

# BEVERAGE MENU

## WINE BY THE GLASS

Illaha Vineyards, Willamette Valley, Oregon, **Sparkling Rose** - \$13  
Christopher Barth, Rheinhessen, Germany, **Riesling** - \$13 / \$52  
Johanneshof Reinisch, Thermenregion, Austria, **Pinot Noir** - \$11 / \$44  
Martin Texier, Brezeme, Cotes du Rhone, France, **Syrah** - \$12 / \$48

## FEATURED WINE BOTTLE LIST *(full wine list accessed via QR code)*

### White Wine

Malat, Brut Nature, Niederösterreich, Austria, **Chardonnay/Pinot Noir (Sparkling)** - \$68  
*Elegant / Minerally / Tree Fruit*

Stein, Mosel, Germany, **Riesling (Trocken)** - \$58  
*Crisp / Citrus / Crushed Gravel*

Christopher Barth, Rheinhessen, Germany, **Riesling** - \$56  
*Minerally / Savory / Floral*

Robert Sinskey, Abraxas, Los Carneros, California, **Vin de Terroir** - \$72  
*Tropical / Minerally / Floral*

Castel Noarna, Trentino-Alto Adige, Italy, **Noisola** - \$48  
*Hazelnut / White Flowers / Citrus*

Pax, Mendocino County, California, **Chenin Blanc** - \$60  
*Tree Fruit / Minerally / Honey*

### Rose & Orange

Micro Mariotti, Set e Mez, Emilia Romagna, Italy, **Field Blend (Rose Pet-Nat)** - \$54  
*Fun / Juicy / Peppery*

Bodegas Pinuaga, Castilla, Spain, **Tempranillo/Garnacha (Rose)** - \$42  
*Fresh / Floral / Herbal*

Sybille Kuntz, Mosel, Germany, Trocken **Riesling (Orange)** - \$68  
*Weird / Earthy / Very Dry*

### Red Wine

Johanneshof Reinisch, Thermenregion, Austria, **Pinot Noir** - \$44  
*Fresh / Cherry / Herbal*

Helmut Dolde, Linsenhöfer, Swabia, Germany, **Spätburgunder** - \$68  
*Herbal / Tart / Earthy*

Pray Tell, Willamette Valley, Oregon, **Gamay Noir** - \$72  
*Earthy / Mineral / Jammy*

Clovis, Cotes du Rhone, France, **Grenache/Syrah** - \$45  
*Blackberries / Smooth / Jammy*

Martin Texier, Brezeme, Cotes du Rhone, France, **Syrah** - \$48  
*Elegant / Minerality / Red Fruits*

Caparone, Paso Robles, California, **Aglianico** - \$52  
*Spicy / Grippy / Mixed Berry*

Robert Sinskey, POV, Los Carneros, California, **Bordeaux Blend** - \$88  
*Ripe Fruit / Chocolate / Baking Spices*

## BEERS, CIDER, SELTZER

Hopewell Wayup, Tropical Vision, **Hard Seltzer**, 12 oz, ABV 6.3% - \$8

Starcut Pulsar Dry **Cider**, 12 oz, ABV 6.4% - \$9

Is/Was, Flat & Point Collab, **Smoked Celery Root and Caraway Saison**, 500 ml, ABV 6.1% - \$19

Hopewell Brewing, First Pils, **Pilsner** 16 oz., ABV 5.2% - \$8

Hopewell Brewing, Going Places, **IPA** 16 oz., ABV 6.3% - \$9

## NEGRONI COCKTAIL MENU

Classic - \$16

Gin, Rosso Vermouth, Bruto Americano, Peychauds, lemon oil

Boulevardier - \$16

Whiskey, Rosso Vermouth, Carciofi, Peychauds, orange oil

White - \$16

Gin, St. Germain, Lillet Blanc, lemon oil

## AFTER DINNER DRINKS

St. Germain Liqueur - \$13/2 oz

Elderflower liquor with notes of honeysuckle, tropical fruit, and citrus

St. George Bruto Americano - \$12/2 oz

Aperitif bitter liquor with variety of herbs and roots, including Seville orange and balsam fir

Distillerie Francoli Antico Amaro Noveis - \$12/2 oz

An Alpine digestif liquor with notes of tarragon, mint, espresso, candied orange and hazelnut

Carciofo Don Ciccio & Figli Liqueur - \$12/2 oz

Digestif liquor made from artichokes, cardoons, grapefruits and 18 selected roots and herbs

Kahlua Liqueur - \$12/2 oz

Coffee liqueur made with 100% Arabica coffee beans

## SPIRIT FREE

San Pellegrino Sparkling Water - \$4

Coke - \$3

Diet Coke - \$3

Vernors Ginger Ale - \$3

Lagunitas Hoppy Refresher - \$5

## TEA & COFFEE

Black Ice Tea, unsweetened - \$4

Black Tea (hot) - \$4

Espresso "Unicorn Blood" - \$3.5

Whole Milk Latte - \$5