

b y t h e g l a s s
c h a m p a g n e a n d s p a r k l i n g

MV	Henriot <i>Brut Souverain</i>	Champagne	25
MV	Paul Goerg <i>1er Cru Brut Rosé</i>	Champagne	29
MV	Jean-Baptiste Adam Brut <i>les Natures</i>	Crémant d'Alsace	17

w h i t e

2013	Trisaetum Riesling	Willamette Valley	15
2012	Château de l'Eperonnière	Savennières	17
2011	Skouras NAHA <i>Private Label Moscofilero Salto</i>	Peloponnese	13
2013	Mason Sauvignon Blanc <i>Yount Mill Vineyard</i>	Napa Valley	14
2008	Deux Montille <i>1er Cru Les Coères</i>	Montagny	25
2013	Worthy Chardonnay	Napa Valley	20
2012	Benanti <i>Biancodicaselle</i>	Etna	14

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2014	Macphail	Sonoma Coast	15
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2013	Baileyana <i>Firepeak</i> Pinot Noir	Edna Valley	15
2010	Kir-Yianni <i>Ramnista</i> Xinomavro	Naoussa	16
2008	Château de Sérème	Corbières	15
2012	Foradori Teroldego	Vigneti delle Dolomiti	17
2011	Stonestreet Cabernet Sauvignon	Alexander Valley	20
2012	Les Vins de Vienne	Crozes-Hermitage	18

cocktails

Coming in Hot

Herrington **Vodka**, *Pimm's #1*, Lemon, *Hellfire* Bitters

\$14

☞

If You Start Me Up

Cappalletti **Aperitivo**, *Dolin's* **Dry Vermouth**, Fennel, Lemon

\$14

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Pink Collar

Bar Sol **Pisco**, *Cocchi* *Americano*, *Combier*, *Byrrh*, *Regan's* Orange Bitters

\$15

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Lumière Verte

Ford's **Gin**, **Green Chartreuse**, Celery, Lemon

\$15

☞

El Diablo Sabio

Xicaru **Mezcal**, *Briottet* **Crème de Mûre**, Lime, Ginger, Sage

\$15

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Boulevardier

WL Weller Special Reserve **Bourbon**, *Campari*, *Carpano Antica*

\$16

☞

Godfather

Pig's Nose **Scotch**, *Lazzaroni* **Amaretto**

\$16

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