



COCKTAILS

> lost cafe \$17

belle isle coffee vodka, creme de cacao, cold brew, amaro nonino, simple

> ride or die \$17

hendricks gin, yuzu, lychee shrub, sumac simple

> death proof \$14

citrus vodka, black cherries, rosemary, lemon

> casablanca \$16

botanist gin, lavender, lemon, sparkling wine

> the rum diary \$18

meyers dark rum, bacardi white rum, lime, luxardo, black cherry, pineapple

> hunter \$16

bulleit rye whiskey, cointreau, lemon, honey, bitters

> life is beautiful \$17

empress gin, st.germain liqueur, lemon, prosecco

> almost famous \$15

hornitos, reposado peach puree, ancho reyes, lime, honey

> the godson \$18

suntory toki japanese whiskey, benedictine, yuzu, sweet vermouth, cinnamon

NON-ALCOHOLIC TONIC

> harper lee \$7

lavender, lemon, soda, bitters

> joyce \$7

black cherries, rosemary, lemon, soda

> neruda \$7

peach, honey, lime, serrano pepper

CANS + BOTTLES

> pbr \$4

> pacifico \$5

> budweiser \$5

> white claw \$6

> surfside \$7

> high noon \$7

> guinness \$8

> athletic IPA (non alcoholic) \$7

DRAFTS

> stella \$7

> bingo lager \$8

> vasen west coast IPA \$8

> ale works pumpkin ale \$8

DIGESTIFS

> amaro nonino \$10

> fernet branca \$9

> grand marnier \$12

> pernod \$9

> cynar \$10

> ruby porto \$14

> RED

pinot noir / jean boisselier reine de la ville / france 2023
\$14 / \$38
straightforward, tart red fruits, soupçon of spice
pork, root vegetables, pasta, fish

cabernet sauvignon / rhino / california 2023
\$14 / \$38
classic cab nose, dark fruit, savory accents
beef, mushroom, grill

ercole / barbera / italy 2022 \$15 / \$38 (1L)
black fruit, earth, great acidity
red sauce, sausage, pecorino

chianti classico / dievole / italy 2022 \$51
leather and spice, hints of hazelnut
tomato, cheese, beans, olives,

zinfandel blend / fiction field recordings / california 2019
\$45
velveteen, black + blue fruit forward, smokey
bbq, eggplant, chicken

lambrusco / emma / italy 2021 \$42 (*chilled. effervescent*)
red berries cherry, orange peel
pasta, charcuterie, pizza

rioja / ostate / spain 2021 / \$45
earthy, leather, honey, chocolate, organic
beef, lamb, veal, pork

malbec / hinojosa / argentina 2021 \$45
soft oak, inky, black fruits
sausage, pork, chicken, fruit

cabernet sauvignon / the fableist / california 2021
\$51
bold, dark fruit, tobacco, vanilla
red meats, charred, savory

cotes du rhone / francisé roumieux / france 2021 \$45
organic, rosemary, tobacco
root vegetable, chicken, pork, beef

tempranillo / luzador tinta "los andrees" / spain 2021 \$45
tempranillo & grenache, biodynamic, cherry like acidity
chicken, pork, beans, grits

pinot noir / brandborg / umpqua valley, Oregon 2021 \$51
aromatic, distinct, clean
pork, fish, vegetables

syrah / la comarcal / spain 2021 \$40
fresh, balanced, fruit forward
everything, fish, pork, vegetable

> WHITE

chardonnay / la motte / france 2022 \$14 / \$38
restrained, complex, fruit intensive
shellfish, pasta, nuts

rosado / ostate / spain 2022 \$14 / \$38
Rioja, vibrant, fresh
salt, fried foods, grilled meats

pinot grigio / oynos / italy 2023 \$14 / \$38
organic, sun-kissed, notes of apple + pear, floral
chicken, light pasta, grains, greens

sauvignon blanc / rhino / california 2021
\$15 / \$38
crisp, bouquet of citrus, aromatic
greens, fish, vegetables

vhino verde \$13 / \$32
slightly spritzy, citrus sorbet, fresh + light
dessert, fish, salsa

puquette orange / limited addition / willamette valley #42
organic, low abv 8.2%, gave, lychee, refreshing
cheese, grilled meats, fried food

chardonnay / domaine ficht / france 2021 \$45
balance of acidity and minerality, balance, zesty
shellfish, pasta, nuts, fish

chardonnay / effort / california 2018 \$51
creamy, mild butter, oak barrel, warm, peach
corn, chicken, fish, shellfish

riesling / karl josef / germany 2021 \$42
delicate, fruity, balanced
spicy, curry, fish

albarino / vino cartin / spain 2021 \$42
citrus, structured, summery
root vegetables, salads, fish

chenin blanc / field recordings / california 2023 \$42
vanilla, delicate, oak,
shellfish, vegetables, chicken

orange / materia prima / spain 2023 \$45
hibiscus, carrot, creamsicle, pinot gris
salt, chicken, seafood, grills

> SPARKLING

sparkling brut rose / treveri \$15 / NV \$42 blanc de blancs

brut / bassano / NV \$13 / \$38

prosecco superiore / col di roca / NV \$13 / \$38