

## **SPECIALTY COCKTAILS**

### **THE AZALEA MARTINI / \$14**

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

### **WATERMELON, JALAPENO & BASIL MARGARITA / \$14\***

WATERMELON, LIME, BASIL-JALAPENO SIMPLE SYRUP,  
COINTREAU, ALTOS TEQUILA

### **PALOMA / \$12\***

GRAPEFRUIT, LIME, ALTOS TEQUILA, TOP WITH BUBBLES

### **APERITIF SPRITZER / \$12**

ST. ELDER, LEMON, ROSEMARY SIMPLE, ABSOLUT VODKA

### **TIP TOP / \$12**

LIME, BACARDI RUM, TOPO CHICO

### **MINT JULEP / \$14**

MINT, SIMPLE, 24 PINHOOK FLAGSHIP BOURBON

### **HONEY TRAP / \$14**

GINGER HONEY, LEMON, CIMARRON TEQUILA, MEZCAL,  
BEE POLLEN SALT RIM

### **ESPRESSO MARTINI / \$14**

ESPRESSO, KAHLUA, VODKA, BROWN SUGAR SIMPLE

### **KEY LIME PIE MARTINI / \$14**

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

\*AVAILABLE AS MOCKTAILS (\$9) & IN OUR  
64 OZ. SPRITZER KEGS (1/2 \$55, SERVES APPROX. 6 OR  
WHOLE SERVES APPROX. 12)

## **WINES BY THE GLASS**

MONTMARTRE BRUT/ \$9

AVISSI PROSECCO / \$10

DOPFF & IRION CREMANT D'ALSACE BRUT ROSE / \$12

CHATEAU DE CAMPUGET ROSE/ \$10

DUCKHORN SAUVIGNON BLANC / \$12

CEMBRA PINOT GRIGIO / \$12

MER SOLEIL CHARDONNAY / \$10

JOSEPH DROUHIN MACON-VILLAGES (CHARDONNAY) / \$12

DECOY PINOT NOIR / \$12

LOLA PINOT NOIR / \$14

EMMOLO MERLOT / \$14

FAMILIA FURLOTTI MALBEC / \$10

RB SUBSTANCE BLEND/ \$10

HIGHWAY 12 CABERNET / \$10

NAPA CELLARS CABERNET SAUVIGNON / \$14

## **BOTTLED BEER**

DOMESTIC / \$7

LOCAL / \$8

NON-ALCOHOL/ \$7

## **ON TAP / \$9**

CORKAGE FEE \$20/BOTTLE.

aperitif  
LIBATIONS



## **REDS**

DECOY PINOT NOIR, CALIFORNIA / \$46

Aromas of black cherry, strawberry, red currant, black tea & sage

LOLA PINOT NOIR, CALIFORNIA / \$50

Showcases cassis, rhubarb and cherry with notes of vanilla and oak on the finish

DOMAINE DROUHIN 'ROSE ROCK' PINOT NOIR, OREGON / \$80

Dusty cherry and marzipan, with minty nuance, smoky quality

FAMILIA FURLOTTI MALBEC, ARGENTINA / \$38

With punchy dark fruits, lush texture of Boysenberry and blackberry jump out on first sip

RB SUBSTANCE BLEND, CALIFORNIA / \$42

Expressive, complex, bright, juicy plum, black currant, blueberry licorice, dark chocolate, pipe tobacco

RED MOUNTAIN 'THICK SKINNED' RED BLEND, WASHINGTON / \$45

Bright cherry followed by chocolate with hints of caramel and toast

NAPA CELLARS CABERNET SAUVIGNON, CALIFORNIA / \$54

Aromas of blackberry, cassis, fig, and mocha

NAPA VALLEY QUILT CABERNET SAUVIGNON, CALIFORNIA / \$54

Rich flavors of black cherry pie, creamed plum and a hint of clove

HIGHWAY 12 CABERNET, CALIFORNIA / \$40

Fruity aromas with flavors ranging from chocolate berries, coconut and pickling spices

PRISONER UNSHACKLED, CALIFORNIA / \$40

Raspberry, blueberry and crushed violets

DOM DE LA SOLITUDE, 'LA SOLITUDE' ROUGE COTES DU RHONE, FRANCE / \$40

Nose of red fruits, with hints of black pepper and spices from Syrah

SIMI ALEXANDER VALLEY CABERNET SAUVIGNON, CALIFORNIA / \$50

Ripe dark cherry, cassis, black licorice and spice flavors

CASANOVA DE NERI 'IRROSSO' IGT TOSCANA, ITALY / \$60

Blackberry plum, mulberry with a touch of cherry and strawberry

JUSTIN CABERNET SAUVIGNON, 2018 CALIFORNIA / \$70

Red fruit, floral aromas and herb spices with cherry, blackberry, fig and hints of oak, vanilla, leather, cacao

MICHELE CHIARLO BAROLO, ITALY / \$80

Red cherry, roses, truffle

KEENAN CABERNET SAUVIGNON, CALIFORNIA / \$140

Cassis, dark red, black fruit, cigar box, cloves, smoke

## **SPARKLING**

MONTMARTE 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 with a clean, finish

DOPFF & IRION CREMANT D'ALSACE BRUT ROSE, FRANCE / \$60

Red and black berries, wild strawberries, red currant, fresh thyme, discreet roasted notes, brioche and tarragon

## **WHITES & ROSE**

CHATEAU DE CAMPUGET ROSE, FRANCE / \$40

Fruity notes with cherry juice, raspberry, plum and herbs

DUCKHORN SAUVIGNON BLANC, CALIFORNIA / \$46

Silky texture & energetic acidity with fresh melon, citrus, & pineapple flavors

CEMBRA PINOT GRIGIO, ITALY / \$40

Aromas of banana, wisteria, green pear with a juicy palette of tart Granny Smith apple and citrus zest

MER SOLEIL CHARDONNAY, CALIFORNIA / \$34

Aromas of baked croissant, apricot, lemon/lime, & honeysuckle

BREAD AND BUTTER CHARDONNAY, CALIFORNIA / \$ 36

Hints of rich vanilla, toasted oak, and cream

JOSEPH DROUHIN MACON-VILLAGES (CHARDONNAY), FRANCE / \$38

Aromas of fresh grape and green almond with a fruity, elegant texture

VILLA SPARINA GAVI DOCG, ITALY / \$45

Fresh, light, lively with peach and pear on the nose

DOMAINE JULIE ET PATRICK NOEL SANCERRE, FRANCE / \$80

Green bell pepper aroma

ALL PRICING LISTED IS BY THE BOTTLE.

CORKAGE FEE \$20/BOTTLE.

# *aperitif* WINE LIST

