

COCKTAILS / MOCKTAILS / WINES

COCKTAILS

[Freshly Juiced In-House]

RASPBERRY LEMONDROP / 17

Grey Goose, fresh raspberry juice, lemon

LYCHEE MARGARITA MARTINI / 17

Cenote Blanco, fresh lychee, Aperol

POMEGRANATE HIBISCUS COSMO / 18

Hibiscus infused Titos, St Germain, lemon, lime, ginger simple, house made grenadine

BROWN SUGAR CITRUS

OLD FASHIONED / 16

Bulleit Bourbon, house brown sugar citrus, cherry apple bitters

MANDARIN GIN FIZ / 16

Fords Gin, fresh mandarin, lime, simple, club soda

TURKISH FIG OLD FASHIONED / 18

House-infused Turkish Fig and toasted pecan Woodford Reserve, bitters

MOCKTAILS

[Freshly Juiced In-House]

RASPBERRY LIMEADE / 10

Raspberry, lime, club soda

MANDARIN SOUR / 10

*Mandarin, lime, lemon, simple, yuzu
[Spicy or Non-Spicy] [Tajin or Salt Rim]*

LYCHEE LEMONGRASS / 10

Lychee, lemon, lime, lemongrass simple, ginger ale

WINES BY THE GLASS

<u>SPARKLING / WHITE</u>	<u>6oz / 9oz / BT</u>	<u>RED</u>	<u>6oz / 9oz / BT</u>
TIAMO PROSECCO <i>Prosecco, Italy</i>	12 / 18 / 48	MACMURRY RANCH <i>Pinot Noir, CA</i>	16 / 24 / 64
VEUVE DE VERNAY (<i>sparkling</i>) <i>Sparkling Rosé, France</i>	14 / 21 / 56	WILLAMETTE VALLEY <i>Pinot Noir, OR</i>	17 / 26 / 68
PAZO DAS BRUZAS <i>Albarino, Spain</i>	15 / 23 / 60	BANFI <i>Chianti, Italy</i>	15 / 23 / 60
DOMAINE PICHOT <i>Chenin Blanc, France</i>	15 / 23 / 60	E. GUIGAL <i>GSM, France</i>	15 / 23 / 60
LA GARENNE <i>Sancerre (Sauv Blanc), France</i>	18 / 27 / 72	MARQUES DE CACERAS <i>Rioja Reserva, Spain</i>	16 / 24 / 64
LOUIS JADOT (<i>unoaked</i>) <i>Chardonnay, France</i>	15 / 23 / 60	PRISONER <i>Red Blend, CA</i>	22 / 33 / 88
FRANK FAMILY (<i>oaked</i>) <i>Chardonnay, CA</i>	18 / 27 / 72	AUSTIN HOPE (<i>5 GL</i>) <i>Cabernet, CA</i>	22 / 33 / 110