

## COCKTAILS

\$16

### SPICY MARGARITA

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

### HOUSE GIMLET

gin, lime turmeric cordial, ginger

### LONELY HEARTS CLUB

black pepper infused vodka, pamplemousse, lime

### NEGRONI (barrel aged)

hardshore oaked gin, cappelletti, punt e mes, orange

### OVERCAST

mezcal, bitter bianco, cocchi, raicilla, black lime

### APPLE STAND

buffalo trace, local apple shrub, maple, spices

### SQUASH OLD FASHIONED

butternut squash infused rye, bitters, sugar

### DATE NIGHT \*

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

### BLACK MANHATTAN (TAP)

13th colony bourbon, calvados, averta, 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

cava, raventos i blanc	15/60
champagne, gaston chiquet tradition NV	33/132
rose cremant de bourgogne, bailly lapierre NV	16/64

### WHITE

riesling, project gotham, fingerlakes(NY)[on tap]	14/30 carafe
sauvignon blanc, pierre martin, sancerre 2023 (france)	21/84
sauvignon blanc, isabel estate 2022 (new zealand)	17/68
chardonnay, domaine frantz chagnoleau, mâcon-villages 2023 (france)	19/76
chardonnay, enfield wine co. 'citrine' 2022 (california)	20/80
cortese, ernesto piccolo, gavi di gavi 2023 (italy)	14/56

### ROSE

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

### RED

pinot noir, au bon climat 2023(santa barbara)	18/74
pinot noir, johanneshof estate 2022 (austria)	16/64
sangiovese blend, scarpetta NV (italy) [on tap]	14/30 carafe
tempranillo, rioja alta, 'alberdi' reserva 2019 (rioja)	17/68
nebbiolo, bel colle, langhe nebbiolo 2023 (piedmont)	17/68
super tuscan, querciabella, 'mongrana' 2021 (tuscan)	17/68
cabernet sauvignon, daou, paso robles 2022 (california)	18/72
bordeaux, château sénéjac 2018 (haut-medoc)	20/80
bordeaux, echo de lynch bages, 2018 pauillac (coravin pour)	45

\*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.