

Cocktails

SEASONAL HOUSE ORIGINALS

- SPANKY CALAVERAS** 12
Casamigos Blanco Tequila, Passion Fruit, Basil, Habanero Honey, Lime, Tajin Spice
- PRINCE STEEL** 13
Rittenhouse Rye, Meyer Lemon, Vanilla Shrub, Fresh Thyme, Lambrusco Red Wine
- SHEBA ST. JUDE** 13
St. George Botanivore Gin, Pear Cider, Thai Chili Shrub, Matcha, Green Tea, Pear Eau De Vie Brandy, Lemon
- LIL' J. FOXGLOVE** 12
Aperol, Fresh Rhubarb, Italian Blood Orange Soda, Lemon, Licor 43 Spanish Liqueur
- MOOCHIE CAMINO** 13
Xicaru Mezcal, Tart Cherry, Cinnamon-Sage Syrup, Chipotle Pepper, Aperol, Key Lime

HOUSE-AGED CLASSICS

- MANHATTAN** 14
Evan Williams Bourbon, Antica Formula, Fernet Branca
- NEGRONI** 14
Blue Coat Gin, Cardomaro, Punt e Mes Vermouth, Campari
- OLD-FASHIONED** 14
Four Roses Bourbon, Maple-Frangelico, Aromatic Bitters
- SAZERAC** 14
Rittenhouse Rye, Herbsaint, Smoked Demerara, Peychaud's Bitters
- VESPER** 14
Hangar One Kaffir Vodka, Blade Gin, Lillet Blonde, Sage, Lemon Grass

NON-ALCOHOLIC

- ROSSINI SPRITZ** 7
Non Alcoholic Champagne, Strawberry-Thyme Reduction
- SECOND WIND** 8
Crushed Cucumber, Mint and Basil, Over Rocks and Topped With Seltzer
- MELLO LIMONCELLO** 8
House Limoncello, Iced Green Tea, Ginger Nectar, Fresh Mint

Wine

BUBBLES

	GL / BTL
CAVA – Mercat Brut NV, Spain	10 / 48
CRÉMANT ROSÉ DE LOIRE – NV Langlois-Chateau, France	14 / 70
BRUT – NV Collet, Champagne	19 / 95
BLANC DE BLANC – Nyetimber Brut, England 2010	140
VIELLE VIGNE DU LEVANT – Larmandier-Bernier, Coteaux Champenois 2008	180

WHITE

PINOT GRIGIO – Le Monde Friuli Grave, Italy 2016	10 / 46
SAUVIGNON BLANC – Vaughn Duffy Hopkins Ranch, Russian River, California 2014	12 / 55
GRUNER VELTLINER – Laurenz “Friendly” Kamptal, Austria 2014	14 / 65
VIOGNIER – Miner Madera County, California 2016	11 / 52
VOUVRAY– Domaine Vincent Careme Spring Vouvray, France 2015	13 / 61
RIESLING – Bischoffliche Weinguter Trier, Mosel, Germany 2015	16 / 75
ASSYTRIKO– Domaine Nerantzi, PGI Serres, Greece 2016	13 / 60
ALBARINO – Bodegas Fillaboia Rias Baixas, Spain 2016	10 / 46
SANCERRE– Domaine Claude Riffault Sancerre Les Boucards, France, 2016	18 / 85
CHARDONNAY– Rhys, Anderson Valley, California 2015	21 / 95

ROSÉ

MERLOT, CAB SAU/FRANC – Chateau de Sours, Bordeaux, France 2016	11 / 44
PINOT NOIR, CINSULT, GRENACHE – Eric Kent, Sonoma Coast, California 2017	13 / 60
MOURVEDRE – Rootdown, Amador County, California 2017	15 / 70

RED

GAMAY NOIR – Maison L'envoyé Fleurie, Beaujolais, France, 2016	11 / 52
CABERNET SAUVIGNON – Wines of Substance, Washington, 2015	10 / 47
BORDEAUX BLEND – D'Arenberg The Galvo Garage, McLaren Vale, Australia, 2011	16 / 75
GSM – Gerard Bertrand Kosmos Organic, Languedoc, France, 2014	15 / 71
GARNACHA/TEMPRANILLO – La Montesa Palacios Remondo, Rioja, Spain, 2012	12 / 57
BARBERA – Vigne Marina Coppi ‘Sant Andrea’, Piedmont, Italy 2015	13 / 62
PINOT NOIR – Au Bon Climat, Santa Barbara, California 2016	14 / 66
ZINFANDEL – Mike & Molly Hendry, Napa Valley, California 2016	19 / 91
PINOT NOIR – Cobb Wines Emmaline Ann, Sonoma Coast, California 2014	120

STICKIES

SAUVIGNON BLANC/SEMILLON – Chateau Laribotte, Sauternes, France 2013	11
WHITE BLEND – Royal Tokaji Red Label, Tokaji, Hungary 2013	14
LATE HARVEST LIATIKO – Domaine Economou, Crete, Greece 2006	16

Beer

PILSNER	7
<i>Victory - Prima Pils (German Pilsner 5.3%) 12oz</i>	
IPA	10
<i>Ballast Point Brewery - Manta Ray (DBL IPA 8.5%) 12oz</i>	
AMBER	8
<i>Bear Republic - Red Rocket Ale (Red Amber Ale 6.8%) 12oz</i>	
WHEAT	8
<i>Fort Point (San Francisco) - Park (Citra Wheat Ale 4.7%) 12oz</i>	
STOUT	14
<i>Firestone Walker Brewing - Parabola (Imperial Stout 14%) 12oz</i>	
CIDER	9
<i>Golden State Cider - Gingergrass (CA Cider 6.9%) 16oz</i>	
MEXICAN LAGER	7
<i>21st Amendment (San Francisco) - El Sully (Mex Style Lager 4.8%) 12oz</i>	