

BEVERAGE

COCKTAILS

Martinis	\$17
CAPER washed vodka, gin, house vermouth, house brine	
<i>or</i>	
DILL tequila, dill aquavit, Reisetbauer carrot eau-di-vie, blanc vermouth, dill brine	\$18
<i>or</i>	
HOT PEPPER mezcal, antica bitter bianco, blanc vermouth, Vervino vermouth castelvetrano olive brine, piparra pepper brine	\$18
Ol' Salty Bastard	\$18
Mezcal, cynar, salty catskills honey	
Szechuan Daquiri	\$17
La Favorite rhum agricole blanc, green szechuan peppercorn, lime, miso orange blossom honey	
Tobacco Negroni	\$18
mezcal, house red bitter blend, house sweet vermouth, Brucato Woodlands, tobacco bitters	
Negroni D'or	\$18
Gin, alpeggio hay liqueur, Artemisia Farm thistle vermouth	
Pornstar Sour*	\$18
Singani 63 bolivian brandy, vodka, Vanille de Madagascar, passionfruit, lemon, lime, egg white	
Real Charmer	\$17
Sazerac rye, Sfumato Rabarbaro, strawberry, rhubarb, lemon, white balsamic, angostura bitters, mint	
Spicy Banana Marg	\$18
blanco tequila, banane de bresil, banana, ancho reyes verde, yuzu sec, lime, MSG, bee pollen, pink sea salt	
Jungle Colada	\$17
extra añejo dark Rum, rum fire overproof rum, pineapple campari, lime, pineapple, coconut	
Chef's Special	\$12
Miller high life & a shot of cimarron blanco tequila	

SOFT

Acqua Panna	\$9
San Pellegrino	\$9
Mexican Coke	\$6
Barritt's Ginger Beer	\$6
Diet Coke	\$5
Hot Tea	\$6
<i>ask your server for our selection</i>	

BEER

Miller High Life	\$7
Hitachino Red Rice Lager	\$9
Estrella Damm	\$8
Brooklyn Brewery "Pulp Art" Hazy IPA	\$8
Aval Cider	\$10

LOW ABV

Spaghett - miller high life, aperol	\$12
Better Giuseppe	\$15
Cynar, rucolino, sweet vermouth, lemon cordial	
Bamboo	\$15
Amontillado sherry, dry vermouth, Japaenese sweet vermouth, bitters	

FREE SPIRITED

Best Day NA Kolsch	\$8
St. Agrestis Phony Negroni	\$13
Unified Ferments Snow Chrysanthemum	\$17
Crodino Creamsicle	\$14
Crodino Italian n/a aperitif, orange cordial, club soda	
Bella Bevanda Spritz	\$14
Giffard N/A aperitivo, lemon, ginger beer, club soda	
Florida Fizz	\$14
Coconut, lime, orange blossom, club soda	

WINE

SPARKLING

Maloof "l'eau épicee pet nat Willamette Valley, Oregon (nv) <i>pear, white florals, crisp minerality</i>	\$18/\$72
Domaine sérol pétillant rosé 'turbulent' Loire, France (nv) <i>juicy and playful, bursting with strawberry, raspberry, and a touch of grapefruit</i>	\$17/\$68
Rémi leroy extra brut 2022 <i>champagne with chalky minerality, orchard fruit, brioche, firm, structured frame</i>	\$125

SKIN CONTACT

Iruai "Road Opener", Savagnin Rosé Musqué Rogue Valley AVA, Oregon 2025 <i>subtle tannins, bright florals, natty funk, high acid</i>	\$18/72
Ocho, "Who RU" Rkasiteli + Mtsvane Khaketi, Georgia 2023 <i>light amber, dry, tropical fruits, balanced acid, earthy tones</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
Amélie & Charles Sparr, 'Farouche' Gewürztraminer+, Alsace 2022 <i>medium body and textured, spice, stone fruit and citrus</i>	\$19/76
i CA RO "Schicchera Rosato, Trebbiano+ Lazio, IT 2022 <i>subtle tannins, honey natty with a slight funk, bright red fruits, high acid</i>	\$60
Bieler père et fils bandol rosé réserve - Provence, France 2024 <i>classic bandol rosé with wild strawberry, peach, and herbs de provence</i>	\$52
Alexakis "Vidiano Orange", Crete, GR 2021 <i>dry, citrus, fruity and floral</i>	\$58
Lolita Sene 'Ginger Sushi' Clairette + Rhone, FR 2023 <i>medium body, light tannins, pickled ginger, savory finish</i>	\$76
Foradori, 'Fuoripista' Pinot Grigio Trentino, IT 2023 <i>medium body, light tannins, bright acid, savory and textural</i>	\$120

WHITE

Pépière "La Pépie" Muscadet Loire, France 2023 <i>briny, lemony, vibrant, brisk acidity</i>	\$16/64
Judith Beck, Weissburgunder Burgenland, Austria 2024 <i>fresh and vibrant, light creaminess and mild salinity, notes of citrus and white peach</i>	\$17/\$68
Altos Las Hormigas Blanco, Semillon + Mendoza, Argentina 2024 <i>fresh minerality, bright citrus acidity, savory and dry with medium body</i>	\$15/60
Evening Land Chardonnay Willamette Valley, Oregon, 2021 <i>elegant and silky with meyer lemon, pear, toast</i>	\$18/72
Nikolaihof Gelber Muskateller Wachau, Austria 2021 <i>light body, mineral driven, notes of coriander, citrus</i>	\$57
A.J. Adam Dhron Hofberg Riesling Kabinett, Mosel, Germany 2024 <i>saline minerality and racy finish on the palate. Elegant, light off-dry style (SWEET)</i>	\$72
Bodegas Albamar, Albariño Rías Baixas, Galicia, Spain 2024 <i>citrus, green apple, salty minerality, light body</i>	\$64
Escala Humana, "Livvera" Malvasia Uco Valley, Argentina 2021 <i>fresh, floral, orange blossom with medium body</i>	\$64
Heidi Schrock & Sohn, Furmint, Burgenland, Austria 2024 <i>Crisp salinity, racy acidity, white flowers, smoky minerality</i>	\$60
Viñátigo, Maipé, Listan Blanco Tenerife, Canary Islands, SP 2023 <i>volcanic minerality, fresh salinity, citrus, medium body</i>	\$85
Damascene Chenin Blanc Swartland, South Africa 2022 <i>fresh, citrus, creamy, dry with a medium body</i>	\$84
Château Carbonnieux Blanc, Pessac, Léognan, Bordeaux, France 2022 <i>Sauvignon Blanc & Sémillon blend, Crisp grapefruit and gooseberry, a subtle creamy texture</i>	\$96
Vina Krapež, "Classic White" Malvazija Vipava Valley, Slovenia 2022 <i>fresh, floral, lemony, low acid, dry with medium body</i>	\$72
Domaine Rolet, Côte du Jura, Savagnin Arbois, Jura FR 2024 <i>Citrus peels, nutty, savory, medium body</i>	\$98

WINE

RED

Valerie Forgues, "Glasting" Pineau d' Aunis+ Loire, France 2023 <i>light & refreshing glou glou, light tannins, juicy berry</i>	\$16/64	Birichino, Besson Vineyards, Grenache Central Coast, CA 2024 <i>Medium body, juicy and refreshing, light tannins, bright acid, savory herbs</i>	\$72
Cantina Puianello, Lambrusco Grasparossa Emilia-Romagna, IT (CHILLED) <i>Dry, small bubbles, medium body, earthy & savory yet juicy with dark fruits</i>	\$17/68	Heinrich "Leithaberg" Blaufrankisch Burgenland, Austria 2019 <i>medium body, blackberry, cracked pepper, savory light herbal finish</i>	\$64
Day Wines "Air Castles" Gamay+Dolcetto Willamette Valley, Oregon 2022 <i>medium body, fresh berries, cracked pepper, savory tannins</i>	\$19/76	Les Foulards Rouges, "Octobre", Grenache + Languedoc-Roussillon, 2025 <i>Medium body with energetic juicy red fruit</i>	\$57
Iruai, "Blood and Flowers" Syrah Oregon, 2024 <i>Ripe berries, peppercorn, earthy smoke</i>	\$19/76	Turley 'Juvenile' Zinfandel California, 2023 <i>Juicy blackberry and plum with warm spice, lifted acidity, and a smooth, energetic finish</i>	\$62
Domaine Rolet, Vieilles Vignes, Poulsard 2023 Jura, FR <i>light body, sour cherry, subtle earth raspberry, light tannins, high acid</i>	\$68	López de heredia "viña tondonia" Tempranillo+ Reserva, Rioja, Spain, 2012 <i>mature red fruit, leather, tobacco, cedar, and savory spice; elegant, layered</i>	\$115
Bodegas Albamar, O Esteiro Espadeio Rías Baixas, Spain 2022 <i>light body, juicy strawberry, light tannins, subtle salinity</i>	\$72	Ferdinand Wines, Tempranillo Napa Valley, California (nv) <i>dark fruit, earthy, deep with polished tannins</i>	\$60
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

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