

COCKTAILS / MOCKTAILS / WINES

COCKTAILS

[Freshly Juiced In-House]

RASPBERRY LEMONDROP / 17

Grey Goose, fresh raspberry juice, lemon

LYCHEE MARGARITA MARTINI / 17

Cenote Blanco, fresh lychee, Aperol

POMEGRANATE HIBISCUS COSMO / 18

Hibiscus infused Titos, St Germain, lemon, lime, ginger simple, house made grenadine

BROWN SUGAR CITRUS

OLD FASHIONED / 16

Bulleit Bourbon, house brown sugar citrus, cherry apple bitters

MANDARIN GIN FIZ / 16

Fords Gin, fresh mandarin, lime, simple, club soda

TURKISH FIG OLD FASHIONED / 18

House-infused Turkish Fig and toasted pecan Woodford Reserve, bitters

MOCKTAILS

[Freshly Juiced In-House]

RASPBERRY LIMEADE / 10

Raspberry, lime, club soda

MANDARIN SOUR / 10

*Mandarin, lime, lemon, simple, yuzu
[Spicy or Non-Spicy] [Tajin or Salt Rim]*

LYCHEE LEMONGRASS / 10

Lychee, lemon, lime, lemongrass simple, ginger ale

WINES BY THE GLASS

| <u>SPARKLING / WHITE</u> | <u>6oz / 9oz / BT</u> | <u>RED</u> | <u>6oz / 9oz / BT</u> |
|---|-----------------------|--|-----------------------|
| TIAMO PROSECCO <i>Prosecco, Italy</i> | 12 / 18 / 48 | MACMURRY RANCH <i>Pinot Noir, CA</i> | 16 / 24 / 64 |
| VEUVE DE VERNAY (<i>sparkling</i>) <i>Sparkling Rosé, France</i> | 14 / 21 / 56 | WHOLE CLUSTERS <i>Pinot Noir, OR</i> | 17 / 26 / 68 |
| PAZO DAS BRUZAS <i>Albarino, Spain</i> | 15 / 23 / 60 | BANFI <i>Chianti, Italy</i> | 15 / 23 / 60 |
| DOMAINE PICHOT <i>Chenin Blanc, France</i> | 15 / 23 / 60 | E. GUIGAL <i>GSM, France</i> | 15 / 23 / 60 |
| LA GARENNE <i>Sancerre (Sauv Blanc), France</i> | 18 / 27 / 72 | MARQUES DE CACERAS <i>Rioja Reserva, Spain</i> | 16 / 24 / 64 |
| LOUIS JADOT (<i>unoaked</i>) <i>Chardonnay, France</i> | 15 / 23 / 60 | PRISONER <i>Red Blend, CA</i> | 22 / 33 / 88 |
| FRANK FAMILY (<i>oaked</i>) <i>Chardonnay, CA</i> | 18 / 27 / 72 | AUSTIN HOPE (<i>5 GL</i>) <i>Cabernet, CA</i> | 22 / 33 / 110 |