

### ROSE ALL DAY

Regaleai, Rosé (Italy)

Oro Bello, Rosé of Pinot Noir (California)

Henri Fabre, En Provence (France)

Mata Trepas Rosé Cava (Italy)

\$18

### BUBBLE TROUBLE

Charles de Chaleur, Champagne (France)

Cielo, Prosecco (Italy)

Mata, Cupada Cava (Italy)

Alma Negra, Sparkling Malbec (Argentina)

\$18

### SOMM SELECTIONS

Boden Funk, Müller-Thurgau (Germany)

Nibiru, Grundstein Rosé (Austria)

Zorza Malayeto, Garnacha (Spain)

Emilio Bulfon, Refosco dal Penduncolo Rosso

\$18

### PINOT PARFAIT

Mt. Degli Angeli, Pinot Noir (Italy)

Blindfold, Blanc de Noir (California)

Oro Bello, Rosé of Pinot Noir (California)

Commuter Cuvée, Pinot Noir (Oregon)

\$18

### SWEET ESCAPE

Willm, Gewurtztraminer (France)

La Perfina, Moscato (Italy)

Monchhof, Reisling (Germany)

Cederberg, Bukettraube (South Africa)

\$17

### KEEPIN' IT CRISP

Vitiano Blanco, White Blend (Italy)

Kuranui, Sauvignon Blanc (New Zealand)

Mt. Degli Angeli, Pinot Grigio (Italy)

Hugl Weine, Gruner (Austria)

\$17

### AN ITALIAN TOUR

Cielo, Prosecco (Italy)

Cesani, Vernaccina (Italy)

Luigi Giordano, Vino Rosso (Italy)

Masso Antico, Primitivo (Italy)

\$17

### CHARDON-HEYYYY

Nicolas, (France)

Clos La Chance, (Santa Maris Valley)

Man, (South Africa)

Cambria, (Monterey)

\$17

### SIMPLY RED

In Sheep's Clothing, Cabernet (Washington)

Clos La Chance, Merlot (California)

Matchbook, Malbec (California)

Gundlach Bundschu, Mt Cuuvee (California)

\$17

### AROUND THE WORLD

Royal Takaji, Furmint (Hungary)

Colliano, Orange (Slovenia)

Hermon Indigo, Red Blend (Israel)

Pannoniac, Red Blend (Austria)

\$17

All flights include four 2oz pours

## WINE FLIGHTS

## LIL' BUBBLY

### 1/2 Bottles & Splits

- Veuve De Vernay, Brute (France) Split 12
- Pol Cément, Blanc de Blancs (France) Split 9
- Bellini, Prosecco (Italy) Split 9
- Moet Imperial, Rosé Champagne (France) Split 45
- Charles Orban, Champagne (France) 1/2 Bottle 30
- Philippe Fontaine Champagne (France) 1/2 Bottle 57

## ROSÉ / ORANGE

- Nibiru, Grundstein Rosé (Austria) 10/30
- \*Cambria, Pinot Noir Rose (California) 11/33
- Henri Fabre, En Provence (France) 12/36
- Oro Bello, Rosé of Pinot Noir (California) 13/39
- Regaleai, Rosé (Italy) 10/30
- Colliano, Orange (Slovenia) 12/36

## RED

- \* Calculated, Cabernet (California) 8/24
- Educated Guess, Cabernet (California) 10/30
- In Sheep's Clothing, Cabernet (Washington) 13/39
- Clos La Chance, Merlot (California) 11/33
- \*Mt. Degli Angeli, Pinot Noir (Italy) 9/28
- Commuter Cuvée, Pinot Noir (Oregon) 12/36
- \*Matchbook, Malbec (California) 12/36
- Masso Antico, Primitivo (Italy) 11/33
- Zorza Malayeto, Garnacha (Spain) 12/36
- \*Bodegaverde, Garnacha, Syrah (Spain) 7/21
- Gundlach Bundschu, Mt. Cuvée, Red Blend (California) 14/42
- Emilio Bufon, Refosco dal Penduncolo Rosso (Italy) 13/39
- Hermon Indigo, Red Blend (Israel) 11/33
- \*Vitiano Rosso, Red Blend (Italy) 9/28
- \*Pannoniac, Red Blend (Austria) 10/30
- Luigi Giordano, Vino Rosso (Italy) 13/39
- Terra Santa, Red Blend (France) 9/28

## BIG BUBBLY

### Glass & Full Bottles

- \* Alma Negra, Sparkling Malbec (Argentina) 9/28
- Mata, Trepas Rosé Cava (Italy) 11/33
- Mata, Cupada Cava (Italy) 13/39
- Cielo, Prosecco (Italy) 10/30
- Charles de Chaleur, Champagne (France) 11/33
- \* Chiarli, Lambrusco Centenario (Italy) 10/30

## WHITE

- \* Nicolas, Chardonnay (France) 9/28
- Hess, Chardonnay (California) 8/24
- Man, Chardonnay (South Africa) 8/24
- Thevent, Chardonnay (France) 15/45
- \* Clos La Chance, Chardonnay (California) 11/33
- Cambria, Chardonnay (California) 11/33
- \* Kuranui, Sauvignon Blanc (New Zealand) 10/30
- Fournier, Sauvignon Blanc (France) 15/45
- \* Mt. Degli Angeli, Pinot Grigio (Italy) 10/30
- La Crema, Pinot Gris (California) 10/30
- Royal Tokaji, Furmint (Hungary) 13/39
- Cederberg, Bukettraube (South Africa) 11/33
- \* Willm, Gewurtzaminer (France) 13/39
- Blindfold, Blanc de Noir (California) 19/57
- Hugl Weine, Gruner (Austria) 11/33
- Cesani, Vernacciana (Italy) 12/36
- Monchhof, Reisling (Germany) 15/45
- \* Peter Mertes, Reisling (Germany) 8/24
- La Perfina, Moscato (Italy) 8/24
- \* Berton Vineyards, Moscato (Australia) 11/33
- \* Bodegaverde, Macabeo (Italy) 9/28
- Boden Funk, Muller-Tfurgau (Germany) 12/36
- \* Maubet, White Blend (France) 10/30
- \* Vitiano Blanco, White Blend (Italy) 9/28

\* wines available for \$6 during Happy Hour Monday thru Friday 4-6

## HOUSE POURS

\* beers available for \$5 during Happy Hour, Monday thru Friday 4-6

## SAKE

4oz Served Chilled or Hot

Amabuki 12

Tozai Typhoon 10

## BEER

Brids Fly South Blueprint IPA 9

Edmund's Oast Something Cold 8

Edmund's Oast Bound By Time 9

Edmund's Oast Leather Jacket Porter 7

\* River Rat Astronaut Sauce IPA 5

\* River Rat Broad River Red 5

\* Sloop Juice Bomb Hazy IPA 6

\* Prairie Rainbow Sherbert Sour 8

\* Jacks Hard Cider 5

\* ACE Dry Pineapple Cider 6

\* Blue Moon 6

\* Corona 6

\* Miller Lite 5

Michelob Ultra 4

\* Modelo, Especial 5

## COFFEE & TEA

### FRENCH PRESS COFFEE 4

Made with Silva wood fire roasted coffee beans (Regular or decaf)

Add a shot of

Buffalo Trace Creamed Whiskey 8

### SELECT HERBAL TEAS 3

Your choice of herbal tea served with lemon and honey

## NON-ALCOHOLIC

Fentimans Pink Grapefruit Tonic 2

New Creation Root42 Root Beer 3

New Creation Butter Pecan Cream Soda 3

San Pellegrino 6

Coke 2

Sprite 2

Diet Coke 2

# BEER & BEVERAGES

## OLD FASHIONED SELECTION

### ESPRESSO \$13

Need a pick me up? A coffee lovers old fashioned. Bourbon, espresso liqueur, vanilla and coffee pecan bitters. Garnished with whiskey infused coffee beans.

### MAPLE BACON \$13

Savory, salty, and sweet. Bourbon, house-made bacon infused maple syrup garnished with a slice of candied bacon

### 1873 OLD FASHIONED \$13

This timeless classic, inspired by the founding of our town starts with muddled Grand Mariner cherries, orange and angostura orange and walnut bitters...add Bourbon and finish by being smoked to perfection.

### SAVENDER \$13

Don't knock it 'til you try it. This out of the box delicious old fashioned will have you ordering another one. Bourbon, house-made organic lavender simple syrup, angostura bitters and lemon juice.

### NEW FASHIONED \$13

An old time cocktail gets an update. Bourbon, amaretto, orange peel, angostura bitters, sugar cube and cherry

## CRAFT BOURBON COCKTAILS

### KENTUCKY MULE \$13

Our take on a classic mule includes bourbon house-made butterscotch simple syrup, ginger liqueur, and lime. Finished with a splash of ginger beer

### BOURBON BEE \$14

Bourbon, with our house thyme honey simple syrup and lemon, this is a house favorite and a great introduction to bourbon

### WHISKEY SOUR \$13

Bulliet bourbon, citrus, sugar and egg whites combine to form this timeless drink

### BOULEVARDIER \$13

Employing whiskey, sweet vermouth, and Campari. This is a simple variation on the classic Negroni with a balance of bitter, boozy and sweet.

### PBC \$14

A peanut butter cup in a drink! Peanut butter whiskey, creme de cacao and half & half combined to make the perfect balance of sweet and savory

### MANHATTAN \$13

Our classic Manhattan is made with rye bourbon sweet vermouth, Angostura bitters and a lux cherry

### ESPRESSO MARTINI \$14

If you're looking for a pick-me-up post-dinner, this bourbon based martini is here to jolt you awake with its boozy magical powers.

### BRAMBLE \$14

This light and refreshing cocktail is made with muddled blackberries, crème de mure, bourbon, fresh lemon juice and simple syrup

## BOURBON COCKTAILS

## MOCKTAILS \$9

(no alcohol, all the flavor)

### MARGARITA

Featuring both Garden and Grove from Seedlip  
with agave and fresh lime juice

### SPICED MULE

Spice Seedlip, simple syrup, fresh lime juice  
and ginger beer

### COSMO

Grove Seedlip, simple syrup, fresh lime juice  
and cranberry juice

## WINE COCKTAILS

### SAKE BLOODY MARY

Our unique take on a favorite, made with Amabuki Sake and  
Natural Blonde mix then finished with a skewer of garnishes

\$12

### CELLARS SANGRIA

Pick from our traditional Red Sangria, White Berry  
Sangria or Rosé Peach Basil Sangria

\$12

### MIMOSA

A traditional mimosa made with  
Santa Marina Prosecco and fresh OJ

\$10

### PALOMARITA

Flybird grapefruit paloma, made with agave wine, a  
splash of Grand Mariner fresh grapefruit, and lime

\$10

### MOJITO

Flybird lime mint mojito, made with agave  
wine, lime juice, sugar cane and mint

\$10

## CRAFT COCKTAILS