

Cocktails

NEW YORK SOUR	\$14
Bourbon, lemon juice, egg white, red wine	
HICHAM NEGRONI	\$14
Illegal Mezcal, Campari, Carpano	
JIM & TONIC	\$14
One Eight Gin, Pink Peppercorn, Cucumber, Dill	
THE MARTIN	\$14
Vodka, Vermouth, Orange Bitters, Castelvetro Olive	
BRIDGET'S TEQUILA SUNSET	\$14
Tequila, Cointreau, lime juice, wild hibiscus syrup	

Coffee, Tea, & More

FRESHLY BREWED JULIUS MEINL COFFEE	\$2.50
ESPRESSO	\$3.00
LATTE	\$5.00
CAPPUCCINO	\$5.00
MOCHA	\$5.00
ICED TEA	\$4.00
HOT TEA	\$3.50
breakfast, earl grey, chamomile, green	
SAN BENEDETTO WATER	\$4
mineral or sparkling	
GINGER ALE	\$3
BOLT 24	\$4
COKE/ DIET COKE	\$3
SPRITE	\$3
TONIC WATER	\$3
COCONUT WATER	\$3

Beer

PORT CITY Hoppy Brown (bottle) American Style Brown Ale, Virginia 5.8%	\$6
BEALE'S Troll the Trolls (can) Berliner, Virginia 4.8%	\$8
BLUE MOON (bottle) Witbier, Colorado 5.4%	\$5
FAT TIRE (bottle) Ale, Colorado 5.2%	\$5
TRAPEZIUM 'New' New England IPA (can) India Pale Ale, New England 6.5%	\$8
EGGENBERG (draft) Pilsner, Austria 5.1%	\$7

Wine

WHITE

GETRANK GRÜNER VELTLINER Weinviertel, Austria 2017	\$11/\$42
CASA DO VALLE VINHO VERDE Portugal, 2018	\$12/\$36
BRICK & MORTAR CHARDONNAY Anderson Valley, 2018	\$14/\$42

ROSE

MIRABEAU 'CLASSIC' Côtes de Provence, France 2019	\$12/\$40
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RED

PRODUTTORI DI MANDUNIA PRIMITIVO 'LIRICA' Puglia, Italy 2016	\$14/\$46
MARCO PORELLO BARBERA D'ALBA 'MOMMIANO' Piedmont, Italy 2018	\$13/\$46
LULUMI PINOT NOIR Languedoc, France 2019	\$13/\$46

SPARKLING

MONTEFRESCO PROSECCO Veneto, Italy NV	\$10/\$25
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