

## SPECIALTY COCKTAILS

\$20

### FROZEN

*ketel one botanical peach & orange blossom, chinola passionfruit, basil*

### BLUSH

*hendrick's gin, lychee, lemon*

### ANSWER

*cazadores blanco tequila, habanero agave, watermelon*

### SOLID

*maker's mark bourbon, orange, ginger*

### ROYAL

*belvedere vodka, yuzu, lavender, elderflower tonic*

### TRANQUIL

*bulleit rye, oolong tea, lemongrass, kalamansi*

### VIGOR

*montelobos mezcal, milagro SBR silver, coconut, campari, pineapple*

## NON ALCOHOLIC

\$12

### PURITY

*cucumber, mint, lemongrass*

### REFLECTION

*pomegranate, cranberry, kalamansi, rose water*

## WINES BY THE GLASS

### SPARKLING

#### HENRI CHAMPLIAU

\$18

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

#### CHAMPAGNE, Veuve Clicquot

\$32

*'Yellow Label,' Brut, Reims NV*

#### BRUT ROSÉ, Loimer

\$26

*Niederösterreich, Austria NV*

#### CHAMPAGNE, Ruinart (375ml)

\$80

*Blanc de Blancs, Brut, FR NV*

### WHITE

#### ALBARIÑO, Finca Arantei

\$18

*Rias Baixas-Galicia, SP 2021*

#### GRÜNER VELTLINER, Loimer Lois

\$17

*Kamptal, Austria 2021*

#### SAUVIGNON BLANC, Sylvain Bailly

\$22

*Sancerre-Loire Valley, FR 2022*

#### CHABLIS, Patrick Piuze

\$21

*Petit Chablis, Burgundy, FR 2021*

#### CHARDONNAY, Madson

\$23

*Santa Cruz Mountains, CA 2021*

### ROSÉ

#### VIE VITE

\$18

*Côtes de Provence, FR 2022*

### RED

#### BORDEAUX BLEND, Château Les Hautes Tuileries

\$19

*Pomerol, Bordeaux, FR 2018*

#### PINOT NOIR, Régis Bouvier

\$26

*'Les Longeroies Vieilles Vignes,' Marsannay-Burgundy, FR 2022*

#### GAMAY, Julien Sunier

\$18

*'Wild Soul,' Beaujolais, FR 2022*

#### GRENACHE/SYRAH, Domaine Durban

\$23

*Gigondas-Rhône Valley, FR 2020*