

## COCKTAILS

\$16

### SPICY MARGARITA

*blanco tequila, lime, spicy agave, aleppo salt*

### GRAY HOUND

*titos, grapefruit juice, rosemary*

### FIGURE OF SPEECH \*

*mezcal, fig vermouth, montenegro, lemon, egg white*

### CARROT TOPPER

*tequila, carrot juice, pasilla, lime*

### LONELY HEARTS CLUB

*black pepper infused vodka, pamplemousse, lime*

### NEGRONI (barrel aged)

*hardshore oaked gin, cappelletti, punt e mes, orange*

### APPLE STAND

*buffalo trace, local apple shrub, maple, spices*

### PEACH COBBLER \*

*rye, cognac, peach, graham cracker, manzanilla, toasted milk*

### SQUASH OLD FASHIONED

*butternut squash infused rye, bitters, sugar*

### ELOTE FASHIONED

*milpa corn whisky, mezcal, alma tepec, pandan, leek ash*

### BLACK MANHATTAN (TAP)

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

### ESPRESSO MARTINI

*vodka, espresso, coffee liqueur, cane sugar*

### HOT TODDY

*bourbon, mulled cider, honey, lemon*

### FREEZER MARTINI -\$18

*olive oil washed ketel one, bleu cheese stuffed olives*

## WINES BY THE GLASS

### SPARKLING

<i>cava, raventos i blanc</i>	15/60
<i>champagne, gaston chiquet tradition NV</i>	33/132
<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>sauvignon blanc, pierre martin, sancerre 2023 (france)</i>	21/84
<i>sauvignon blanc, isabel estate 2022 (new zealand)</i>	17/68
<i>chardonnay, héritiers du comte lafon, mâcon-villages 2023 (france)</i>	19/76
<i>chardonnay, enfield wine co. 'citrine' 2022 (california)</i>	20/80
<i>cortese, ernesto piccolo, gavi di gavi 2023 (italy)</i>	14/56

### ROSE

<i>aix coteaux d'aix en provence 2023 (france)</i>	16/64
<i>minuty prestige, provence 2023 (france)</i>	19/76

### RED

<i>pinot noir, au bon climat 2022(santa barbara)</i>	18/74
<i>pinot noir, johanneshof estate 2022 (austria)</i>	16/64
<i>gamay, domaine du père jean, côte de brouilly 2020 (beaujolais)</i>	20/80
<i>sangiovese blend, scarpetta NV (italy) [on tap]</i>	14/30 carafe
<i>tempranillo, rioja alta, 'alberdi' reserva 2019 (rioja)</i>	17/68
<i>nebbiolo, bel colle, langhe nebbiolo 2022 (piedmont)</i>	17/68
<i>super tuscan, querciabella, 'mongrana' 2021 (tuscan)</i>	17/68
<i>bordeaux, château sénéjac, haut-medoc 2019 (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.