

BEVERAGE

MARTINIS

Vodka , gin, house vermouth, house brine	\$17
Mezcal , antica bitter bianco, blanc vermouth, bordiga extra dry vermouth castelvetrano olive brine, piparra pepper brine	\$18
Tequila , sesame, genmaishu sake, mirin, japanese vermouth, ginger, shiso, nori	\$18

NEGRONIS

Moon River gin, chamomile shochu, song cai may vietnamese amaro, miso vermouth, celery bitters	\$18
Negroni Bianco for an Endless Summer <i>mezcal or gin</i> , salers gentian, luxardo bitter bianco, blanc vermouth, grapefruit, basil	\$18
Lavender 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, orange blossom honey	\$17
Ol' Salty Bastard Mezcal, cynar, salty catskills honey	\$18
Maize Margarita corn blanco tequila, habanero, ancho reyes, yuzu sec, lime, MSG, sal de gusano	\$18

Pornstar Sour* Singani 63 bolivian brandy, vodka, Vanille de Madagascar, passionfruit, lemon, lime, egg white	\$18
Real Charmer Sazerac rye, Sfumato Rabarbaro, sweet pea amaro, strawberry, rhubarb, lemon lime, coconut water, club soda, mint	\$17
Chef's Special Miller high life & a shot of cimarron blanco tequila	\$12

LOW ABV

Spaggett - 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 Creamside Crodino Italian n/a apertif, 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 Willamette Valley, Oregon (nv) <i>pear, white florals, crisp minerality</i>	\$18/\$72
Domaine Benjamin Taillandier B8, Muscat Languedoc-Roussillon, FR 2024 <i>green apple, orchard fruit, brioche, dry, small bubbles</i>	\$54
Rémi leroy extra brut 2022 <i>champagne with chalky minerality, orchard fruit, brioche, firm, structured frame</i>	\$125

SKIN CONTACT

Judith Beck, "Pink" Zweigelt+ (ROSÈ) Burgenland, Austria 2024 <i>vibrant, light body, fresh strawberry, medium acid</i>	\$16/64
Iruai "Road Opener", Savagnin ROSÈ Musqué Rogue Valley AVA, Oregon 2025 <i>subtle tannins, bright florals, natty funk, high acid</i>	\$18/72
Jurtschitsch, "Belle Naturelle" Gruner Veltiner Kamptal, Austria 2024 (ORANGE) <i>dry, floral, bright acid, fresh citrus</i>	\$16/64
Day Wines, "Vin de Days L'Orange" Riesling, Willamette Valley Oregon 2024 <i>light amber, rose petal, tropical fruit, earthy tones</i>	\$18/72
Pheasants Tears, Rkatsiteli+ (ORANGE) Tibaani, Georgia 2024 <i>dry, floral, sea salt, apricot marmalade</i>	\$16/64
i CA RO "Schicchera Rosato, Trebbiano+ Lazio, IT 2022 <i>subtle tannins, honey, natty with a funk, high acid</i>	\$52
Escala Humana, "Livvera" Malvasia Uco Valley, Argentina 2021 <i>fresh, floral, orange blossom with medium body</i>	\$58
Ocho, "Who RU" Rkatsiteli + Mtsvane Khaketi, Georgia 2023 <i>light amber, tropical fruits, balanced acid, earthy</i>	\$58
Lolita Sene 'Ginger Sushi' Clairette + Rhone, FR 2023 <i>medium body, light tannins, pickled ginger, savory</i>	\$72
Frank Cornelissen "Munjabel Bianco" Carricante+ Etna Bianco, IT 2023 <i>smokey herbs, lemon curd, flint, medium body, silky texture</i>	\$75
Foradori, 'Fuoripista' Pinot Grigio Trentino, IT 2023 <i>medium body, light tannins, bright acid, textural</i>	\$120
Amélie & Charles Sparr, 'Farouche' (ORANGE) Gewürztraminer+, Alsace 2022 <i>medium body, textured, spice, stone fruit and citrus</i>	\$66

WHITE

Barbadillo "Sábalo", Palomino Fino Andalucía, Spain 2023 <i>briny, tropical, round, bright acid, creamy texture</i>	\$17/68
Domaine Skouras, 'Wild Ferment' Assyrtiko Peloponnese, Greece 2025 <i>bright acidity, mild salinity, lemon zest, grapefruit</i>	\$17/\$68
Iruai, 'Shasta Cascade' Chenin Blanc+ Trinity Lakes, CA, 2025 <i>elegant, silky, dried flowers, grapefruit, fresh acidity</i>	\$16/64
Iuli, 'Vino Bianco Bara' Baratuciat Piedmont, Italy 2022 <i>fresh acid, lemon, nutty caramel, mineral finish</i>	\$18/72
Nikolaihof Gelber Muskateller Wachau, Austria 2021 <i>light body, mineral driven, notes of coriander, citrus</i>	\$57
Charlène-Laurent Pinson, Petite Chablis Burgundy, FR 2024 <i>citrus, green apple, distinct minerality, saline finish</i>	\$60
Jolie-Laide, Melon de Bourgogne Sonoma County, CA 2025 <i>crisp, pear, distinct minerality, saline finish</i>	\$72
Granbazan 'Etiqueta Ambar', Albariño Rías Baixas, Galicia, Spain 2024 <i>citrus, green apple, salty minerality, light body</i>	\$64
Heidi Schrock & Sohn, Furmint, Burgenland, Austria 2024 <i>Crisp salinity, white flowers, smoky minerality</i>	\$60
Bodegas Los Bermejós, Diego Seco Lanzarote, SP 2025 <i>fresh, floral, orange blossom with medium body</i>	\$70
Judith Beck, Weissburgunder Burgenland, Austria 2024 <i>vibrant, light creaminess, mild salinity, citrus, peach</i>	\$64
Grape Republic, Bianco, Delaware+Steuben Yamagata Prefecture, Japan 2023 <i>vibrant, medium body, tropical fruits, funk, soft tannins</i>	\$68
Birdhorse, Arneis 2023 Mendocino County, CA <i>melon, tangerine, minerality, saline finish</i>	\$62
Francois et Julien Pinon "Les Déronnières Sec" Chenin Blanc Vouvray, Loire Valley, FR 2022 <i>saline minerality, medium body, dry, silky texture</i>	\$75
Château Carbonnieux Blanc, Pessac, Léognan, Bordeaux, France 2022 <i>Sauvignon Blanc & Sémillon, grapefruit creamy texture</i>	\$96
Domaine Rolet, Côte du Jura, Savagnin Arbois, Jura FR 2024 <i>Citrus peels, nutty, savory, medium body</i>	\$98

WINE

RED

Judith Beck, "Out" Zweigelt+ (CHILLED) Burgenland 2021 <i>light, medium acid glou glou, light tannins, juicy berry</i>	\$16/64	Birdhorse, Valdiguie Suison Valley, CA 2023 <i>Medium body, bright acid, light tannins</i>	\$72
Cinque Campi, Lambrusco Grasparossa Emilia-Romagna, IT (CHILLED) <i>Dry, small bubbles, medium body, earthy, savory, juicy with dark fruits</i>	\$18/72	Day Wines, "Air Castles" Dolcetto+ Williamette Valley, Oregon 2022 <i>Medium body, bright acid, light tannins</i>	\$64
Bellivière "Pollux" Gamay+Pineau d'Aunis Loire Valley, FR 2023 <i>medium body, fresh berries, cracked pepper, savory tannins</i>	\$19/76	López de heredia "viña tondonia" Tempranillo+ Reserva, Rioja, Spain, 2012 <i>red fruit, leather, tobacco, savory spice; elegant, layered</i>	\$115
Common Wealth Crush, "Family Meal" Pinot Noir+ (CHILLED) Virginia 2024 <i>light & refreshing glou glou, light tannins, juicy berry</i>	\$64	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, earthy, 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, wild herbs, soft floral finish</i>	\$64	Dei, Vino Nobile Montepulciano Tuscany, IT 2019 <i>Medium, fine tannins, juicy red fruits, medium acid</i>	\$68
AMI, "AMiami Vice Rouge" Pinot Noir + Burgundy, FR, 2023 <i>light body, juicy, refreshing, light tannins, bright acid</i>	\$82	Lamoresca Rosso Nero d'Avola Sicily, IT 2024 <i>Medium, fine tannins, juicy red fruits, medium acid</i>	\$78
Birichino, Besson Vineyards, Grenache Central Coast, CA 2024 <i>Medium body, juicy, light tannins, bright, savory herbs</i>	\$68	Turley Vineyards, Juvenile, Zinfandel Napa Valley, CA 2024 <i>Jammy dark fruits, subtle graphite, polished tannins</i>	\$62
Eric Texier, Chat Fou, Cinsault + Rhône Valley, FR 2024 <i>light body, tart cherry, light tannins, black pepper</i>	\$60		

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