

SPECIALTY COCKTAILS

\$20

ANSWER

cazadores blanco tequila, habanero agave, passionfruit

BLUSH

hendrick's gin, lychee, lemon

ROYAL

tito's vodka, yuzu, lavender, elderflower tonic

SOLID

maker's mark bourbon, orange, ginger

OCHRE

ketel one, hojicha-cold brew, borghetti

HARMONY

montelobo mezcal washed sesame, astral blanco, averna, basil, pear

JADE

belverdere, eiko fuji, Italic, pandan, matcha-cucumber

HALAYA

pilipino rum infused ube, la muse, thai palm sugar, pineapple

NON ALCOHOLIC

PURITY

cucumber, mint, lemongrass

\$12

REFLECTION

pomegranate, cranberry, kalamansi, rose water

\$12

PRIMA PAVÉ BRUT ROSÉ

\$18

WINES BY THE GLASS

SPARKLING

HENRI CHAMPLIAU

'Petronne,' Blanc de Blancs, Brut, FR NV

\$18

CHAMPAGNE, Veuve Clicquot

'Yellow Label,' Brut, Reims NV

\$32

BRUT ROSÉ, Loimer,

Niederösterreich, Austria NV

\$26

CHAMPAGNE, Ruinart (375ml)

Blanc de Blancs, Brut, FR NV

\$80

WHITE

CHABLIS, Domaine Boudin

Burgundy, FR 2022

\$22

GRILLO, Feudo Montoni

Cammarata - Sicily, Italy 2022

\$17

ALBARIÑO, Bodegas Corisca

Rias Baixas, SP 2021

\$18

SAUVIGNON BLANC, Saget La Perrière

Puilly-Fumé, Loire Valley, FR 2022

\$23

ROSÉ

MAISON SAINT AIX,

Coteaux d'Aix en Provence, FR 2022

\$18

RED

PINOT NOIR, STARR Wines, 'Brooks Winery - Private Label,'

Willamette Valley, OR 2022

\$21

BORDEAUX BLEND, Château Paradis Casseuil

Bordeaux, FR 2020

\$19

CABERNET SAUVIGNON, Hardin

Napa Valley, California 2021

\$24

PINOT NOIR, Régis Bouvier

'Les Longeroies Vieilles Vignes,' Marsannay-Burgundy, FR 2018

\$26

GRENAÇHE/SYRAH, Domaine Vallot

Côtes-du-Rhône, FR 2021

\$20