

# COCKTAILS

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<b>THE LOYAL MARTINI</b>	19
Choice of Gin or Vodka, French Vermouth, Buffet	
<b>CHAMPAGNE COCKTAIL FOR TWO</b>	65
Veuve Clicquot half bottle, Courvoisier VS, Accoutrements	
<b>RED EYE</b>	15
Cold Brew Liqueur, Chocolate Bitters, Bubbles	
<b>LAST WORD</b>	18
Gin, Green Chartreuse, Maraschino, Lime	
<b>MILKY WAY (ON TAP)</b>	16
Tequila, Milk Punch, Bergamot, House Bitters	
<b>THE SPICY COMARE</b>	18
Tequila, Thai Chili, Bell Pepper	
<b>BLOODY SUNDAY SET</b>	17
Choice of Vodka or Tequila, House Mix, Tecate, Buffet	
<b>HEY BRUH '19 (ON TAP)</b>	16
Vodka, House Aloe Vera Soda	

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## PUNCH BRUNCH (SERVES FOUR)

<b>SPICY MIMOSA</b>	15/48
Thai Chilies, Fresh Orange	
<b>SHRUTE FARMS</b>	17/55
Whiskey, Aperol, Strega, Honey Mace, Beet	

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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
HONDARRABI ZURI “Antxiola”, Getariako Txakolina, Spain ‘18	16

## WHITE

SAUVIGNON BLANC Laporte “Le Bouquet” Sancerre ‘17	18
RIESLING Pierre Sparr, Alsace, France ‘17	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
SYRAH Xavier Vins, Cotes Du Rhone, France ‘16	14
SANGIOVESE D. Cinelli Colombini, Tuscany, 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 Peroni, 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