



## SPECIALITY COCKTAILS

### House Old Fashioned \$14

Old Forester, Turbinado, Angostura Bitters

### House Manhattan \$14

Old Forester (Bourbon or Rye), Sweet Vermouth, Peychaud Bitters

### Kabocho Sour \$15

Suntory Toki, Italicus Rosolio, Homemade Pumpkin Syrup, Lemon Juice, Egg White, Red Wine

### Hot on Winter \$14

Jalapeno Vodka, Blackberry & Raspberry Simple Syrup, Lime Juice, Ginger Beer

### Cafe Martini \$15

Tito's Coffee Infused Vodka, Galliano Espresso, St. George Nola, Coca Liquor, Fee Foam

### Barreilly Apple \$15

Cihuatan Rum, Chacho Barrel, Homemade Apple Syrup, Vanilla, Lemon Juice, Fee Foam

### Pear Collins You \$14

Bo & Ivy Gin, Ginger Syrup, Homemade Pear Syrup, Lemon Juice, Soda Water

### 75 Paradis \$15

Empress Gin, Basil Syrup, Campo Viejo Brut, Lime

### Negroni \$14

Catoctin Creek Watershed Gin, Campari, Sweet Vermouth

### La Pina (Frozen) \$15

Cihuatan Pineapple Rum, Cream of Coconut, Pineapple Juice, Lemon Juice

### Frose (Frozen) \$15

Rose Wine, Vodka, Lime Juice, Pomegranate Juice

## WINE

### SPARKLING

Campo Viejo, Cava Brut Reserva, Rioja, Spain

6 oz | 750 ml

\$11 | \$40

### WHITE

House White

\$10 | \$36

Thomas Henry, Chardonnay, Sonoma County, Ca.

\$12 | \$44

Zolo, Sauvignon Blanc, Argentina

\$11 | \$40

### ROSÉ

House Rosé

\$10 | \$36

### RED

House Red

\$10 | \$36

OZV, Zinfandel, Lodi, Ca

\$11 | \$40

Auka, Malbec Reserva, Mendoza, Argentina

\$11 | \$40

Hahn, Pinot Noir, Monterey County, Ca.

\$11 | \$40

*\*18% Gratuity Applied to All Checks*