

# DRINK MENU

## SPECIALITY COCKTAILS

**RITA ROJA** 18

Casamigos Blanco | Pomegranate | Amaro | Lime | Orange

**HARVEST OLD FASHIONED** 16

Rye | Apricot Liqueur | Demerara Syrup | Toasted Almond Bitters

**DUSK TO DAWN** 16

Rum | Luxardo Liqueur | Lime | Grapefruit | Egg White

**UP IN SMOKE** 15

Mezcal | Green Chartreuse | Luxardo Liqueur | Lime

**MOON DUST** 15

Botanist Gin | Ginger Liqueur | Simple Syrup | Lemon | Mint

**DESERT SKY** 16

Tanteo Jalapeño Tequila | Lime | Peach Liqueur | Prickly Pear | Cucumber

**BASIL BLOSSOM** 16

Absolut Elyx Vodka | Strawberry | Orange | Basil | Simple Syrup | Prosecco

**AN APPLE A DAY** 16

Rye | Dubonnet Rouge | Apple Brandy | Benedictine | Local Bitters

## WINES BY THE GLASS

### BUBBLES

RUFFINO PROSECCO	10
J.P. CHENET BRUT / ROSÉ	12
LAURENT PIERRE LA CUVEE CHAMPAGNE	18
VEUVE CLICQUOT YELLOW LABEL	22

### WHITE

CARL GRAF SPATLESE RIESLING	11
BANFI PINOT GRIGIO	12
HUGEL GENTIL BLEND	12
KIM CRAWFORD SAUVIGNON BLANC	12
ALEXANDER VALLEY VINEYARDS CHARDONNAY	13
MOSCATO BATASIOLO D' ASTI	14
ROMBAUER CHARDONNAY	19

### ROSÉ

PERRIN ROSÉ DE PROVENCE	12
TORMARESCA CALAFURIA ROSE	11

### RED

PIATTELLI MALBEC PREMIUM RESERVE	12
THE CULPRIT ZINFANDEL   SYRAH   MALBEC	12
MILBRANDT MERLOT	13
TRUCHARD PINOT NOIR	14
PALLUS CHINON CAB FRANC	17
THE PRISONER RED BLEND	17
TURNBULL CABERNET SAUVIGNON	22