

# COCKTAILS

(we can always make them Mocktails)



<b>Ancho Rancho</b> A ranch water with Ancho Reyes	12	<b>Red Sangria</b> House recipe (Pitcher \$40)	11
<b>Venezuelan Passion</b> White Rum, passion fruit, lemon	11	<b>Paloma</b> Grapefruit soda, lime, tequila (spicy it up +\$1)	13
<b>Strawberry Basil Lemonade</b> Vodka, fresh lemon juice, fresh basil leaves, strawberry puree	14	<b>Kentucky Old Fashion</b> Bourbon, angostura, bitters, turbinado, orange peels and cherries	12
<b>Aguachile Margarita</b> Mezcal, lime juice, triple sec	13	<b>Tropical Sour</b> rye, passion fruit, lime, orange bitters	12
<b>Bloody Red Eye</b> Tomato juice and lemon, beer, Tabasco, worcestershire, sauce, salt and pepper. <i>Vodka or Tequila (+\$2.)</i>	12		



## On the Rocks or Neat

Ask your server about our crafty selection of spirits

## Wines By the Glass

### Sparkling

Avinyo Reserva <u>Spain</u> - <b>Cava</b>	12/39
Acinum- <u>Italy</u> - <b>Proseco</b>	11/42
Paladin Raboso Fiore- <u>Italy</u> - <b>Sparkling Red</b>	11/36
Villa Noria -Pet Nat- <u>France</u> - <b>Blanc de Noir</b> -(natural)	14/49

### White

Txomin Txakoli- <u>Spain, Basque</u> - <b>Txakolina</b>	13/49
Fillaboa- <u>Spain, Rías Baixas</u> - <b>Albariño</b>	14/52
Domain Matignon- <u>France</u> - <b>Chenin Blanc</b>	12/48
Astrolabe - <u>New Zealand</u> - <b>Sauvignon Blanc</b>	15/55
BonAnno- <u>Carneros, California</u> - <b>Chardonnay</b>	15/50

### Rose

Cherry House- <u>Paso Robles</u> - <b>Rose Blend</b> (Bio)	13/49
Vignobles Gueissard - <u>France</u> - <b>Provence Blend</b>	15/59
Para Maria- <u>California</u> - <b>Rose Blend</b>	13/39

### Red

Condado de Haza - <u>Spain</u> - <b>Tempranillo</b>	15/59
Cherry House - <u>Paso Robles</u> - <b>Rhône Type Blend</b> (Bio)	13/62
Villain & Vixen- <u>Australia</u> - <b>Blend</b>	15/54
Ministry the Vinterior- <u>Napa</u> - <b>Cabernet Sauvignon</b>	16/59

## Wines By the Bottle

### RED-Pinots and Lights

Folktale- <u>Central Coast California</u> - <b>Pinot Noir</b>	65
Carpenter- <u>Sonoma</u> - <b>Pinot Noir</b>	63
Elk Cove 5 Mountains- <u>Willamette Oregon</u> - <b>Pinot Noir</b>	88
G.D. Vajra <u>Langhe- Italy</u> - <b>Nebbiolo</b>	48
Bruno Giacosa- <u>Italy</u> - <b>Nebbiolo d'Alba</b>	89

### RED-Bordeaux Blend Styles

Angelo Innocenti- <u>Argentina</u> - <b>Cabernet Franc</b>	66
Gran Riccardo - <u>Mexico</u> - <b>Cab/Bordeaux Blend</b>	125
Pisarres Priorat- <u>Spain</u> - <b>Priorat Blend</b>	69
Celler Vall Llach Porrera- <u>Spain</u> - <b>Priorat Red Blend</b>	110
La Spinetta II- <u>Italy</u> - <b>Sangiovese</b>	65
Rouge Bleu Origine- <u>Rhone Région France</u> - <b>Carignan</b>	55
Castellón Romitorio - <u>Italy</u> - <b>Super Toscan</b>	58

### RED-Cabernets and Full Body

Grazzie Mille- <u>Argentina</u> - <b>Malbec Reserva</b>	58
Gran Riccardo - <u>Mexico</u> - <b>Cab/Bordeaux Blend</b>	125
Cahors Chateau La Grave- <u>France</u> - <b>Malbec</b> (bio)	52
Matteo Pictor- <u>Chateaufeuf Du Pape France</u> - <b>Blend</b> (bio)	78
Prà- <u>North Italy</u> - <b>Amarone- Blend</b>	128
Caro (Catena&Lafite Family)- <u>Argentina</u> - <b>Malbec</b>	110
Sauvignon John - <u>Paso Robles</u> - <b>Cab. Sauvignon Reserve</b>	72
Clio Jumila- <u>South Spain</u> - <b>Red Blend</b>	86
Titus - <u>Napa</u> - <b>Cabernet Sauvignon</b>	86



## BEER (\$7+) MIMOSAS (\$10+)

Ask Your Server for Our Rotational Beers. Seltzers. Mimosas & Juices Selection

## COFFEES

From single espresso to personalized lates are always available

## OTHERS NONE RED

Astrolabe <u>New Zealand</u> <b>Pinot Gris</b>	45
Allegro <u>Mexico</u> <b>Chardonnay &amp; Souv.Blanc Blend</b>	61
Peju- <u>Carneros, California</u> - <b>Chardonnay</b>	55
Meursault 'Le Limozin'- <u>France</u> <b>Chardonnay</b>	110
Saumur-Dom. Matignon- <u>France</u> - <b>Champagne Style</b>	68