COCKTAILS

$17

SPICY MARGARITA
tequila, lime, spicy agave, aleppo salt

GRAY HOUND
titos, grapefruit juice, rosemary

HOUSE GIMLET
gin, lime turmeric cordial, ginger

TOASTED COCONUT
coconut infused reposado, creme de coconut, lime, pandan

LONELY HEARTS CLUB
black pepper infused vodka, pamplemousse, lime

FENNEL SOUR*
calvados, rye, burnt fennel syrup, lemon, eggwhite

NEGRONI FRESA
tequila, strawberry campari, vermouth, clarified

NEGRONI (barrel aged)
hardshore oaked gin, cappelletti, punt e mes, orange

ORCHARD SHRUB
buffalo trace, pear, celery, apple cider vinegar, honey

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

FORTIFIED MARTINI -$19
tanqueray 10, sauternes, amontillado, blanc vermouth, lemon twist

FREEZER MARTINI -$19
olive oil washed ketel one, bleu cheese stuffed olives

*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.

WINES BY THE GLASS

SPARKLING

crémant de bourgogne, victorine de chastenay NV	*16/64*
champagne, gaston chiquet tradition NV	*33/132*
rose crémant de bourgogne, bailly lapierre NV	*16/64*

WHITE

sauvignon blanc, pierre martin, sancerre 2025 (france)	*25/100*
sauvignon blanc, isabel estate, 2025 (new zealand)	*17/68*
chardonnay, standing stone 2024 (seneca lake, ny)	*15/60*
chardonnay, enfield wine co. 'citrine' 2024 (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*
cesanese, damiano ciolli, 'silene' 2025 (rome)	*17/68*
cote du rhone, brun avril 2024 (rhone)	*18/72*
super tuscan, querciabella, 'mongrana' 2022 (tuscany)	*19/76*
cabernet sauvignon, daou, paso robles 2024 (california)	*18/72*
bordeaux, château sénéjac 2020 (haut-medoc)	*20/80*