



## APPETIZERS 6

<b>Bread</b>	<b>\$7.00</b>
seeded baguette   pretzel   naan   cereal   dipping oil   herb butter	
<b>Lamb Meatball</b>	<b>\$16.00</b>
fennel-tomato sauce   lemon ricotta   basil-mint pistou	
<b>Kung Pao Calamari</b>	<b>\$15.00</b>
chili-garlic sauce   ginger-soy slaw   sesame seed	
<b>Brussels Sprout au Gratin</b>	<b>\$14.00</b>
artichoke   gruyère   garlic   cream cheese   seeded baguette	
<b>Deviled Eggs</b>	<b>\$15.00</b>
smoked salmon   pickled mustard seed   sweetie drop   scallion   caviar	
<b>Cheese &amp; Meat Board</b>	<b>\$25.00</b>
big red wagyu beef salame   kenny's ted   spruce & candy salame   felino   kenny's smoked bleu   pimento   whole grain mustard   crostini   pickled vegetables   red onion jam	

## SOUPS 2

<b>Lobster Bisque</b>	<b>\$10.00</b>
lobster meat   oyster crackers	
<b>Hunter's Stew</b>	<b>\$8.00</b>
andouille sausage   pork   beans   potato   kale   hominy   fire roasted tomato   crostini	

## SALADS 5

<b>Mesh</b>	<b>\$12.00</b>
mixed greens   walnut   quinoa   golden beet   goat cheese   tarragon vinaigrette	
<b>Baby Lettuce</b>	<b>\$12.00</b>
candied squash   charred onion   sunflower seed   crispy shoestring potato   gruyère   sweetie drop   sherry-dijon vinaigrette	
<b>Caesar</b>	<b>\$12.00</b>
baby romaine   white anchovy   parmesan frico   brioche crouton	
<b>Applewood Chicken</b>	<b>\$18.00</b>
mixed greens   applewood bacon   bleu cheese   spiced pecan   dried cranberry   cranberry-poppysseed dressing	

**Steak\*** **\$20.00**  
caramelized onion | pancetta | mushroom | bleu cheese | tortilla | chipotle-lime vinaigrette

## SANDWICHES 6

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**Blackened Chicken** **\$17.00**  
avocado | bacon | pickled onion | white cheddar | mayonnaise | brioche bun

**White Cheddar Bacon Burger\*** **\$17.00**  
aioli | lettuce | tomato | onion | brioche bun

**Portobello Grilled Cheese** **\$16.00**  
fresh mozzarella | spinach | caramelized onion | maple-ginger marinade | sourdough

**Short Rib Grilled Cheese** **\$17.00**  
pimento cheese | candied jalapeño | pickled onion | sourdough

**Cuban** **\$18.00**  
braised pork | ham | gruyère | aioli | yellow mustard | pickle | torta bread

**B | L | T** **\$15.00**  
applewood bacon | mayonnaise | iceberg | tomato | pimento cheese | sourdough

## ENTRÉES 5

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**Chicken Bowl\*** **\$18.00**  
spicy garlic-chili sauce | pea shoot | pineapple | cabbage | basmati rice | egg

**Tortelloni** **\$26.00**  
maitake | asparagus | tomato confit | truffle fondue

**Pad Thai** **\$16.00**  
tofu | bell pepper | carrot | broccolini | rice noodle | mushroom | peanut | cilantro | scallion | lime | sweet & spicy sauce

**8 oz Skirt Steak\*** **\$27.00**  
garlic fries | aioli

**Salmon\*** **\$25.00**  
mushroom | candied apple | kale | couscous | bourbon glaze

## ENTRÉES 9

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**Chorizo Omelette** **\$16.00**  
pepper | onion | avocado | cheddar | salsa | house potatoes

**Vegetarian Omelette** **AVAILABLE OPTIONS**  
spinach | caramelized onion | mushroom | bell pepper | cheddar | house potatoes \$15.00  
Add Bacon: \$2.00

**Fried Chicken & Waffles** **\$18.00**  
honey butter | local maple syrup | berries

<b>French Toast</b>	<b>\$15.00</b>
brioche   berries   honeycomb   pecan butter   peach-maple syrup	
<b>Benedict*</b>	<b>AVAILABLE OPTIONS</b>
english muffin   ham   spinach   Tabasco hollandaise   house potatoes	\$18.00
	Add Lobster: \$8.00
<b>Chicken Bowl*</b>	<b>\$18.00</b>
spicy garlic-chili sauce   pea shoot   pineapple   cabbage   basmati rice   egg	
<b>Carne Asada Burrito*</b>	<b>\$19.00</b>
marinated skirt steak   scrambled egg   pepper   onion   potato   house queso   avocado   pico de gallo   sour cream	
<b>Buttermilk Biscuits &amp; Gravy*</b>	<b>\$15.00</b>
sunny side eggs   pork gravy   scallion	
<b>Steak &amp; Eggs*</b>	<b>\$25.00</b>
filet medallions   house potatoes   black cherry demi-glace	

## SIDES 6

<b>Waffle</b>	<b>\$5.00</b>
<b>House Potatoes</b>	<b>\$4.00</b>
<b>Everything Bagel w/ Cream Cheese</b>	<b>\$5.00</b>
<b>Applewood Bacon</b>	<b>\$4.00</b>
<b>Seasonal Fruit</b>	<b>\$4.00</b>
<b>Egg* (Any Style)</b>	<b>\$2.00</b>

## BRUNCH COCKTAILS 5

<b>Bloody Mary</b>	<b>AVAILABLE OPTIONS</b>
absolut peppar   hangar one lime   cornichon   olive   cheese   salami	\$14.00
	Premium Vodka: \$2.00
<b>Mimosa</b>	<b>\$12.00</b>
bubbles   orange   pineapple   raspberry   peach-lavender   grapefruit	
<b>PB&amp;J</b>	<b>\$14.00</b>
Stoli vanilla   nocello   crème de cassis   jelly   egg white. Contains raw egg	
<b>Banana Split</b>	<b>\$13.00</b>
tito's handmade vodka   giffard banane du brésil   averna   pineapple   cranberry	
<b>Spice Up the Morning</b>	<b>\$16.00</b>
woodford reserve   kahlúa   st. george chili vodka   espresso   vanilla   scrappy's firewater bitters	

## COCKTAILS 10

<b>Dillinger's Escape</b>	<b>\$16.00</b>
maestro dobel reposado   benedictine   giffard orgeat   lime   orange	
<b>The Sycamore 3 Pointer</b>	<b>\$13.00</b>
the botanist gin   china china   pasubio amaro   giffard banana	
<b>The Seymour Songsmith</b>	<b>\$15.00</b>
tito's handmade vodka   berentzen apple liqueur   fruitful pumpkin spice liqueur   j. rieger caffè amaro	
<b>High Society Boyd</b>	<b>\$13.00</b>
Laird's applejack   broadbent 5yr madeira   maple   heavy cream   egg yolk. Contains raw egg	
<b>Major's Fastest Mile</b>	<b>\$12.00</b>
uncle nearest rye   nonino aperitivo   sweet vermouth   peychaud's bitters   angostura bitters	
<b>The Usual</b>	<b>\$16.00</b>
compoveda reposado   soda   lime	
<b>Pass from Peyton</b>	<b>\$14.00</b>
old forester 100   giffard pamplemousse   broadbent 5yr madeira   lemon   cabernet float	
<b>Strolling Studebakers</b>	<b>\$13.00</b>
macchu pisco   aperol   fruitful blood orange liqueur   prosecco   lemon	
<b>David's Late Night</b>	<b>\$12.00</b>
absolut vanilla vodka   two james coffee liqueur   j. rieger caffè amaro   espresso   lemon	
<b>Fairmount's Fastest</b>	<b>\$12.00</b>
woodford reserve rye   aperol   branson cognac   honey   lemon   xocolatl mole bitters	

## BEER | DRAFT <sup>5</sup>

<b>Einstök Icelandic White Ale, Iceland</b>	<b>\$10.00</b>
<b>Sam Adams Seasonal, Massachusetts</b>	<b>\$8.00</b>
<b>Dogfish Head 60 Minute IPA Delaware</b>	<b>\$9.00</b>
<b>New Belgium Voodoo Ranger, Colorado</b>	<b>\$8.00</b>
<b>Daredevil Indy Lager, Indianapolis</b>	<b>\$8.00</b>

## BEER | BOTTLES & CANS <sup>13</sup>

<b>Weihenstephaner Hefe Weissbier, Germany</b>	<b>\$9.00</b>
<b>Bell's Two Hearted IPA Michigan</b>	<b>\$8.00</b>
<b>Sun King Sunlight Cream Ale, Indiana</b>	<b>\$9.00</b>
<b>Sun King Osiris Pale Ale, Indiana</b>	<b>\$9.00</b>
<b>Kentucky Bourbon Barrel Ale, Kentucky</b>	<b>\$9.00</b>

<b>Lagunitas IPA California</b>	<b>\$7.00</b>
<b>Ash &amp; Elm Dry Cider, Indianapolis</b>	<b>\$9.00</b>
<b>Budweiser</b>	<b>\$6.00</b>
<b>Coors Light</b>	<b>\$6.00</b>
<b>Miller Lite</b>	<b>\$6.00</b>
<b>Corona Light</b>	<b>\$7.00</b>
<b>Guinness</b>	<b>\$8.00</b>
<b>Stella Artois</b>	<b>\$8.00</b>

## **SPARKLING AND ROSÉ** <sup>4</sup>

<b>Vietti Moscato d'Asti, Piedmont, Italy 2022</b>	<b>AVAILABLE OPTIONS</b>
	\$11.00
	\$43.00
<b>Bisol "Jeio" Prosecco, Veneto, Italy NV</b>	<b>AVAILABLE OPTIONS</b>
	\$11.00
	\$43.00
<b>Pierre Sparr Brut Rosé, Crémant d'Alsace, France NV</b>	<b>AVAILABLE OPTIONS</b>
	\$13.00
	\$51.00
<b>Triennes Rosé, Mediterranean, FR 2021</b>	<b>AVAILABLE OPTIONS</b>
	\$11.00
	\$43.00

## **WHITE** <sup>6</sup>

<b>Auntsfield Sauvignon Blanc, Marlborough, New Zealand 2021</b>	<b>AVAILABLE OPTIONS</b>
	\$13.00
	\$51.00
<b>Terra Alpina Pinot Grigio, Vigneti delle Dolomiti, Italy 2020</b>	<b>AVAILABLE OPTIONS</b>
	\$12.00
	\$43.00
<b>Badenhorst "Secateurs" Chenin Blanc, Swartland, South Africa 2022</b>	<b>AVAILABLE OPTIONS</b>
	\$12.00
	\$47.00
<b>Trefethen Dry Riesling, Napa Valley, California 2020</b>	<b>AVAILABLE OPTIONS</b>
	\$14.00
	\$55.00

**Blood Root Chardonnay, Sonoma Coast, California 2021****AVAILABLE OPTIONS**

\$16.00

\$61.00

**De Wetshof "Limestone Hill" Chardonnay, Robertson, South Africa 2021****AVAILABLE OPTIONS**

\$12.00

\$47.00

**RED 7****J. Christopher "JJ" Pinot Noir, Willamette Valley, Oregon 2018****AVAILABLE OPTIONS**

\$15.00

\$59.00

**Jean-Marc Lafont Morgon "Côte du Py" Beaujolais, France 2021****AVAILABLE OPTIONS**

\$12.00

\$47.00

**Daou "The Pessimist" Red Blend, Paso Robles, California 2020****AVAILABLE OPTIONS**

\$12.00

\$47.00

**La Posta "Fazio" Malbec, Mendoza, Argentina 2020****AVAILABLE OPTIONS**

\$12.00

\$47.00

**Les Garrigues Cotes du Rhone, Rhone Valley, France 2020****AVAILABLE OPTIONS**

\$11.00

\$43.00

**Quilt Cabernet Sauvignon, Napa Valley, California 2020****AVAILABLE OPTIONS**

\$19.00

\$75.00

**Requiem Cabernet Sauvignon, Columbia Valley, Washington 2020****AVAILABLE OPTIONS**

\$14.00

\$55.00

**STEAKS & CHOPS 5****Filet Mignon\*****AVAILABLE OPTIONS**

asparagus | robuchon | demi-glace

6 oz: \$38.00

8 oz: \$48.00

**16 oz Pork Chop\*****\$34.00**

chipotle-sweet potato purée | prosciutto cotto | charred onion | mustard greens | root beer-cherry reduction

**12 oz New York Strip\*****\$42.00**

potato dauphinoise | asparagus | demi-glace

**14 oz Ribeye\*****\$54.00**

robuchon | broccolini | demi-glace | herb butter

## Short Rib

\$37.00

baby carrot | asparagus | bleu cheese mashed potato | radish | black cherry demi-glace

## DESSERTS 3

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### Caramelized Pear Crème Brûlée

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### Peanut Butter Pie

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### White Chocolate-Cherry Bread Pudding

## APPETIZER 7

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### Fresh Bruschetta

roma tomato | shallot | basil | goat cheese | balsamic reduction | garlic | toast points

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### Cheese Ravioli

marinara sauce

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### Kung Pao Calamari

chili-garlic sauce | ginger-soy slaw | sesame seed

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### Shrimp Cocktail

cocktail sauce

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### Lamb Meatballs

fennel-tomato sauce | lemon ricotta | basil-mint pistou

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### Brussels Sprout au Gratin

artichoke | gruyère | garlic | cream cheese | seeded baguette

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### Filet Crostini\*

pesto sauce | onion jam

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## DESSERT 3

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### Caramelized Pear Crème Brûlée

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### Peanut Butter Pie

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### White Chocolate-Cherry Bread Pudding

## COLD APPETIZERS 6

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### Shrimp Cocktail

cocktail sauce

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\$3.75

### Filet Crostini\*

pesto sauce | onion jam

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\$4.50

<b>Fresh Bruschetta</b>	<b>\$3.50</b>
roma tomato   shallot   basil   goat cheese   balsamic reduction   garlic   toast points	
<b>Applewood Salad</b>	<b>\$3.50</b>
mixed greens   applewood bacon   bleu cheese   dried cranberry   cranberry-poppysseed dressing	
<b>Mesh Salad</b>	<b>\$3.50</b>
mixed greens   quinoa   golden beet   walnut   goat cheese   tarragon vinaigrette	
<b>Caesar Salad</b>	<b>\$3.50</b>
baby romaine   parmesan frico   brioche crouton	

## HOT APPETIZERS 7

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<b>Lamb Meatballs</b>	<b>\$4.00</b>
fennel-tomato sauce   lemon ricotta   basil-mint pistou	
<b>Cheese Ravioli</b>	<b>\$3.50</b>
marinara sauce	
<b>Kung Pao Calamari</b>	<b>\$4.00</b>
chili-garlic sauce   ginger-soy slaw   sesame seed	
<b>Mini Crab Cakes</b>	<b>\$4.00</b>
asparagus   radish   preserved lemon   remoulade	
<b>Brussels Sprout au Gratin</b>	<b>\$3.50</b>
artichoke   gruyère   garlic   cream cheese   seeded baguette	
<b>Beef Sliders</b>	<b>\$4.00</b>
white cheddar   caramelized onion   garlic aioli	
<b>Portobello Grilled Cheese</b>	<b>\$3.50</b>
fresh mozzarella   spinach   caramelized onion   maple-ginger marinade   sourdough	

## PLATTERS 3

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<b>Vegetable</b>	<b>\$4.00</b>
ranch dip	
<b>Fruit</b>	<b>\$5.00</b>
sweet cream cheese dip	
<b>Artisan Cheese w/ Crostini</b>	<b>\$6.00</b>
chef's assortment of imported cheese & toast points	

## DESSERT BITES 2

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<b>Bread Pudding</b>	<b>\$3.00</b>
miniature desserts	

## Peanut Butter Pie

\$3.00

miniature desserts

## ENTRÉE 9

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### Chorizo Omelette

pepper | onion | avocado | cheddar | salsa | house potatoes

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### Vegetarian Omelette

spinach | caramelized onion | mushroom | bell pepper | cheddar | house potatoes

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### Scrambled Eggs with Bacon

choice of meat | house potatoes

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### Eggs Benedict\*

English muffin | ham | spinach | Tabasco hollandaise | house potatoes

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### Fried Chicken & Waffles

honey butter | local maple syrup | berries

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### Breakfast Burger\*

candied onion | white cheddar | fried egg | bacon | jalapeño | brioche bun

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### Applewood Chicken Salad

mixed greens | applewood bacon | bleu cheese | spiced pecan | dried cranberry | cranberry-poppypseed dressing

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### Chicken Bowl\*

spicy garlic-chili sauce | pea shoot | pineapple | cabbage | basmati rice | egg

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### Buttermilk Biscuits & Gravy\*

sunny side eggs | pork gravy | scallion

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## PORTS 2

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### Ferreira Dona Antonia 10 Yr Tawny

\$13.00

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### Warre's Otima 20 Yr Tawny

\$16.00

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## NO A.B.V COCKTAILS 4

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### Twenty Third President

\$14.00

Lyres London Dry Spirit | Cranberry | Lime | Ginger Beer

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### Shortridge Satirist

\$14.00

Lyres Spiced Cane Spirit | Apple | M & R Fioreale | Lemon

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### Mornings with Margaret

\$16.00

Agave Blanco Spirit | Orgeat | Cranberry | Orange | Fee Brothers Plum Bitters

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### C'mon Craig

\$16.00

Lyres Amaretti | Raspberry | Chocolate | Milk

**DRAFT BEER** 5

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Einstök "Icelandic White Ale" Iceland	\$10.00
Daredevil Brewing "Indy Lager" Indianapolis	\$8.00
Sam Adams Seasonal, Massachusetts	\$8.00
Dogfish Head "60 Minute" IPA Delaware	\$9.00
New Belgium "Voodoo Ranger" IPA Colorado	\$8.00

**BOTTLES AND CANS** 14

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Weihenstephaner Weissbier Hefe, Germany	\$9.00
Bell's "Two Hearted" IPA Michigan	\$8.00
Sun King "Sunlight" Cream Ale, Indiana	\$9.00
Sun King "Osiris" Pale Ale, Indiana	\$9.00
Great Lakes "Eliot Ness" Amber Ale, Ohio	\$8.00
Kentucky Bourbon Barrel Ale, Kentucky	\$9.00
Stella Artois, Belgium	\$8.00
Guinness, Ireland	\$8.00
Budweiser, Missouri	\$6.00
Coors Light, Colorado	\$6.00
Miller Lite, Wisconsin	\$6.00
Corona Light, Mexico	\$7.00
Lagunitas IPNA California	\$7.00
Ash & Elm Dry Cider, Indiana	\$9.00

**SPARKLING** 3

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Vietti Moscato d'Asti, Piedmont, Italy 2022	AVAILABLE OPTIONS
	\$11.00
	\$43.00
Bisol "Jeio" Prosecco, Veneto, Italy NV	AVAILABLE OPTIONS
	\$11.00
	\$43.00

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**Pierre Sparr Brut Rosé, Crémant d'Alsace, France NV****AVAILABLE OPTIONS**

\$13.00

\$51.00

**ROSÉ** <sup>1</sup>**Triennes, Méditerranée, FR 2022****AVAILABLE OPTIONS**

\$11.00

\$43.00

**RUSSIAN RIVER VALLEY** <sup>1</sup>**J. Vineyards Brut "Cuvée 20" NV****\$68.00****MENDOCINO COUNTY** <sup>1</sup>**Scharffenberger Brut Rosé NV****\$51.00****NEW MEXICO** <sup>1</sup>**Gruet Brut NV****\$43.00****CHAMPAGNE** <sup>5</sup>**Pierre Cellier NV****\$105.00****Henriot "Blanc de Blancs" NV****\$110.00****Veuve Clicquot "Yellow Label" NV****\$147.00****Moët & Chandon "Dom Pérignon" 2012****\$265.00****Henriot Brut Rosé NV****\$110.00****CAVA** <sup>1</sup>**Avinyo "La Ticota" Gran Resera 2019****\$72.00****NAPA VALLEY** <sup>5</sup>**Frank Family Vineyards 2021****\$65.00****Raymond "Reserve" 2020****\$66.00****AXR 2018****\$80.00****Cakebread 2021****\$98.00****Far Niente 2021****\$128.00****SONOMA COAST** <sup>1</sup>

<b>Crossbarn by Paul Hobbs 2021</b>	<b>\$55.00</b>
<b>CHABLIS 1</b>	
<b>Domaine Laroche "Saint Martin" 2019</b>	<b>\$80.00</b>
<b>BURGUNDY 1</b>	
<b>Joseph Drouhin "Côtes de Beaune" 2019</b>	<b>\$125.00</b>
<b>LOIRE VALLEY 1</b>	
<b>Comte Lafond Sancerre 2021</b>	<b>\$100.00</b>
<b>ADELAIDE HILLS 1</b>	
<b>Dandelion Vineyards "Wishing Clock" 2022</b>	<b>\$44.00</b>
<b>MOSEL 1</b>	
<b>Schloss Vollrads Spätlese 2017</b>	<b>\$81.00</b>
<b>PHALZ 1</b>	
<b>Bürklin-Wolf "Hommage À Luise" 2021</b>	<b>\$55.00</b>
<b>WILLAMETTE VALLEY 1</b>	
<b>Willamette Valley Vineyards 2022</b>	<b>\$45.00</b>
<b>FRIULI 2</b>	
<b>Scarbolo 2020</b>	<b>\$45.00</b>
<b>Livio Felluga 2021</b>	<b>\$55.00</b>
<b>ALSACE 1</b>	
<b>Trimbach 2020</b>	<b>\$55.00</b>
<b>RHÔNE BLEND 1</b>	
<b>Margerum "M5", Los Olivos District 2021</b>	<b>\$56.00</b>
<b>VIOGNIER 1</b>	
<b>Fess Parker "Rodney's Vineyard", Santa Barbara County 2018</b>	<b>\$65.00</b>

**VINO VERDE** <sup>1</sup>

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**J. Portugal Ramos 2021** **\$40.00**

**RIAS BIAXAS** <sup>1</sup>

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**Albamar 2021** **\$67.00**

**LIGURIA** <sup>1</sup>

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**Lunæ Vermentino "Grey Label" 2021** **\$51.00**

**CENTRAL COAST** <sup>1</sup>

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**Calera 2021** **\$73.00**

**SANTA MARIA VALLEY** <sup>1</sup>

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**Belle Glos "Clark & Telephone" 2021** **\$95.00**

**SANTA BARBARA COUNTY** <sup>1</sup>

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**Au Bon Climat 2021** **\$59.00**

**SONOMA COUNTY** <sup>1</sup>

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**Flowers 2021** **\$105.00**

**DUNDEE HILLS** <sup>2</sup>

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**Domaine Drouhin 2021** **\$95.00**

**Archery Summit 2019** **\$125.00**

**CENTRAL OTAGO** <sup>1</sup>

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**Loveblock 2020** **\$65.00**

**CALIFORNIA** <sup>3</sup>

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**Dashe Cellars "Vineyard Select" 2021** **\$56.00**

**Turley "Old Vines" 2020** **\$68.00**

**Eight Years in the Dessert 2021** **\$110.00**

**LODI** <sup>1</sup>

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**Klinker Brick "Marisa" 2018** **\$65.00**

**SIERRA FOOTHILLS** <sup>1</sup>

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Smith Wooten 2016 \$82.00

**BAROSSA VALLEY** <sup>1</sup>

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Two Hands "Gnarly Dudes" 2020 \$78.00

**SOUTH AUSTRALIA** <sup>1</sup>

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Molly Dooker "The Boxer" 2020 \$59.00

**ALEXANDER VALLEY** <sup>2</sup>

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Alexander Valley Vineyards "Estate" 2020 \$56.00

Silver Oak 2018 \$169.00

**PASO ROBLES** <sup>1</sup>

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J. Lohr "Hilltop" 2019 / 2020 \$77.00

**SANTA BARBARA** <sup>1</sup>

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Star Lane "Happy Canyon" 2016 \$95.00

**COLUMBIA VALLEY** <sup>1</sup>

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Mullan Road 2017 \$97.00

**RED MOUNTAIN** <sup>1</sup>

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Delille Cellars "Four Flags" 2014 \$110.00

**NORTH COAST** <sup>1</sup>

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Lang & Reed 2020 \$70.00

**MENDICINO** <sup>1</sup>

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Elysian Collection 2016 \$55.00

**WALLA WALLA** <sup>1</sup>

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Seven Hills 2019 \$65.00

**SANGIOVESE** <sup>2</sup>

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<b>Tenuta Fanti Brunello di Montacino 2018</b>	<b>\$105.00</b>
<b>Cabreo "Il Borgo" 2018</b>	<b>\$120.00</b>
<b>BORDEAUX BLEND 2</b>	
<b>Ruffino "Modus" 2019</b>	<b>\$55.00</b>
<b>Tenuta Guado al Tasso "Il Bruciato" 2020</b>	<b>\$60.00</b>
<b>BAROLO 1</b>	
<b>Perla Terra 2018</b>	<b>\$82.00</b>
<b>NERELLO MASCALESE 1</b>	
<b>Donnafugata Etna Rosso "Sul Vulcano" 2018</b>	<b>\$75.00</b>
<b>BORDEAUX 4</b>	
<b>Château Clarke 2016</b>	<b>\$120.00</b>
<b>Château des Laurets Puisseguin Saint-Emilion 2016</b>	<b>\$60.00</b>
<b>Légende 2017</b>	<b>\$45.00</b>
<b>Château du Bon Ami 2019</b>	<b>\$47.00</b>
<b>VACQUEYRAS 1</b>	
<b>Domaine Sang des Cailloux 2019</b>	<b>\$76.00</b>
<b>CHATEAUNEUF DE PAPE 2</b>	
<b>Domaine Santa Duc "Habemus Papem" 2019</b>	<b>\$121.00</b>
<b>Domaine de Pegau "Cuvée Réservee" 2012</b>	<b>\$340.00</b>
<b>GIGONDAS 1</b>	
<b>Nicolas Perrin "La Gille" 2018</b>	<b>\$80.00</b>
<b>VENTOUX 2</b>	
<b>Château Pesquié "Silica" 2018</b>	<b>\$99.00</b>
<b>Château Pesquié "Artemia" 2018</b>	<b>\$99.00</b>
<b>SYRAH, GRENACHE 1</b>	

**Bastide Miraflores 2019** **\$45.00**

**RIOJA** 3

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**Finca San Martín "Terre de Ono" Crianza 2019** **\$48.00**

**Marqués de Murrieta Reserva 2017** **\$57.00**

**Viña Alberdi Reserva 2018** **\$59.00**

**TORO** 1

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**Tinto Iturria 2018** **\$48.00**

**PRIORAT** 1

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**Mas Alta Black Slate "Viella Alta" 2018** **\$55.00**

**MALBEC** 3

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**Luca "Paraje Altamira" 2020** **\$60.00**

**Bramare 2019** **\$75.00**

**Trivento "Eolo" 2016** **\$115.00**

**VALLE DEL MAIPO** 1

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**Santa Rita "Triple C" 2018** **\$85.00**

**BOURBON** 29

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**Angel's Envy** **\$16.00**

**Backbone** **\$14.00**

**Baker's** **\$17.00**

**Barrell Bourbon "Batch 33"** **\$20.00**

**Barrell Bourbon "Dovetail"** **\$100.00**

**Barrell Bourbon "Seagrass"** **\$105.00**

**Basil Hayden's** **\$16.00**

**Buffalo Trace** **\$12.00**

**Calumet Farm "Small Batch"** **\$17.00**

**Elijah Craig "Small Batch"** **\$14.00**

<b>Garrison Brothers "Single Barrel"</b>	<b>\$21.00</b>
<b>Hooten and Young 12yr "Batch No. 1"</b>	<b>\$21.00</b>
<b>Horse Soldier "Small Batch"</b>	<b>\$16.00</b>
<b>Jefferson's "Reserve"</b>	<b>\$17.00</b>
<b>Jefferson's "Ocean"</b>	<b>\$18.00</b>
<b>Jim Beam</b>	<b>\$11.00</b>
<b>Knob Creek</b>	<b>\$15.00</b>
<b>Maker's Mark</b>	<b>\$14.00</b>
<b>Michter's</b>	<b>\$16.00</b>
<b>Old Fitzgerald 19yr Bottled in Bond</b>	<b>\$75.00</b>
<b>Old Forester 100</b>	<b>\$14.00</b>
<b>Rowan's Creek</b>	<b>\$15.00</b>
<b>Russell's Reserve</b>	<b>\$15.00</b>
<b>Savage &amp; Cooke "The Burning Chair"</b>	<b>\$16.00</b>
<b>Willet</b>	<b>\$20.00</b>
<b>Willet 8yr Wheated</b>	<b>\$47.00</b>
<b>Willett "'Estate" 10yr</b>	<b>\$70.00</b>
<b>Woodford "Reserve"</b>	<b>\$14.00</b>
<b>Woodford "Double Oak"</b>	<b>\$17.00</b>

## **RYE <sup>9</sup>**

<b>Highest Double Rye</b>	<b>\$16.00</b>
<b>Knob Creek</b>	<b>\$14.00</b>
<b>Michter's</b>	<b>\$16.00</b>
<b>Redemption</b>	<b>\$13.00</b>
<b>Russell's Reserve</b>	<b>\$16.00</b>
<b>Templeton</b>	<b>\$14.00</b>
<b>Whistlepig 10</b>	<b>\$18.00</b>
<b>Willett "'Estate" 10yr</b>	<b>\$70.00</b>

<b>Woodford Reserve</b>	<b>\$14.00</b>
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## **AMERICAN WHISKEY** 3

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<b>Tincup</b>	<b>\$14.00</b>
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<b>High West "Campfire"</b>	<b>\$18.00</b>
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<b>Uncle Nearest "1884"</b>	<b>\$15.00</b>
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## **SCOTCH** 9

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<b>Balvenie</b>	<b>\$17.00</b>
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<b>Dewar's White</b>	<b>\$13.00</b>
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<b>Glenlivet 18</b>	<b>\$31.00</b>
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<b>Glenlivet 12 "Double Oak"</b>	<b>\$16.00</b>
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<b>Glenmorangie 18</b>	<b>\$27.00</b>
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<b>Johnnie Walker Red</b>	<b>\$13.00</b>
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<b>Johnnie Walker Blue</b>	<b>\$65.00</b>
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<b>Laphroaig 10</b>	<b>\$17.00</b>
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<b>Macallan 12 "Double Cask"</b>	<b>\$17.00</b>
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## **TEQUILA / MEZCAL** 14

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<b>Casamigos Blanco</b>	<b>\$15.00</b>
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<b>Casamigos Reposado</b>	<b>\$16.00</b>
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<b>Casamigos Añejo</b>	<b>\$18.00</b>
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<b>Clase Azul Plata</b>	<b>\$33.00</b>
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<b>Compoveda Blanco</b>	<b>\$14.00</b>
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<b>Compoveda Reposado</b>	<b>\$14.00</b>
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<b>Compoveda Extra Añejo</b>	<b>\$40.00</b>
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<b>Domingo Mezcal</b>	<b>\$13.00</b>
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<b>José Cuervo</b>	<b>\$11.00</b>
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<b>Kah Blanco</b>	<b>\$16.00</b>
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<b>Maestro Dobel Blanco</b>	<b>\$13.00</b>
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<b>Maestro Dobel Reposado</b>	<b>\$14.00</b>
<b>Marfanista Añejo</b>	<b>\$17.00</b>
<b>Riazul Blanco</b>	<b>\$16.00</b>

## **RUM** 5

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<b>Bacardi</b>	<b>\$11.00</b>
<b>Captain Morgan</b>	<b>\$11.00</b>
<b>Matusalem</b>	<b>\$10.00</b>
<b>Plantation "3 Star"</b>	<b>\$11.00</b>
<b>Plantation Pineapple</b>	<b>\$13.00</b>

## **GIN** 12

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<b>Aviation</b>	<b>\$14.00</b>
<b>Beefeater</b>	<b>\$12.00</b>
<b>Bombay Sapphire</b>	<b>\$12.00</b>
<b>Botanist</b>	<b>\$14.00</b>
<b>Hayman's London Dry</b>	<b>\$11.00</b>
<b>Hendrick's</b>	<b>\$14.00</b>
<b>Nolet's</b>	<b>\$15.00</b>
<b>Sipsmith "Strawberry Smash"</b>	<b>\$13.00</b>
<b>Ransom</b>	<b>\$13.00</b>
<b>Tanqueray</b>	<b>\$12.00</b>
<b>Tanqueray No. Ten</b>	<b>\$14.00</b>
<b>Uncle Val's Orange</b>	<b>\$15.00</b>

## **VODKA** 13

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<b>Absolut</b>	<b>\$11.00</b>
<b>Absolut Peppar</b>	<b>\$12.00</b>
<b>Absolut Vanilla</b>	<b>\$12.00</b>
<b>Belvedere</b>	<b>\$14.00</b>

<b>Chopin</b>	<b>\$14.00</b>
<b>Grey Goose</b>	<b>\$13.00</b>
<b>Ketel One</b>	<b>\$12.00</b>
<b>Ketel One Citroen</b>	<b>\$13.00</b>
<b>Stolichnaya</b>	<b>\$11.00</b>
<b>Stolichnaya Razberi</b>	<b>\$12.00</b>
<b>Three Olives</b>	<b>\$10.00</b>
<b>Tito's Handmade</b>	<b>\$11.00</b>
<b>Wheatley</b>	<b>\$11.00</b>

## **AMARO** 9

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<b>Averna</b>	<b>\$14.00</b>
<b>Braulio</b>	<b>\$14.00</b>
<b>Cardamaro</b>	<b>\$11.00</b>
<b>Cynar 70</b>	<b>\$13.00</b>
<b>J. Rieger Cafe Amaro</b>	<b>\$14.00</b>
<b>Lazzaroni</b>	<b>\$12.00</b>
<b>Nonino</b>	<b>\$16.00</b>
<b>Pasubio</b>	<b>\$10.00</b>
<b>Fernet Branca</b>	<b>\$15.00</b>

## **CORDIALS** 8

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<b>Bailey's</b>	<b>\$14.00</b>
<b>Benedictine</b>	<b>\$14.00</b>
<b>Chambord</b>	<b>\$13.00</b>
<b>Grand Marnier</b>	<b>\$14.00</b>
<b>Nocello</b>	<b>\$14.00</b>
<b>Nonino Apertivo</b>	<b>\$15.00</b>
<b>Solerno Blood Orange</b>	<b>\$13.00</b>
<b>Two James Coffee Liqueur</b>	<b>\$13.00</b>

## BRANDY 3

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<b>Revisuer VS</b>	<b>\$14.00</b>
<b>Branson VSOP</b>	<b>\$17.00</b>
<b>A. E Dor Napoleon</b>	<b>\$26.00</b>

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