

COCKTAILS

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

PUNCH BRUNCH (SERVES FOUR)

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

JUICES

SWEET GREENS	9
CUCUMBER AND DILL LEMONADE	9
TOMATO TAMARIND	9
BEET, APPLE, & GINGER	9

Head Bartender: Matthew Kruger

WINE & BEER

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
GRENACHE Xavier Vins, Cotes Du Rhone, France ‘16	14
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

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