

COCKTAILS

HEY BRUH '19 (ON TAP) 16
Vodka, House Aloe Vera Soda

CHAMPAGNE COCKTAIL FOR TWO 65
Veuve Clicquot half bottle, Courvoisier VS, Accoutrements

MILKY WAY (ON TAP) 16
Tequila, Milk Punch, Bergamot, House Bitters

THYME FLIES 18
Pisco, Egg White, Acqua Di Cedro, Green Grape

BOWIE 17
Mezcal, Montenegro, Blueberry, Lavender Shrub

SHRUTE FARM 17
Whiskey, Aperol, Strega, Honey Mace, Beet

THE SPICY COMARE 18
Tequila, Thai Chili, Bell Pepper

KATHLEEN HARDING 17
Vodka, Mint, Cucumber, Absinthe, Bubbles

WILLY WONKA 18
Bourbon, Pecan Demerara, Dark Chocolate Bitters

GREEN THUMB 16
Gin, Yellow Chartreuse, Suze, Ginger Cordial, Basil

LAST WORD 18
Gin, Green Chartreuse, Maraschino, Lime

VENETIAN SPRITZ 16
Select, Bubbles, Olives

SAZERAC 16
Cognac, Rye, Peychaud's, Absinthe

OLD FASHIONED 16
Bourbon, House Bitters, Demerara

NEGRONI 16
Gin, Campari, Sweet Vermouth

THE LOYAL MARTINI 19
Gin/Vodka, French Vermouth, Buffet

FRIED CHICKEN SANDWICH 25
Dill Pickle Mayonnaise, King's Hawaiian Bun
(Available after 10:00PM)

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
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

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