

## COCKTAILS

\$17

### SPICY MARGARITA

tequila, lime, spicy agave, aleppo salt

### GRAY HOUND

titos, grapefruit juice, rosemary

### MAKE IT SNAP-PEA

snap pea gin, mint, yuzu

### GARDEN PARTY

tequila, cucumber, pasilla, mint syrup, lime

### HUMMINGBIRD

tequila, raspberry lime cordial, blanc vermouth and bitter, bubbles

### 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

### BEE ME TO IT

buffalo trace, beet, balsamic, maple turmeric shrub

### ELOTE OLDFASHIONED

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

### FREEZER MARTINI -\$19

olive oil washed ketel one, bleu cheese stuffed olives

### CAMILLO MARTINI -\$19

tanqueray 10, blanc vermouth, cocchi americano, orange

## WINES BY THE GLASS

### SPARKLING

cava, raventos i blanc

18/72

champagne, gaston chiquet tradition NV

33/132

rose cremant de bourgogne, bailly lapierre NV

16/64

### WHITE

sauvignon blanc, pierre martin, sancerre 2025 (france)

25/100

sauvignon blanc, isabel estate, 2024 (new zealand)

17/68

chardonnay, domaine michel barraud, mâcon-village 2024 (france)

15/60

chardonnay, enfield wine co. 'citrine' 2023 (california)

20/80

cortese, ernesto piccolo, gavi di gavi 2025 (italy)

15/60

### ROSE

aix coteaux d'aix en provence 2025 (france)

17/68

minuty prestige, provence 2025 (france)

19/76

### RED

pinot noir, illahe, cuvée miette 2024 (willamette valley)

16/64

pinot noir, familie reinisch 2023 (austria)

16/64

sangiovese blend, scarpetta NV (italy) [on tap]

14/30 carafe

nebbiolo, bel colle, langhe nebbiolo 2024 (piedmont)

17/68

club catalanes, enfield wine co. 2023 (california)

15/60

super tuscan, querciabella, 'mongrana' 2022 (tuscan)

19/76

cabernet sauvignon, daou, paso robles 2024 (california)

18/72

bordeaux, château sénéjac 2020 (haut-medoc)

20/80

\*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.