

## COCKTAILS

### CONCRETE JUNGLE \_\_\_\_\_ 15

teremana blanco tequila, campari, aperol, lemon, pineapple syrup

### SOUTHERN NIGHTS \_\_\_\_\_ 16

mezcal union uno, sazerac rye, solerno, sweet vermouth, luxardo maraschino

### CHARLIE FOXTROT \_\_\_\_\_ 15

flor de caña 7yr rum, novo fogo cachaça, chinola, orgeat, lemon, angostura bitters

### THE HIGH LINE \_\_\_\_\_ 15

reyka vodka, chamomile-infused lillet rose, giffard rhubarb, grapefruit, honey, saline solution

### BEYOND THE PINES \_\_\_\_\_ 16

tanqueray gin, st. germain, lime, simple, dolin génépy, rosemary

### CLARIFIED PAPER PLANE \_\_\_\_\_ 16

dickel rye, aperol, nonino amaro, lemon

### NITRO ESPRESSO MARTINI \_\_\_\_\_ 16

skyy vodka, kahlúa, vanilla, texas coffee traders cold brew

### CHARGING BULL \_\_\_\_\_ 16

beef fat-washed old forester 86 bourbon, herb simple, jerry thomas bitters, smoked mushroom salt

## ZERO PROOF

### BANANA OLD FASHIONED \_\_\_\_\_ 12

spiritless kentucky 74 whiskey, spiced banana cacao nib gomme syrup, chocolate bitters

### BASIL MATCHA FIZZ \_\_\_\_\_ 12

spiritless jalisco 55 tequila, basil matcha syrup, coconut milk, soda water

### CLOVER CLUB \_\_\_\_\_ 12

seedlip 108 gin, lemon, raspberry pineapple gomme syrup

## BUBBLES

*gls | btl*

### CAVA, EXTRA BRUT \_\_\_\_\_ 16 | 62

*Raventós i Blanc*

*Blanc de Blancs, Conca del Riu Anoia, Spain 2021*

### CHAMPAGNE, BRUT \_\_\_\_\_ 27 | 106

*Joseph Perrier*

*Champagne, France NV*

### ROSÉ, BRUT NATURE \_\_\_\_\_ 18 | 70

*Gruet "Sauvage"*

*New Mexico NV*

## WHITE

### MELON DE BOURGOGNE \_\_\_\_\_ 14 | 54

*Famille Lieubeau "Bel Abord"*

*Muscadet-Sèvre et Maine, France 2021*

### SAUVIGNON BLANC \_\_\_\_\_ 16 | 62

*Frenzy "Mt. Richmond Estate"*

*Marlborough, New Zealand 2023*

### SAUVIGNON BLANC \_\_\_\_\_ 21 | 82

*Bernard Fleuriet*

*Sancerre, France 2022*

### GRÜNER VELTLINER \_\_\_\_\_ 16 | 62

*Michael Malat "Crazy Creatures"*

*Kremstal, Austria 2021*

### CHARDONNAY \_\_\_\_\_ 18 | 70

*Brew Cru*

*Elgin, Western Cape, South Africa 2021*

## BEER

### FOUNDERS *all day ipa* \_\_\_\_\_ 7

### REAL ALE *bright shadows golden ale* \_\_\_\_\_ 7

### LONE STAR *lager* \_\_\_\_\_ 6

### PAULANER *salvator doppelbock* \_\_\_\_\_ 8

## ROSÉ

*gls | btl*

### CINSAULT BLEND \_\_\_\_\_ 14 | 54

*Château de Lascaux "Eclat de Garrigue"*

*Languedoc, France 2022*

## RED

### GAMAY \_\_\_\_\_ 17 | 66

*Jean Foillard*

*Beaujolais-Villages, France 2021*

### PINOT NOIR \_\_\_\_\_ 19 | 76

*Day Wines "Momtazi Vineyard"*

*Willamette Valley, Oregon 2020*

### TEMPRANILLO \_\_\_\_\_ 14 | 54

*El Valor y La Gracia*

*Castilla-La Mancha, Spain 2021*

### SANGIOVESE \_\_\_\_\_ 17 | 66

*Indigenus*

*Tuscany, Italy 2019*

### NEBBIOLO \_\_\_\_\_ 25 | 98

*G.D. Vajra "Albe"*

*Barolo, Piedmont, Italy 2020*

### CABERNET SAUVIGNON \_\_\_\_\_ 19 | 74

*Gramercy Cellars*

*Columbia Valley, Washington 2019*

*all wine by-the-glass selections are sustainably/organically grown*

## WATER

### TOPO CHICO *355 ml, sparkling* \_\_\_\_\_ 4

### ACQUA PANNA *750 ml, spring* \_\_\_\_\_ 7

### SAN PELLEGRINO *750 ml, sparkling* \_\_\_\_\_ 7