

BEVERAGE

MARTINIS

House vodka , gin, house vermouth, house brine	\$17
Mezcal , antica bitter bianco, blanc vermouth, Vervino vermouth castelvetrano olive brine, piparra pepper brine	\$18
Tequila , dill, reisetbauer carrot eau-de-vie ,dill aquavit, blanc vermouth, dill brine	\$18

NEGRONIS

Negroni D'or gin, alpeggio hay liqueur, Artemisia Farm thistle vermouth	\$18
Negroni Bianco for an Endless Spring <i>mezcal or gin</i> , salers gentian, luxardo bitter bianco, blanc vermouth, grapefruit, basil	\$18
Negroni con Café mezcal, house red bitter blend, vermut sospeso, caffe amaro, Forthave coffee liquer	\$18

HOUSE CLASSICS

Jungle Colada extra añejo dark rum, Rum Fire overproof rum, pineapple, campari, lime, coconut	\$17
Szechuan Daquiri La Favorite rhum agricole blanc, green szechuan peppercorn, lime, miso orange blossom honey	\$17
Ol' Salty Bastard Mezcal, cynar, salty catskills honey	\$18
Real Charmer Sazerac rye, Sfumato Rabarbaro, sweet pea amaro, strawberry, rhubarb, lemon, white balsamic, angostura bitters, mint	\$17

Pornstar Sour* Singani 63 bolivian brandy,vodka, Vanille de Madagascar, passionfruit,lemon, lime, egg white	\$18
Banana Stand 2.0 <i>Spicy Banana Marg</i> banana blanco tequila, amaro melletti, banane de bresil, ancho reyes verde, yuzu sec, lime, MSG, bee pollen , pink sea salt	\$18
Chef's Special Miller high life & a shot of cimarron blanco tequila	\$12

LOW ABV

Spaghatt - miller high life, aperol	\$12
Really Good Campari y Soda - salers gentian, chamomile acacia honey, lemon	\$15
Bamboo - Amontillado sherry, cherry blossom vermouth, Japaenese sweet vermouth, dry vermouth, bitters	\$15

BEER

Miller High Life	\$7	Grimm Brewery "Lambo Door" Double IPA	\$10
Hitachino Red Rice Lager	\$9	Aval Cider	\$8
Estrella Damm	\$8		

SOFT

Acqua Panna	\$9	Baladin Spuma Nera	\$8
San Pellegrino	\$9	Diet Coke	\$5
Mexican Coke	\$6	Hot Tea	\$6

ask your server for our selection

FREE SPIRITED

Best Day NA Kolsch	\$8
St. Agrestis Phony Negroni	\$13
Strawberry Elderflower Lemonade	\$10
Unified Ferments Snow Chrysanthemum	\$17
Crodino Creamsicle Crodino Italian n/a aperitif, orange cordial, club soda	\$14
Channel Orange (Spritz) Giffard N/A aperitivo, blood orange, lemon, ginger beer, club soda	\$14
Florida Fizz Coconut, lime, orange blossom, club soda	\$15

WINE

SPARKLING

Maloof "l'eau épicee pet nat \$18/\$72
Willamette Valley, Oregon (nv)
pear, white florals, crisp minerality

Domaine Benjamin Taillandier B8, Muscat \$54
Languedoc-Roussillon, FR 2024
green apple, orchard fruit, brioche, dry, small bubbles

Rémi leroy extra brut 2022 \$125
champagne with chalky minerality, orchard fruit, brioche, firm, structured frame

SKIN CONTACT

Judith Beck, "Pink" Zweigelt+ (ROSÈ) \$16/64
Burgenland, Austria 2024
vibrant, light body, fresh strawberry, medium acid

Iruai "Road Opener", Savagnin ROSÈ \$18/72
Musqué (ROSE)
Rogue Valley AVA, Oregon 2025
subtle tannins, bright florals, natty funk, high acid

Pheasants Tears, Rkatsiteli+ (ORANGE) \$16/64
Tibaani, Georgia 2024
dry, floral, sea salt, apricot marmalade

Day Wines, "Vin de Days L'Orange" \$18/72
Riesling, Willamette Valley Oregon 2024
light amber, rose petal, tropical fruit, earthy tones

Amélie & Charles Sparr, 'Farouche' (ORANGE) \$19/76
Gewürztraminer+, Alsace 2022
medium body, textured, spice, stone fruit and citrus

i CA RO "Schicchera Rosato, Trebbiano+ \$60
Lazio, IT 2022
subtle tannins, honey, natty with a slight funk, bright red fruits, high acid

Alexakis, Vidianó Orange \$52
Crete, Greece 2021
fresh, floral, peach with light body

Escala Humana, "Livvera" Malvasia \$60
Uco Valley, Argentina 2021
fresh, floral, orange blossom with medium body

Ocho, "Who RU" Rkatsiteli + Mtsvane \$58
Khaketi, Georgia 2023
light amber, dry, tropical fruits, balanced acid, earthy tones

Lolita Sene 'Ginger Sushi' Clairette + \$76
Rhone, FR 2023
medium body, light tannins, pickled ginger, savory

Foradori, 'Fuoripista' Pinot Grigio \$120
Trentino, IT 2023
medium body, light tannins, bright acid, savory and textural

WHITE

Pépière "La Pépie" Muscadet \$16/64
Loire, France 2023
briny, lemony, vibrant, brisk acidity

Domaine Skouras, 'Wild Ferment' Assyrtiko \$17/\$68
Peloponnese, Greece 2025
bright acidity, mild salinity, lemon zest, grapefruit

Altos Las Hormigas Blanco, Semillon + \$15/60
Mendoza, Argentina 2024
fresh minerality, citrus acidity, savory, medium body

Iruai, 'Shasta Cascade' Chenin Blanc+ \$17/68
Trinity Lakes, CA, 2025
elegant, silky, dried flowers, grapefruit, fresh acidity

Nikolaihof Gelber Muskateller \$57
Wachau, Austria 2021
light body, mineral driven, notes of coriander, citrus

A.J. Adam Dhron Hofberg Riesling \$72
Kabinett, Mosel, Germany 2024
saline minerality and racy finish on the palate. Elegant, light off-dry style (SWEET)

Granbazan 'Etiqueta Ambar', Albariño \$64
Rías Baixas, Galicia, Spain 2024
citrus, green apple, salty minerality, light body

Heidi Schrock & Sohn, Furmint, \$60
Burgenland, Austria 2024
Crisp salinity, racy acidity, white flowers, smoky minerality

Bodegas Los Bermejos, Diego Seco \$68
Lanzarote, SP 202
fresh, floral, orange blossom with medium body

Judith Beck, Weissburgunder \$64
Burgenland, Austria 2024
vibrant, light creaminess, mild salinity, citrus, peach

Viñátigo, Maipé, Listan Blanco \$85
Tenerife, Canary Islands, SP 2023
volcanic minerality, fresh salinity, citrus, medium body

Château Carbonnieux Blanc, Pessac, \$96
Léognan, Bordeaux, France 2022
Sauvignon Blanc & Sémillon blend, Crisp grapefruit and gooseberry, a subtle creamy texture

Iuli, 'Vino Bianco Barat' Baratuciat \$60
Piedmont, Italy 2022
fresh acid, lemon, nutty caramel

Domaine Rolet, Côte du Jura, Savagnin \$98
Arbois, Jura FR 2024
Citrus peels, nutty, savory, medium body

WINE

RED

Common Wealth Crush, "Family Meal" Pinot Noir+ (CHILLED) Virginia 2024 <i>light & refreshing glou glou, light tannins, juicy berry</i>	\$16/64	Marco Sara, Schioppettino Friuli Colli Orientali 2023 <i>Ripe berries, peppercorn, earthy smoke</i>	\$64
Cinque Campi, Lambrusco Grasparossa Emilia-Romagna, IT (CHILLED) <i>Dry, small bubbles, medium body, earthy, savory, juicy with dark fruits</i>	\$18/72	López de heredia "viña tondonia" Tempranillo+ Reserva, Rioja, Spain, 2012 <i>mature red fruit, leather, tobacco, cedar, and savory spice; elegant, layered</i>	\$115
Day Wines "Air Castles" Gamay+Dolcetto Willamette Valley, Oregon 2022 <i>medium body, fresh berries, cracked pepper, savory tannins</i>	\$19/76	Ferdinand Wines, Tempranillo Napa Valley, California (nv) <i>dark fruit, earthy, deep with polished tannins</i>	\$60
Domaine Rolet, Vieilles Vignes, Poulsard Jura, FR 2023 <i>light body, sour cherry, subtle earth, raspberry, light tannins, high acid</i>	\$68	Iruai, "Blood and Flowers" Syrah Oregon, 2024 <i>Ripe berries, peppercorn, earthy smoke</i>	\$64
il Frappato Vittoria Frappato, Valle Dell' Acate 2024 DOC, Sicily <i>light body, red cherry, raspberry, wild herbs, soft floral finish</i>	\$64	Château Ormes De Pez, Saint-Estephe Bordeaux, St Julien, FR 2018 <i>Black cherry, cassis, subtle graphite, fresh acidity and polished tannins</i>	\$125
AMI, "AMiami Vice Rouge" Pinot Noir + Burgundy, FR, 2023 <i>light body, juicy and refreshing, light tannins, bright acid, spice and earth</i>	\$82	Lieu Dit Cabernet Sauvignon Santa Ynez Valley, CA 2023 <i>Medium to big body, juicy and with medium tannins, low acid, spice and earth</i>	\$68
Birichino, Besson Vineyards, Grenache Central Coast, CA 2024 <i>Medium body, juicy and refreshing, light tannins, bright acid, savory herbs</i>	\$72		

OXIDATIVE/SHERRY/FORTIFIED

Osborne Palomino Fino Sherry	\$10
El Maestro Sierra Oloroso Sherry 15 year	\$12
Lustau Los Arcos Amontillado Seco	\$14
Gonzales Byass Viña AB Amontillado Sherry 12 year	\$15
Colosia Pedro Ximenez Sherry	\$15
Broadbent Rainwater Medium Dry Madeira.	\$14
Kopke Fine Ruby Port	\$12