

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

DOG FISH HEAD 60 Minutes (bottle)	\$8
East Coast Session IPA, Delaware 6%	
BEALE'S Troll the Trolls (can) Berliner,	\$8
Virginia 4.8%	
BLUE MOON (bottle) Witbier, Colorado 5.4%	\$5
FAT TIRE (bottle) Amber Ale, Colorado 5.2%	\$5
TRAPEZIUM 'New' New England IPA (can),	\$8
New England 6.5%	
EGGENBERG (draft) Pilsner, Austria 5.1%	\$7

Wine

WHITE

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

ROSE

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

RED

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

SPARKLING

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