

# COCKTAILS

KUCHISAKE ONNA	\$11
gin, aperol, cocchi di torino, lemon, flamed orange	
STATELY HAG	\$12
reposado tequila, cocchi americano, strega, lemon, thyme	
STACCATO	\$11
tawny port, bourbon, meletti, fernet branca, lemon, nutmeg	
LA LLORONA	\$12
mezcal, tequila, bonal, casoni amaro heritage, crème de cacao, mole bitters	
THE BLACKEST HEART	\$11
cynar, rye, averna, borghetti	
BANSHEE'S HOT BUTTERED RUM	\$13
oftd + 3yr rum, five farms irish cream, fernet vallet, house toffee butter, nutmeg	

# BEER

## CANS

CREATURE COMFORT – Classic City Lager	\$4
ORPHEUS – Atalanta Plum Saison	\$6
TREEHORN – Dry Cider	\$7
ARCHES – Southern Bel	\$6
STEADY HAND – Flower Business DBL IPA	\$8
PRETORIA FIELDS – Walker Station Stout	\$5

# SAKE

SHIRAKAWAGO JUNMAI - Awanigori	\$8/46
MANEKI WANKO - Lucky Dog "Juicebox"	\$8
KIKUSUI - Funaguchi "Gold Can"	\$15

# NA BEVS

MONTANE SPARKLING - GA	\$2
Original	
Grapefruit Peach	
Lemon Honeysuckle	

# WINE

## SPARKLING

CAVA BRUT - Proa - ESP 'NV	\$8/32
CAB SAUV + SANGIOVESE ROSE - JP Chenet - FRA - NV	\$35
CHARDONNAY PET NAT - Domaine Moutard - FRA - NV	\$36
TREBBIANO BLEND PET NAT - Mirco Mariotti - ITA 'NV	\$49
SAUV BLANC PET NAT - Otto's Constant Dream - NZL '19	\$45
PROSECCO - Sorelle Bronca - ITA - NV	\$45
CHAMPAGNE - Ettiene Calsac - FRA - NV	\$95

## ROSE + WHITE

PINOT NOIR BLEND ROSE - Schloss Gobelsburg - AUT '19	\$42
SAUVIGNON BLANC - Prisma - CHL '20	\$30
GRUNER VELTLINER - Franz Etz - AUT '17 (Liter)	\$50
CATARRATTO - Donnafugata - SIC '19	\$50
VERDICCHIO - Le Salse - ITA '19	\$34
MARSANNE BLEND - Broc Cellars - CA '19	\$47
SEMILLON - Passionate Wines - ARG '18	\$47
VIIGNIER BLEND - Famille Gonnet - FRA '19	\$36
CHARDONNAY - Hermann J. Wiemer - NY '17	\$43
CHENIN BLANC - Gen del Alma - ARG '20	\$36

## RED

BLAUFRANKISCH - Zantho - AUT '17	\$36
BARBERA - Fratelli - ITA '18	\$36
PLAVINA - Ivica Pilizota - HRV '16	\$38
BORDEAUX BLEND - Mt. Hermon - ISR '19	\$30
GSM - Domaine de Courbissac - FRA '16	\$50
SANGIOVESE - Ciacci Piccolomini - ITA '17	\$36
GRENACHE BLEND - Vins Nus - ESP '16	\$54
MONTEPULCIANO - Cirelli - ITA '19	\$45
SUPER TUSCAN - Campo alla Sughera - ITA '15	\$78
CAB SAUV + SYRAH - Domaine du Deffends - FRA '15	\$56
MONASTRELL - Hammeken - ESP '17	\$36
DOURO BLEND - Folias de Baco - POR '15	\$53
ARAGONEZ BLEND - Fitapreta - POR '18	\$45
CARIGNAN BLEND - Domaine de Fontaine - FRA '17	\$36
PRIORAT - Rotllan Torra - ESP '13	\$60
AGLIANICO - San Salvatore - ITA '18	\$50
VALPOLICELLA RIPASSO - Alpha Zeta - ITA '16	\$45
NEBBIOLO BLEND - Colombera & Garella - ITA '15	\$105
MERLOT - Scarbolo - ITA '15	\$99
SAGRANTINO - Antonelli - ITA '14	\$87