

COCKTAILS

\$16

SPICY MARGARITA

blanco tequila, lime, spicy agave, aleppo salt

GRAY HOUND

titos, grapefruit juice, rosemary

CHALET FIZZ*

mezcal, cara-cara vanilla cordial, campari, egg white, soda

GRAY LADY*

bay leaf and coriander gin, italicus, lemon, egg white

LONELY HEARTS CLUB

black pepper infused vodka, pamplemousse, lime

NEGRONI (barrel aged)

hardshore oaked gin, cappelletti, punt e mes, orange

BEET ME TO IT

buffalo trace, balsamic, maple, beets, turmeric

STARBOARD SOUR*

bourbon, lemon, pineapple syrup, mace, egg white

DATE-NIGHT *

sazerac rye, pecan date syrup, px sherry, bruto americano, powdered milk

BLACK MANHATTAN (TAP)

13th colony bourbon, calvados, averna, montenegro, bitters

HOT TODDY

rye, mulled cider, honey, lemon, clove

ESPRESSO MARTINI

vodka, espresso, coffee liqueur, cane sugar

FLIP-N BANANAS*

bourbon, rum, bananas oleo, cinnamon, whole egg

WINES BY THE GLASS

SPARKLING

<i>cava, raventos i blanc</i>	15/60
<i>champagne, pommery apanage brut NV</i>	32/128
<i>rose cremant de bourgogne, bailly lapierre NV</i>	16/64

WHITE

<i>riesling, project gotham, fingerlakes(NY)[on tap]</i>	14/30 carafe
<i>albarino, familia torres, pazo das bruxas 2022 (spain)</i>	15/60
<i>sauvignon blanc, pierre martin 2022 (sancerre)</i>	21/84
<i>sauvignon blanc, isabel estate 2022 (new zealand)</i>	17/68
<i>chardonnay, frantz chagnoleau, macon-villages 2022</i>	19/76
<i>chardonnay, trefethen, oak knoll estate 2021 (napa)</i>	20/80
<i>cortese, ernesto piccolo, gavi di gavi 2023 (italy)</i>	14/56

ROSE

<i>aix coteaux d'aix en provence 2022 (france)</i>	16/64
<i>minuty prestige, provence 2022 (france)</i>	19/76

RED

<i>pinot noir, calera 2021(california)</i>	19/76
<i>pinot noir, johanneshof estate 2020 (austria)</i>	16/64
<i>pinot noir, michel sarrazin et fils 2022 (burgundy)</i>	21/84
<i>sangiovese blend, scarpetta NV (italy) [on tap]</i>	14/30 carafe
<i>sangiovese, castello di bossi, chianti classico riserva 2019</i>	20/80
<i>tempranillo, rioja alta, 'alberdi' reserva 2018</i>	17/68
<i>nebbiolo, bel colle, langhe nebbiolo 2022</i>	17/68
<i>super tuscan, querciabella, 'mongrana' 2020 (tuscan)</i>	17/68
<i>bordeaux, château sénéjac, haut-medoc 2018 (bordeaux)</i>	20/80
<i>cabernet sauvignon, daou, paso robles 2022 (california)</i>	18/72

*consuming raw or undercooked food may increase the risk of foodborne illness. Please alert your server of any allergies or aversions as some ingredients are not listed.