



WINES

SPARKLING

VEUVE DUBARRY. CUVÉE PRESTIGE
France. NV

Glass/Bottle

10 40

WHITE

CASA NINA. PINOT GRIGIO
Central Valley, Chile. 2018

Glass/Bottle

10 40

CALAZUL. ALBARINO
Rias Baixas, Spain. 2019

10 40

LITTLE SHEEP. SAUVIGNON BLANC
Marlborough, New Zealand. 2019

11 44

RED

ATHENA. PINOT NOIR
Modesto, California. 2017

Glass/Bottle

11 44

AGUA DE PIEDRA. MALBEC
Mendoza, Argentina. 2018

10 40

GROVE RIDGE. CABERNET SAUVIGNON
Napa, California. 2016

10 40

HOUSE MADE

COCONUT AGAVE

4

GUAVA LEMONADE

4

GRAPEFRUIT ROSEMARY

4

COFFEE

ESPRESSO OR AMERICANO

4

CAPPUCCINO

4.5

LATTE

4.5

MACCHIATO

4.5



BAR MENU

HANDCRAFTED COCKTAILS

COCKTAIL ON DRAFT 12

12 Rotating Craft Cocktail, please ask your server/bartender for details

THE CLASSIC MOJITO 14

Flor de Cana 4yr. Rum, Mint, Simple Syrup, touch of soda water

NO COUNTRY FOR OLD COSMOS 14

Sobieski Vodka, Cranberry Rosemary Syrup, Lime, Orange, Peychaud's

HALF BAKED 15

Espolon Reposado, Aperol, Agave, House Made Berry Jam, Lime, Orange Bitters

THE SMOKING SECTION 15

Old Forester Bourbon, St. Elizabeth All Spice Dram, Cocchi Americano, Cashew Falernum, Angostura

BATHROOM SELFIE 14

Sobieski Vodka, Grapefruit Rosemary Syrup, Chinola, Lime

VOODOO CHILD 15

New Amsterdam Gin, Lemon, Loquat Champagne Syrup, Orgeat, Blueberry Boba

PG - 13 (NON-ALCHOLIC)

Coca Cola - Diet Coke - Sprite - Ginger Ale Ice Tea - Club Soda

BEHIND THE BAR:

Bowie, Muffin, Manny, Barbara