

# COCKTAILS

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<b>THE LOYAL MARTINI</b> Choice of Gin or Vodka, French Vermouth, Buffet	19
<b>CHAMPAGNE COCKTAIL FOR TWO</b> Veuve Clicquot half bottle, Courvoisier VS, Accoutrements	80
<b>RED EYE</b> Cold Brew Liqueur, Chocolate Bitters, Bubbles	15
<b>MULLED WINE</b> Jalapeño Tequila, Fortified Wine, Spices	16
<b>MILKY WAY</b> Tequila, Milk Punch, Bergamot, House Bitters	15
<b>THE SPICY COMARE</b> Tequila, Thai Chili, Bell Pepper	17
<b>BLOODY SUNDAY SET</b> Choice of Vodka or Tequila, House Mix, Tecate, Buffet	17
<b>HEY BRUH '18 (ON TAP)</b> Vodka, House Aloe Vera Soda	14

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## PUNCH BRUNCH (SERVES FOUR)

<b>SPICY MIMOSA</b> Thai Chilies, Fresh Orange	15/48
<b>PEAR DAIQUIRI</b> Rum Blend, Pear, Lime	16/52

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## JUICES

<b>SWEET GREENS</b>	9
<b>CUCUMBER AND DILL LEMONADE</b>	9
<b>TOMATO TAMARIND</b>	9
<b>BEET, APPLE, &amp; GINGER</b>	9

Head Bartender: Matthew Kruger

# WINE & BEER

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## SPARKLING

BRUT Ayala “Majeur” Champagne, France NV	20
BRUT ROSÉ Domaine Bousquet, Argentina, NV	17

## ROSÉ

GRENACHE Domaine Lafond, Tavel, France '17	17
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## WHITE

SAUVIGNON BLANC Laporte “Le Bouquet” Sancerre '17	18
RIESLING Pierre Sparr, Alsace, France '16	15
PINOT GRIGIO Castelfeder, Alto Adige, Italy '15	18
PINOT GRIS Ponzi, Willamette Valley, Oregon '16	16
CHARDONNAY Bishop's Peak, Central Coast, California '17	19

## RED

PINOT NOIR Folly Of The Beast, Central Coast, California '16	19
SCHIAVA Elena Walch, Alto Adige, Italy '17	16
SANGIOVESE D. Cinelli Colobini, Rosso di Montalcino, Italy '16	17
GRENACHE La Cabotte “Colline” Cotes Du Rhone, France '17	16
CABERNET SAUVIGNON Whitehall Lane “Tre Leoni” Napa '16	19

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## TAP

PALE LAGER Menabrea, IT	9
WHEAT BEER Allagash, USA	10
IPA Firestone, USA	9

## BOTTLE

PORTER Black Duck, USA	9
LIGHT Heineken, NL	7
LAGER Tecate, MX	7