

Prices do not include tax.

## WHITE

	<i>sample</i>	<i>glass</i>	<i>bottle</i>
<b>Maximin Grunhauser Riesling '10</b> <i>Mosel, Germany</i>	\$4.5	\$9	\$36
<b>Alois Lageder Müller Thurgau '12</b> <i>Alto Adige, Italy</i>	\$4.5	\$9	\$36
<b>Fulget Albariño '11</b> <i>Rias Baixas, Spain</i>	\$3.5	\$7	\$28
<b>Hopler Grüner Veltliner '11</b> <i>Burgenland, Austria</i>	\$4	\$8	\$32
<b>Chacewater Sauvignon Blanc '11</b> <i>Lake County, California</i>	\$4	\$6	\$24
<b>Basa Verdejo/Viura '11</b> <i>Rueda, Spain</i>	\$3.5	\$7	\$28
<b>La Viarte Pinot Grigio '11</b> <i>Friuli Colli Orientali, Italy</i>	\$4.5	\$9	\$36
<b>Chateau de Montfort Vouvray Chenin Blanc '11</b> <i>Loire, France</i>	\$4	\$8	\$32
<b>ecoVINO Helibiker Chardonnay</b> <i>Languedoc, France</i>	\$3	\$8	\$32
<b>Lucien Albrecht Pinot Blanc '12</b> <i>Alsace, France</i>	\$4	\$8	\$32
<b>Mt Eden Vineyards Chardonnay '11</b> <i>Edna Valley, California</i>	\$5	\$10	\$40

## RED

	<i>sample</i>	<i>glass</i>	<i>bottle</i>
<b>Primarius Pinot Noir '10</b> <i>Oregon</i>	\$5	\$10	\$40
<b>Domine Lechenaut Chorey-Les-Beaune '08</b> <i>Burgundy, France</i>	\$7	\$14	\$56
<b>Headbanger Zinfandel '12</b> <i>California</i>	\$4	\$8	\$32
<b>Poggio Anima Sangiovese '11</b> <i>Tuscany, Italy</i>	\$4	\$8	\$32
<b>Domaine Chanteleuserie Cabernet Franc '11</b> <i>Bourgueil, France</i>	\$5	\$10	\$40
<b>Telmo Rodriguez LZ Tempranilo, Garnacha, Garciano '11</b> <i>Rioja, Spain</i>	\$4.5	\$9	\$36
<b>Medlock Ames Merlot '08</b> <i>Alexander Valley, California</i>	\$5	\$10	\$40
<b>Mazzocco Cabernet Sauvignon '10</b> <i>Dry Creek, California</i>	\$5.5	\$11	\$44
<b>Chateau St. Martin Grenache, Syrah, Mouvredre '09</b> <i>Grès de Montpellier, France</i>	\$5	\$10	\$40
<b>Mitolo Jester Shiraz '11</b> <i>McLaren Vale, Australia</i>	\$5	\$10	\$40
<b>Doña Paula Los Cardos Malbec '12</b> <i>Mendoza, Argentina</i>	\$3.5	\$7	\$28

Ask your server about specials and featured wines.

WINE



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## SPIRITS

### BOURBON & AMERICAN WHISKY

<i>Bulleit</i>	<i>Maker's Mark 46</i>
<i>Four Roses Single Barrel</i>	<i>Weller's</i>
<i>Basil Hayden</i>	<i>Buffalo Trace</i>
<i>Blanton's</i>	<i>Jefferson's</i>
<i>Hudson's 4 Grain</i>	<i>Woodford Reserve</i>
<i>Maker's Mark</i>	<i>Knob Creek</i>
<i>Booker's</i>	<i>Fitch's Goat Corn Whisky</i>
<i>Wild Turkey 101</i>	<i>Gentleman Jack</i>
<i>Hirsch Small Batch Reserve</i>	<i>Charbay R5 Hop Whiskey</i>
<i>Russell's Reserve 10yr</i>	<i>Jack Daniels</i>
<i>George Dickel</i>	

### RYE

<i>Wild Turkey</i>	<i>Masterson's</i>
<i>Hudson Manhattan</i>	<i>Russell's Reserve 6</i>
<i>Jefferson's</i>	<i>Pendleton 1910</i>
<i>Bulleit</i>	<i>Old Overhold</i>
<i>Knob Creek</i>	<i>George Dickel</i>

### SINGLE MALT

<i>Glenlivet 12</i>	<i>Talisker 10</i>
<i>Oban 14</i>	<i>Highland Park 12</i>
<i>Macallan 12</i>	<i>Glenrothes 1995</i>
<i>Balvenie 12</i>	<i>Lagavulin 16</i>
<i>Balvenie 15</i>	<i>Laphroaig 10</i>
<i>Balvenie 21</i>	<i>Nikka 12</i>
<i>Oban 18</i>	<i>Bowmore 18</i>

### BLENDED SCOTCH

<i>Dewar's</i>	<i>Johnnie Walker Blue</i>
<i>Johnnie Walker Red</i>	<i>King Street</i>
<i>Johnnie Walker Black</i>	<i>Peat Monster</i>
<i>Mackinlay's</i>	

## ROSÉ

sample glass bottle

<b>Les Domaniers</b> <b>Selection Ott '12</b>	\$5	\$10	\$40
<i>Provence, France</i>			

<b>Domaine Fontaine '12</b>	\$4	\$8.5	\$34
<i>Corbières, France</i>			

## SPARKLING

glass bottle

<b>Maschio Prosecco Brut</b> 187ml			\$7.50
<i>Treviso, Italy</i>			

<b>Francois Montand Blanc de Blanc</b>	\$7	\$31	
<i>Jura, France</i>			

<b>Gloria Ferrer Blanc de Noir</b>	\$8	\$38	
<i>Carneros, California</i>			

<b>Aubry</b>	\$16	\$75	
<i>Champagne, France</i>			

<b>Cleto Chiarli Grasperoso di Castelvetro Lambrusco</b>	\$8.50	\$40	
<i>Emilia-Romano, Italy</i>			

### DESERTS & APÉRITIFS

<i>Carpano Antica</i>	<i>Niepoort Tawny Port</i>
<i>Punt e Mes</i>	<i>La Tour Banyuls</i>
<i>Lillet</i>	<i>Portal White Port</i>

### CORDIALS & AMARO

<i>Fernet Branca</i>	<i>Cynar</i>
<i>Averna</i>	<i>Campari</i>
<i>Montenegro</i>	<i>Aperol</i>
<i>Amaro Noino</i>	<i>Boroli Chinato</i>
<i>Green Chartreuse</i>	<i>Yellow Chartreuse</i>
<i>Benedictine</i>	<i>Grand Marnier</i>



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## HOUSE COCKTAILS

<b>Moscow Muller</b> <i>Vodka, Muller Thurgau, Ginger</i>	\$9
<b>Chaloupe</b> <i>Saffron Gin, St Germain, Tonic syrup, Bitters</i>	\$9
<b>Prescription Julep</b> <i>Mint, Cognac, Rye, Rum</i>	\$8
<b>Irish Coffee</b> <i>Irish whiskey, Demerara syrup, Espresso, Cream</i>	\$9
<b>Tobacco Old Fashioned</b> <i>Rum, Tobacco Bitters, Orange peel</i>	\$9
<b>Martinez</b> <i>Gin, Sweet Vermouth, Luxardo</i>	\$9
<b>Mexican Cartel</b> <i>Espresso, Cynar, Campari</i>	\$9
<b>Signal</b> <i>Mezcal, Casoni, Lemon, Bitters, Cardamom</i>	\$10
<b>Isle of Wright</b> <i>Scotch, Fernet, Cassia-Cinnamon syrup, Bitters</i>	\$10
<b>Highway 75</b> <i>Belgian Tripel, Brandy, Lemon Juice</i>	\$11
<b>Bartlett-Taylor</b> <i>Gin, Yellow Chartreuse, Lime, Cucumber</i>	\$11
<b>Blood of Kali Ma</b> <i>Rum, Grand Marnier, Lemon, Orgeat, Red Wine</i>	\$11
<b>Balneario</b> <i>Blanco Tequila, Lime, Parsley, Cucumber, Agave</i>	\$11
<b>3rd St. Sour</b> <i>Scotch, Lemon, Maple Syrup, Jalapeno</i>	\$11

## BEERS & CIDERS

bottle

<b>Miller High Life</b> (3.2%)	\$3
<b>Augustiner-Brau Edelstoff</b> (5.6%)	\$5
<b>Blanche de Bruxelles</b> (4.5%)	\$6
<b>Marshall Sundown Wheat</b> (4.7%)	\$4
<b>Great Divide Colette</b> (7.3%)	\$5
<b>Green Flash Rayon Vert</b> (7.0%)	\$6
<b>Nogne O Sasion</b> (6.5%)	\$15
<b>Lindemans Gueuze Cuvee Rene</b> (5.5%)	\$13
<b>Crispin The Saint Cider</b> (6.9%)	\$12
<b>Green's Gluten Free Amber Ale</b> (6.0%)	\$10
<b>Santa Fe Happy Camper IPA</b> (6.5%)	\$4
<b>Caldera IPA</b> (6.1%)	\$5
<b>Fuller's ESB</b> (5.9%)	\$5
<b>Anchor Brekle's Brown Ale</b> (6.0%)	\$5
<b>Boulevard Long Strange Trippel</b> (9.0%)	\$7.50
<b>Achel Trappist Blond</b> (8%)	\$8.50
<b>Ommegang Abbey Ale</b> (8.5%)	\$9
<b>Rochefrot 8 Trappist Ale</b> (9.2%)	\$8.50
<b>Sam Smith Taddy Porter</b> (5.0%)	\$6
<b>Anderson Valley Oatmeal Stout</b> (5.7%)	\$5
<b>North Coast Old Rasputin Stout</b> (9.0%)	\$6
<b>Ayinger Oktober Fest-Märzen</b> (5.8%)	\$6

\* Consuming raw or undercooked eggs may increase your risk of food born illness

COCKTAILS · ALES · CIDERS



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## COFFEE

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### POUR OVER BAR

*Featured coffee of the week prepared in your desired fashion.*

V60 6oz.	\$2.75	V60 10oz.	\$3.75
Chemex 16oz.	\$5	Chemex 24oz.	\$7
Press Pot 32oz.	\$6	Japanese Cold Brew 16oz.	\$4.25
Bottled Concentrate Cold Brew 16oz.		\$12	

### ESPRESSO BAR

Espresso	\$2.50	Macchiato	\$3
Cortado	\$3	Cappuccino	\$3.50
Latte 6oz.	\$3.50	Latte 10oz.	\$4.50
Americano 6oz.	\$2.50	Americano 10oz.	\$3.50

## SNACKS

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Selected Cheeses	\$12
Selected Charcuterie	\$12
Cheese & Charcuterie	\$17

## CIGARS

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Romeo Y Julieta Reserva Real <i>Dominican Republic</i>	\$7
La Flora Dominica Double Ligero Maduro <i>Dominican Republic</i>	\$9
Drew Estate Herrera Esteli <i>Nicaragua</i>	\$13
My Father Limited Edition <i>Nicaragua</i>	\$20

