• 22
Fennville, MI, 6.7% <i> 500 ml</i>	
<b>Bereziartua</b> sidra natural (natural apple cider)	• 29
Astigarraga, Gipuzkoa, Spain, 6% <i> 750 ml</i>	

## agave

<b>Ocho Single Estate</b> , Tequila Reposado, Jalisco	• 16
<b>Ocho Single Estate</b> , Tequila Añejo, Jalisco	• 35
<b>Ocho Single Estate</b> , Tequila Extra Añejo, Jalisco	• 65
<b>Illegal</b> , Mezcal Joven, Oaxaca	• 15
<b>Vago</b> , Mezcal Espadin Joven, Oaxaca	• 18
<b>Vago</b> , Mezcal Tobalá Ensemble Joven, Oaxaca	• 29

## whisk(e)y

<b>Elijah Craig</b> , Small batch, Bourbon, Kentucky	• 16
<b>Woodford Reserve</b> , Bourbon, Kentucky	• 17
<b>Bull Young</b> , Premium, Bourbon, Indiana	• 19
<b>Pappy Van Winkle 12 yr</b> , Special Reserve, Bourbon, Kentucky	• 60
<b>Pappy Van Winkle 15 yr</b> , Family Reserve, Bourbon, Kentucky	• 80
<b>avec Sazerac</b> , Rye, Kentucky	• 15
<i>take a bottle home</i>	• 65
<b>18th Street Distillery</b> , Rye, Indiana	• 16
<b>Rittenhouse</b> , Rye, Kentucky	• 14
<b>Bank Note</b> , Blended Scotch	• 14
<b>Craigellachie 13yr</b> , Single Malt Scotch	• 20

### amaro

<b>S. Maria al Monte</b> , Amaro (Genoa, IT)	• 15
<b>Meletti</b> , Amaro (Marche, IT)	• 11
<b>Cynar</b> , Artichoke Amaro (Milano, IT)	• 15
<b>Sfumato</b> , Rhubarb Amaro (Trentino, IT)	• 13
<b>Montenegro</b> , Amaro (Bologna, IT)	• 15
<b>Ischia Sapiro</b> , “Rucolino” Amaro alla Rucola (Campania, IT)	• 13
<b>Zelus</b> , Mirto Rosso (Sardegna, IT)	• 12
<b>Badel 1862</b> , “Antique” Pelinkovac (Zagreb, Croatia)	• 10

<p> <span><span>amaro flight</span></span> <span> </span> <span>19</span> </p> <div> <div>montenegro, badel 1862 &amp; sfumato</div> <div></div> <div></div> <div></div> <div></div> <div></div> </div>
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## brandy & after dinner

<b>Claque Pépin</b> , Calvados (Calvados, FR)	• 12
<b>Green Chartreuse</b> (Mount Chartreuse, FR)	• 25
<b>Tiffon</b> , Surpreme Cognac (Cognac, FR)	• 18
<b>Mrs. Victoire</b> , Rhum Vieux Agricole VSOP (Martinique, FR)	• 21
<b>Berta 2005</b> , “Tre Soli Tre” Grappa di Nebbiolo (Barolo, IT)	• 60
<b>Bodegas Valdespino</b> , Brandy Gran Reserva (Jerez, SP)	• 19
<b>Atxa</b> , Pacharan (Sierra de Orduna, SP)	• 9
<b>Quinta da Aveleda</b> , “Adega Velha 12XO” Brandy (Portugal)	• 16
<b>Katsaros Family</b> , Tsipouro (Tirnavos, GR)	• 11
<b>Massaya</b> , Arak (Beqaa Valley, Lebanon)	• 12

## fortified & dessert

<b>Pierre Ferrand</b> , Pineau Des Charentes (Cognac, FR)	• 10
<b>Prieure Monastir Del Camp 1949</b> , Rivesaltes (FR)	• 29
<b>Dupont</b> , Calvados Creme (Victot-Pontfol, FR)	• 10
<b>Tenuta di Castellaro 2018</b> , Malvasia della Lipari (Sicilia, IT)	• 17
<b>Ostinato</b> , Marsala Fine Ambra Dolce (Sicilia, IT)	• 11
<b>Shumi Winery</b> , “Zigu” Sweet Red Wine (Kakheti, Georgia)	• 13
<b>Clos Figueras</b> , “Forget Me Not” Vermut (Priorat, SP)	• 9
<b>Gonzales Byass 12yr</b> , “Vina AB” Amontillado Sherry (Jerez, SP)	• 9
<b>Pérez Barquero</b> , “Los Amigos” Fino Sherry (Cordoba, SP)	• 9
<b>G. de la Vega 2013</b> , “Cosecha Miel”, Moscatel (Alicante, SP)	• 9
<b>Dona Antonia</b> , White Port, Reserva (Oporto, Portugal)	• 7
<b>Quinta do Vallado 10yr</b> , Tawny Port (Oporto, Portugal)	• 15
<b>Broadbent 1999</b> , Madeira (Madeira, Portugal)	• 18
<b>Rhine Hall</b> , “La Normande” American-Style Pommeau (IL)	• 12
<b>Ramos Pinto 30yr</b> , “ <b>RP30</b> ” Tawny Port (Jerez, SP)	• 29
<b>St. Julian 1973</b> , Solera Cream Sherry (Paw Paw, MI)	• 8

	bar manager	<b>pablo de leon</b>
	general manager & wine director	<b>claire mcdonal</b>

~~Sparkling NV Veuve de Vernay, Blanc de Blancs Vernay, France NV Le Culture, “Criner” Proccoco di Valdobbiadene Veneto, Italia (prosecco valdobbiadene) NV Mionetto, “Bergio” Spumante Valdobbiadene, Italia (prosecco valdobbiadene, etc) NV Ca’ del ylia, Italia (cabarate) OQ Gianni Gagliardo, Fologno Roore, Italia (favorita) OQ Borgo San Donico, Arbia Piano Friuli Isonzo, Italia (toci, sauvignon, chardonnay, pinot bianco) OQ Furlan Costalese, “Cuvee Tre” Friuli Venezia Giulia, Italia (toci, sauvignon, traminer, riesling) OI Coltronic, Pinot Bianco Alto Adige, Italia (wiossburgender, pinot bianco) OI Nadario, InsoledSicilia, Italia (insoled) OI Casumano, “Angimbo”Sicilia, Italia (insoled, chardonnay) OI Lungaretti, “Torre di Giano” Bianco di Torgiano, Italia (trebbiano, grochotto) OS Argiolas, Vermorino Costantina, Sardinia, Italia (vermontino) OI Antinori, “Castello della Sala” Chardonnay, Umbria, Italia (chardonnay) OQ Planeta “La Sogreta” Bianco OQ Pdegas Costole de Medina, VegadeBesse, Brut Nuova Cuvee Franciacorta, Italia (chardonnay, pinot bianco, pinot nero) NV Marques de Monistrol, “Gran Reserva” Rose Brut Cava, España (monastrell, pinot noir) White OI Domaine Rasbrdonnay, sauvignon OI Domaine de l’Arjoie, “Equinox” OI, “Z”Languedoc, France (sinfandel) OQ Chateau Moussemier Le Mignarde, “l’impression de Moussemier” Coteaux de Peyrie, France (carignan) OQ Nicolas Cartier, “Mas de Gourgammier” Beau en Provence, France (grenache, cinsault, syrah, cabernet, etc) OI Domaine Reserve DOC Puglia, Italia (negramaro, malvasia nera) OS Bella e Mosca, “Marchese di Villamarina”Sardegna, Italia (cabernet sauvignon) OQ Cordero di Montebelo, “Monfalletto” Barolo, Italia (nebbiolo) OQ Terra Rossa, Rosso di Montalcino, Italia (sangiovese) OS Malvina, “ San Guglielmo Langhe” Langhe, Italia (barbera, nebbiolo, bonarda) OQ Terrarossa, “Massonia Meimo”Negramaro, Salento, Italia (negramaro) OQ Marco Donati, “Sangue di Drago” Toroidige Rotiliano, Italia (toroidige) OI Emilio Dalfon, Piodit No~~

### beverage

~~Grazia, Italia (piodit noir) OQ Casero, Ancoletta Veneto Orontico, roana (ancoletta) OQ Tenuta dell’Ornelaia, “Le Volte” Maremma, Italia (sangiovese cabernet, merlot) OI Nadario, Nore D’Arvola Sicilia, Ino da Drago, “Cuvee St. Michel” Provence, France (cabernet, syrah, grenache) OQ Domaine St. Peype, Poppel de Pinot Coteaux du Languedoc, France OQ Chateau Laffitte Toston Madiran, France (tannat) OQ Chateau de Vaugelas, “Le Prioure” Corbieres, Francs Charontais, France (ugni blanc, colombar, sauvignon) OQ Domaine Serin, Blanc Cotes de Provence, France (cleinette, semillon, rollo, ugni blanc) OQ Cote Rousse, “Font de Lautre” Cotes de Thongue, Languedoc, France OQ Terre di Cincatro, Coternate Sicilia (nero d’avora) OI Castel di Salvo, “Santi Medici” Rosso del Salento, Puglia, Italia (negramaro)OQ Cantino del Notaio, “Il Reportario” Aglianico del Vulture, Italia (aglianico)OQ Carofoli, “Piancarda”Rosso Conero, Italia (montepulciano)OF RivOI Oscar Filiputi, Merlot RossoFriuli Venezia Giulia, Italia (merlot)OQ Fuente del Conde, Pogado de TempranilloGigales, España (tempranillo) Red OI Chateau du Donjon, “Tradition”Minerwaio, France (grenache, carignan, syrah)OI Domaine de L’Arj AlbarinoR’as Baixas, España (albarino) OQ Beleando y Lurten, Blanco Rueda Superior, España (verdejo)OQ San Feires, Blanco Seleccio Penedes, España (parellada, macabeo, chardonnay) OI Vina Izadi, Blanco Rioja, España (viura, malvasia) OI Torres, “Viña Emeralda Penedes, España (moscatel, gowanstraminer) OI Santiago Ruiz, BlancoRias Baixas, España (albarino) OI Pdegas Corrocel, Rueda Verdejo Rueda, España (verdejo) OQ JcaAlejandria) OQ Luis Pato, Maria Gomes Beiras, Portugal (Maria Gomes) OQ Qs Pires, Muscat Terras do Bado, Portugal (muscat of Alexandria) OQ Luis Pato, Maria Gomes Beiras, Portugal (Maria Gomes) Sparkling NV Vouve de Vernay chardonnay) OI Vina Izadi, Blanco Rioja, España (viura, malvasia) OI Torres, “Viña Emeralda Penedes, España (moscatel, gowanstraminer) OI Santiago Ruiz, BlancoRias Baixas, España (albarino) OI Pdegas Corrocel, Rueda Verdejo Rueda, España (verdejo) OQ JcaAlejandria) OQ Luis (albarino) OQ Beleando y Lurten, Blanco Rueda Superior, España (verdejo, Maria Gomes Beiras, Portugal (Maria Gomes) OQ Qs Pires, Muscat Provence, France (cabernet, syrah, grenache) OQ Domaine St. Peype,~~