

Cocktails

TULLULAH'S OLD FASHIONED
*Barrel X King's & Tullulah's Bourbon,
Demerara, Lemon & Orange,
Angostura Bitters, Cherry Bitters*

SPICED CITY
*Apple, Cinnamon, Orange Peel, Clove Infused
Rye, Antica, Cherry*

SMIDGE OF SMOKE
Blanco, Mezcal, Grapefruit, Ginger, Citrus

SPRINGS AHEAD
Gin, Strawberry, Tomato, Elderflower, Lime

ON MY BERRY WAY
*Citrus Infused Vodka, Pomegranate, Orange
Liquor, Lime, Cranberry Bitters*

SNOWBIRD SEASON
*Dram, Campari, Fernet, Pineapple Juice,
Orange Juice, Lime Juice*

THREE BEANS
*Vodka, Espresso, Griffo Espresso Liqueur,
Vanilla Bean Simple*

Reds

CABERNET SAUVIGNON \$12/42
Sean Minor, North Coast, California

CABERNET SAUVIGNON \$16/60
Katherine Goldschmidt, Alexander Valley; California

MALBEC \$12/42
Crios, Valle De Uco, Mendoza, Argentina

PINOT NOIR \$12/42
Hangtime, California

SUPER TUSCAN RED BLEND \$13/45
Petra "Zingari," Tuscany, Italy

PINOT NOIR \$76
Tyler, Sta. Rita Hills, California

Whites

PINOT GRIGIO \$12/42
The Pinot Project, Delle Venezie DOC

CHARDONNAY \$12/42
Domaine Sallet, Macon-Uchizy; France

RIESLING \$12/42
Selbach, Mosel, Germany

KERNER \$15/58
Abbazia di Novacella, Alto Adige, Italy

SAUVIGNON BLANC \$14/52
Clos Henri "Petit Clos", Marlborough, NZ

Champagne

NV DOYARD, BLANC DE BLANC BRUT \$85

NV GASTON, BRUT \$40

Rosé

(See server for seasonal offerings)

Reserve

CABERNET SAUVIGNON \$110
2018 JAX, Napa Valley; California

CABERNET SAUVIGNON \$125
2015 Ramey; Napa Valley; California

NEBBIOLO \$80
2018 Arpepe, Rosso di Valtellina, Sondrio, Italy

PINOT NOIR \$165
*2018 Raen, 'Royal St. Robert Cuvee, Sonoma,
California*

CABERNET SAUVIGNON \$225
*2018 Mayacamas, Mt. Veeder, Napa Valley;
California*