

## 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	
THE BIANCA	\$14
Tequila, Campari, lime, mint	

## Beer

HEINEKEN (bottle) Lager, Amsterdam 5%	\$5
CORONA (bottle) Pilsner, Mexico 3.9%	\$5
BLUE MOON (bottle) Witbier, Colorado 5.4%	\$5
FAT TIRE (bottle) Ale, Colorado 5.2%	\$5
DOGFISH HEAD 60 minute IPA (bottle) India Pale Ale, Delaware 6%	\$5
EGGENBERG (draft) Pilsner, Austria 5.1%	\$5

## 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'	\$12/\$46
Piedmont, Italy 2018	
LULUMI PINOT NOIR	\$13/\$46
Languedoc, France 2019	

### SPARKLING

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

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.