

SPECIALTY COCKTAILS

THE APERITIF MARTINI / \$14

HONEYSUCKLE VODKA, ELDERFLOWER, LEMON, CITRUS SIMPLE, SPLASH OF CHERRY

BLOOD ORANGE ROSEMARY MARGARITA / \$15*

CIMARRON BLANCO TEQUILA, BLOOD ORANGE, LIME, ROSEMARY, COINTREAU,
BLOOD ORANGE GINGER BEER

FALL FIZZ / \$12

WONDERBIRD SPIRITS GIN, POMEGRANATE SHRUB, LEMON, PROSECCO

HOT HONEY SOUR / \$14

BULLEIT RYE BOURBON, HOT HONEY, LUXARDO, EGG WHITE

HARVEST ESPRESSO MARTINI / \$14

ESPRESSO INFUSED TLC VODKA, CAFE LOLITA, HOUSEMADE PUMPKIN SPICED CORDIAL

KEY LIME PIE MARTINI / \$14

DON Q COCONUT, COCONUT CREAM, LIME, PINEAPPLE, GRAHAM CRACKER RIM

MAPLE LEAF / \$15

BACON WASHED OLD FORESTER BOURBON, MAPLE SYRUP, CHOCOLATE BITTERS,
SCORCHED ORANGE

AFFOGATO / \$10

COFFEE GELATO, ESPRESSO

+\$6 KAHLUA, BAILEY'S, CREME DE CACAO, ESPRESSO VODKA

*AVAILABLE AS MOCKTAILS (\$9)

BEER

DOMESTIC / \$7

BUD LITE

MICHELOB ULTRA

STELLA ARTOIS

MODELO

LOCAL / \$8

ABITA: ANDYGATOR, JACKAMO IPA

PARISH BREWING: CANEBREAK, ENVIE PALE ALE

GNARLY BARLEY: KOROVA MILK PORTER, SKATER AID ITALIAN PILSNER

URBAN SOUTH: LIME CUCUMBER GOSE, PARADISE STRAWBERRY, PO-BOY AMBER

SEVENTH TAP: OKTOBERFEST

NON-ALCOHOL / \$7

STELLA ARTOIS LIBERTE

ON TAP / \$9

URBAN SOUTH, PARADISE PARK

GNARLY BARLEY, JUICIFER

GOLDEN ROAD, MANGO CART

SELTZERS / \$8

UNTITLED ART: BLACKBERRY AGAVE, BLOOD ORANGE POMEGRANATE

aperitif
LIBATIONS



WINES BY THE GLASS

MONTMARTRE BRUT/ \$9
AVISSI PROSECCO / \$10
DOPFF & IRION CREMANT D'ALSACE BRUT ROSE / \$12
AMEZTOI RUBENTIS ROSE / \$15
DUCKHORN SAUVIGNON BLANC / \$12
CLOUDY BAY SAUVIGNON BLANC, NEW ZEALAND / \$16
CABERT PINOT GRIGIO / \$14
OLEMA CHARDONNAY / \$10
JOSEPH DROUHIN MACON-VILLAGES CHARDONNAY / \$12
DECOY PINOT NOIR / \$12
ROW 503 PINOT NOIR / \$14
FAMILIA BONFANTI MALBEC / \$12
RB SUBSTANCE RED BLEND/ \$10
EBERLE CABERNET SAUVIGNON / \$15
ALEXANDER VALLEY VINEYARDS, CABERNET SAUVIGNON / 142

REDS

MIGRATION PINOT NOIR, CALIFORNIA / \$60
Dark fruit, dried herbs, hint of spice

DOMAINE DROUHIN 'ROSE ROCK' PINOT NOIR, OREGON / \$80
Dusty cherry and marzipan, with minty nuance, smoky quality

RED MOUNTAIN 'THICK SKINNED' RED BLEND, WASHINGTON / \$45
Bright cherry followed by chocolate with hints of caramel and toast

QUILT CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA / \$58
Rich flavors of black cherry pie, creamed plum and a hint of clove

DUCKHORN MERLOT, CALIFORNIA / \$68
Plum, candied black cherry, sweet spices

COTE DE BEAUNE, 2014, FRANCE / \$50
Fresh and fruity with aroma of strawberry and cherry

DOM DE LA SOLITUDE, 'LA SOLITUDE' ROUGE COTES DU RHONE, FRANCE / \$40
Red fruits, with hints of black pepper and spices from Syrah

HOURGLASS III BLEND, CALIFORNIA / \$60
Complex fruit profiles of black cherry, blackberry and cassis, hint of chocolate

CASANOVA DE NERI 'IRROSSO' IGT TOSCANA, ITALY / \$60
Blackberry plum, mulberry with a touch of cherry and strawberry

ALEXANDER VALLEY VINEYARDS, CABERNET SAUVIGNON, CALIFORNIA / \$56
Blackberry, cherry, tobacco, chocolate

CAYMUS VINEYARDS, CABERNET SAUVIGNON / \$110
Natural tannins, slight French oak

KEENAN CABERNET SAUVIGNON, CALIFORNIA / \$136
Cassis, dark red, black fruit, cloves, smoke

SPARKLING

MONTMARTRE BRUT, FRANCE / \$32
Crisp, dry, refreshing

DRAPPIER, FRANCE / \$120
Aromas of stone fruit, white vine peach with a powerful and complex palate

AVISSI PROSECCO, ITALY / \$34
Aromas of honeysuckle, green apple, & ripe pear

DOPFF & IRION CREMANT D'ALSACE BRUT ROSE, FRANCE / \$60
Red & black berries, strawberries, red currant, brioche & tarragon

WHITES & ROSE

CHATEAU DE CAMPUGET ROSE, FRANCE / \$40
Fruity notes with cherry juice, raspberry, plum and herbs

SONOMA CUTRER ROSE / \$42
Wild strawberry, tangerine, blood orange, hibiscus

CABERT PINOT GRIGIO, ITALY / \$58
Crisp linear pear notes lean into a lingering fruit forward finish

HOURGLASS SAUVIGNON BLANC, CALIFORNIA / \$68
Aromas of candied lime peel, mango, Meyer lemon, pomelo and lemon glass

SPY VALLEY SAUVIGNON BLANC, NEW ZEALAND/ \$48
Floral notes with hints of citrus fruits, passionfruit and lime

OBISDIAN CHARDONNAY, NAPA VALLEY / \$74
Aromas of lemon, Granny Smith apple, graham crackers and vanilla

JORDAN CHARDONNAY, CALIFORNIA / \$64
Honeysuckle, stone fruit, pear, citrus

VILLA SPARINA GAVI DOCG, ITALY / \$45
Fresh, light, lively with peach and pear on the nose

DOMAINE JULIE ET PATRICK NOEL SANCERRE, FRANCE / \$80
Lemon, crisp apple, melon, hints of pepper & green herbs, mineral finish

ALL PRICING LISTED IS BY THE BOTTLE.

CORKAGE FEE \$20/BOTTLE.

aperitif
WINE LIST

