

WINES BY THE GLASS

Sparkling

Coté Mas Cremant de Limoux, France 15/56
Breaking Bread Pet Nat, Sonoma County, California 22
Laurent Perrier, La Cuvee, France 28/110

White

Famille Hugel Dry Riesling, Alsace, France 17/64
Do Ferreira Albariño, Rías Baixas, Spain 16/62
Domaine Gitton Sancerre, Sauvignon Blanc 21/82
Duca Di Salaparuta Lavico Etna Bianco, Etna, Italy, 17/64
Technique Chardonnay, Russian River Valley, Sonoma, California 16/62
Cobb “Doc’s Ranch” Chardonnay, Sonoma Coast, California 22/86

Blush

Saracina Grenache, Mendocino, California 14/54
Julien Fayard ‘Just Pink’ Rosé, Provence, France 16/60

Red

Goodfellow Pinot Noir, Willamette Valley, Oregon 19/74
Vietti ‘Perbacco’ Nebbiolo, Langhe, Piedmont, Italy 18/72
Vermillion, “Rhône Ranger” Red Blend, Paso Robles, California 18/72
Navigator Cabernet Sauvignon, Napa Valley, California 18/72
Chappellet ‘Mountain Cuvee’ Cabernet Blend, Napa, California 22/84
Franco Conterno Barolo, Piedmont, Italy 21/80

RESERVE

2oz / 4oz / 6oz

Opus One 2016, Napa Valley 24/48/72

A benchmark vintage of this Napa classic, marrying deep, dark fruit with refined tannins and remarkable balance.

Cervantes Blacktail, Napa Valley 22/44/64

Rich Bordeaux-style blend from winemaker Andy Erickson, formerly of Screaming Eagle

Trefethen ‘Halo’ 2019, Cabernet, Napa Valley 22/44/64

The premiere offering from one of Napa’s oldest wineries, finished in French Oak.

Raen Royal St. Robert 2018, Pinot Noir, Sonoma 15/30/42

One of the finest vintages from this acclaimed winery founded by Robert Mondavi’s grandsons. This wine is dedicated to him.

Try a flight of 2 oz. pours of all four reserve selections for \$80.

COCKTAILS

Rugby Old Fashioned

elijah craig bourbon, demerara, bitters — 16.00

Espresso Martini

grey goose vodka, kahlua, espresso — 16.00

The Dirty Martini

grey goose vodka, olive brine, bleu cheese olives — 15.00

Vodka Thyme Lemonade

grey goose vodka, lemon juice, thyme syrup — 15.00

Ginger Bourbon Smash

bulleit bourbon, spiced pear, ginger, honey, angostura bitters — 15.00

Paloma

cazadores blanco, grapefruit, lime, soda — 15.00

Bergamot Spritz

italicus, sparkling wine, soda, orange — 15.00

Sidecar

remy martin VSOP, cointreau, lemon — 16.00

21st Century

patron cristalino, creme de cacao, clarified lime, absinthe — 16.00

French 75

courvoisier or still gin, lemon, sparkling wine — 15.00

Sazerac

bulleit rye, peychaud’s bitters, absinthe rinse — 15.00

Rob Roy

rugby scotch blend, cocchi torino, angostura — 16.00

MOCKTAILS

White Peach Fizz

white peach, n/a italian bitter, lime, soda — 10.00

Passionfruit Cooler

passionfruit, lime, vanilla, ginger beer — 10.00

Lost in Translation

undone n/a aperitif, jasmine, lime, yuzu soda — 12.00

BEER

Domestic

Miller Light, Miller Brewing, Wisconsin 5
Bud Light, Anheuser-Busch, Missouri 5
Coors Light, Coors Brewing, Colorado 5

Michelob Ultra, Anheuser-Busch, Missouri 5
Two Hearted Ale, Bell’s Brewery, Michigan 6
High Noon Vodka Seltzer, Assorted Flavors 8

Imported

Stella Artois, Belgium 6
Peroni Nastro Azzurro, Italy 6
Guinness, Ireland 8
Peroni 00 N/A Lager, Italy 6