



## MARTINIS

### VESPER

Barr Hill gin, Tito's vodka, Lillet blanc

*Garnished with a lemon twist*

### DIRTY

Berto gin or Tito's vodka, Dolin dry vermouth, olive brine

*House stuffed blue cheese olives*

### CLASSIC

Berto gin or Tito's vodka, Dolin dry vermouth, orange bitters

*Garnished with a lemon twist*

### PICKLED MARTINI

Chef's seasonal pickle brine accompanied by curated spirits

*Garnished with housemade pickle*

### 12 MILLION DOLLAR BOBBY 21

Gray Whale gin and Bordiga extra dry vermouth

*Accompanied by castelvetro olives and black sturgeon caviar*

### 12 COSMO 11

Tito's vodka, triple sec, lime, cranberry

*Garnished with an orange zest coin*

### 12 SAKETINI 13

Roku gin, 1000 Cranes saké, cucumber bitters

*Garnished with cucumber ribbon*

### 13 ESPRESSO 14

Boxley vodka, Oak and Bean, demerara syrup, chocolate bitters

*health, wealth, happiness*

## OLD FASHIONED

### BOURBON

Old Granddad 100 bourbon, demerara, house aromatic bitters

*Garnished with an orange twist and luxardo cherry*

### 13 OAXACAN 13

Espadin mezcal, La Gritona reposado tequila, agave, orange and chocolate bitters

*Garnished with an orange twist*

### BARREL AGED GIN

Barr Hill tom cat gin, demerara, elderflower, aromatic bitters

*Garnished with a lemon twist*

### 13 AMERICAN TRILOGY 14

Lairds applejack, Redemption rye, demerara, orange bitters

*Garnished with an orange twist*

## MARGARITAS

### HOUSE \*Spicy available upon request

Cimmaron blanco tequila, agave, triple sec, lime, salt

*Sea salt rim*

### 12 CLASSIC 13

Berto gin, Campari, Cocchi vermouth di Torino

*Garnished with an orange twist*

### PANCHA (spicy)

Chili infused blanco tequila, pineapple cordial, lime, pineapple

*Sea salt rim*

### 12 BOULEVARDIER 13

Old Granddad 100 bourbon, Campari, Cocchi vermouth di Torino

*Garnished with an orange twist*

### VERDE

Reposado tequila, Margaret's tomatillo salsa, triple sec, lime

*Tomatillo salt rim*

### 13 KINGSTON 13

Smith & Cross rum, Campari, Carpano Antica vermouth

*Garnished with an orange twist*



## CLASSICS

### MANHATTAN

Redemption rye, Carpano Antica vermouth, aromatic bitters  
*Garnished with luxardo cherry*

12

### CORPSE REVIVER NO. 2

Berto gin, triple sec, Lillet blanc, absinthe, lemon  
*Garnished with a lemon twist*

13

### PAPER PLANE

Old Granddad bourbon, aperol, amaro nonino, lemon  
*Garnished with a paper plane*

13

### MEZCAL MULE

Bozal espadin, lime, passion fruit, cucumber, ginger beer  
*Garnished with candied ginger and cucumber*

11

### 1930's TEQUILA SUNRISE

Cimarron blanco, Guisinger grenadine, Creme de Cassis, lime, salt, soda  
*Garnished with a lime wheel*

12

### PISCO SOUR

Cavaredo pisco, lemon, demerara syrup  
*Garnished with aromatic bitters \*contains egg white*

12

### NY SOUR

Old Grand Dad bourbon, gomme syrup, lemon, aromatic bitters  
*Garnished with luxardo cherry, Rhone float \*contains egg white*

12

### PORNSTAR

Tito's vodka, passion fruit liqueur, passion fruit, lime, vanilla  
*Sparkling wine side car + lime wheel*

13

### LAST WORD

Berto gin, maraschino liqueur, Faccia Brutto Centerbe, lime  
*Garnished with luxardo cherry*

13

### CAIPIRINHA

Avua Prata Cachaca, lime, demerara syrup  
*Garnished with lime wheel*

12

## SEASONAL

### SUZE'S GARDEN

Citrus gin, bell pepper mango cordial, Suze, Italicus, Wahaka reposado, lime, and salt  
*Garnished with marjoram sprig*

14

### ROSES ARE PINK

Caravedo pisco, watermelon and jalapeno cordial, lemon, and Conquilla brut rose  
*Garnished with fennel fronds*

13

### DARK SIDE OF THE BLOOM

Old Granddad 100, Carpano Antica vermouth, Sfumato, chamomile & hibiscus syrup, lemon, mint, aromatic bitters  
*Garnished with a candied lemon peel*

13

### TOMAT...OH!

Olive oil washed Svool aquavit, Haku vodka, tomato, miso, horseradish, basil, Supasawa, salt, mole bitters  
*Garnished with Thai basil*

14

### GRASSPING AT STRAWS

Clarified milk punch; chili infused tequila, lemongrass-vanilla syrup, rhum agricole, coconut cream, lime, cucumber bitters  
*Garnished with sweet drop peppers*

13

### PASSION FOR THE COCO

Coconut washed Planetary 3 stars rum, passionfruit, orgeat, pineapple, lime, tiki bitters  
*Garnished with pineapple jerky*

13



## MOCKTAILS

### SPICY N/ARGARITA 10

House pineapple cordial, jalapeno, lime, soda with chili lime rim

### MELON-CHOLY (NO) BOOZE 10

House watermelon rind, fennel and jalapeno cordial, lemon, tonic

### SAVED BY THE BELL 10

Bell pepper and mango cordial, lime, soda, white balsamic, white pepper

## BUBBLES

### MADOIS BRUT CHAMPAGNE *Champagne, France.* 90

This is a lighter style. Suggested for aperitif but holds up at all levels

### J'LASALLE BRUT CHAMPAGNE *Champagne, France.* 120

This is your classic Champagne. Balanced yeast and apple acidity. It's our best.

## BEER

### DRAFT BEER

#### Space Goose 8

Bentonville Brewing Co.

#### Bolands Irish Red 8

Crisis Brewing Co.

#### Delirium Tremens 14

Huyche, Belgium

#### Birch Ave Blonde 7

Fossil Cove Brewing Co.

#### Philosopher King 7

New Province Brewing Co.

#### Ozark Lager 7

Ozark Brewing Co.

#### Bluewing 7

Flyway Brewing Co.

#### Scarlett Letter 7

Core Brewing Co.

### BOTTLES | CANS

#### Peroni 7

Italian Pilsner

#### Red Stripe 6

Jamaica for beer

#### Athletic N/A 6

N/A Rotating Beer

#### Black Apple Cider 6

Black Apple Brewing Co.

#### Duchess de Burgundy 25

750ml Flanders Red Ale, Belgium Sour



## RED WINE

	GLASS	BOTTLE
<b>SUR DE LOS ANDES</b> <i>Malbec</i> Mendoza, Argentina. Classic example of an Argentinian Malbec	9	32
<b>SILVER PALM</b> <i>Cabernet Sauvignon</i> North Coast CA. We tried all the cabs. Ignore the haters. This Kendall Jackson producer wins. Tobacco and Chocolate in a glass.	12	48
<b>BROTTE CREATION GROSSET</b> <i>Rhone Blend</i> Cairanne, Cotes Du Rhone, France. Southern France. 50% Grenache 25% Syrah 25% Mourvèdre	12	48
<b>CHATEAU ST. MICHELLE</b> <i>Merlot</i> Indian Wells, Columbia Valley, WA. Don't listen to Paul Giamatti. This Merlot is common but outstanding	12	48
<b>CLOUD NINE</b> <i>Pinot Noir</i> Willamette Valley, OR. Classic Oregon Style Pinot Noir, fruit forward. Side by side with Peter Zemmer	15	56
<b>PETER ZEMMER SUDTIROL</b> <i>Pinot Noir</i> Südtirol, Northern Italy. Traditional European Style Pinot Noir. Side by side with Cloudline Pinot	15	56
<b>EMILIO MORROW</b> <i>Tempranillo</i> Ribera del Duero, Spain. Pairs well with something spicy.		62
<b>MA, MONTICELLI</b> <i>Nebbiolo</i> Langhe, Italy. This Nebbiolo is great for first timers. Color, clarity and balance. It has it all.		64
<b>LES HAUT DU BARVILLE</b> <i>Rhone Blend</i> Chateaufeuf Du Pape, France. If you like our Rhone by the glass, you'll love this bottle.		84
<b>LIOCO SONOMA</b> <i>Pinot Noir</i> Best New California style pinot noir out there. It's a subtle treat made by our favorite wine makers.		95
<b>CHATEAU LAROSE</b> <i>Bordeaux Blend</i> Bordeaux, France. Classic Bordeaux Blend - 60% Cab, 40% Merlot.		98
<b>STONE STREET 2018</b> <i>Cabernet Sauvignon</i> Alexander Valley, CA. This stacks up to Duckhorn, Silver Oak and many top names. It's just lesser known.		100
<b>ROCHIOLI</b> <i>Pinot Noir</i> Estate, Russian River, CA. The absolute classic of Russian River. Rochioli single vineyards have a ten year wait list for a reason.		140
<b>SILVER OAK 2019</b> <i>Cabernet Sauvignon</i> Alexander Valley, CA. Classic Alexander Valley Cabernet. Everyone knows this wine for a reason.		180



## WHITE WINE

GLASS | BOTTLE

<b>CHATEAU HAUT BRANDA</b> <i>Sauvignon Blanc</i> Bordeaux, France. More subtle than America Sauvignon Blanc. Side by side with Hanna.	9	32
<b>SELBACH SALMO SALAR</b> <i>Riesling</i> Germany, Mosel. Smell the slate. Dry German Riesling with both fruit and minerals. Imagine apples and peaches on slab of slate.	12	44
<b>LOUIS LATOUR</b> <i>Chardonnay</i> Ardeche, France. This is more subtle than American Chardonnay but retains its complexity. Side by side with Amici Olema.	12	44
<b>HANNA</b> <i>Sauvignon Blanc</i> Russian River Valley, CA. This is a Sonoma County Classic. No oak, excellent fruit. Beats New Zealand. Side by side with Haut Branda.	13	48
<b>DOMAINE DE FONSAINTE</b> <i>Rose</i> Corbières, France. If you love rose, you will love this wine. If you dont like rose, you will love this wine. Pairs well with Shrimp, Oysters, by itself.	14	52
<b>SCHLOSS GOBELSBURG</b> <i>Gruner Veltliner</i> Kamptal, Austria. Austrian Varietal in the Austrian Style. Vegetal finish, pure Austria. Side by side with Cadre - Band of Skulls.	14	52
<b>CADRE BAND OF STONES</b> <i>Gruner Veltliner</i> Edna Valley - San Luis Obispo Coast. Austrian Varietal in an American Style. Side by Side with Schloss Gobelsburg.	15	56
<b>AMICI OLEMA</b> <i>Chardonnay</i> Sonoma County, CA. Malolactic and Oaked. If you like butter and oak, this will get you going. Side by side with Ardeche Louis Latour.	15	56
<b>KUNSTLER</b> <i>Riesling</i> Rheingau, Germany. Classic dry German Riesling. Perfect for Oysters.		74
<b>ROCHIOLI</b> <i>Sauvignon Blanc</i> Russian River, CA. Some of the best fruit in the Russian River Valley. Estate grown and uncompromising.		120
<b>LIOCO</b> <i>Chardonnay</i> Skycrest Vineyard, Anderson Valley, CA. The Licklider's do an excellent job of crafting new California wines. Friends of the Guisinger and creative winemakers.		130

## SPARKLING

<b>CONQUILLA</b> <i>Brut Cava</i> Penedès valley, Spain. 50% Xarel-lo, 25% Macabeu, 25% Parellada.	9	32
<b>CONQUILLA</b> <i>Brut Rose Cava</i> Penedès valley, Spain. Same brut sparkling wine with Pinot Noir to give it a rose finish.	10	36
<b>ROEDERER</b> <i>Brut Sparkling Wine</i> Penedès valley, Spain. Same brut sparkling wine with Pinot Noir to give it a rose finish.		60