

COCKTAILS ON TAP

Negroni \$16

London Dry Gin, Campari, Martini Rosso

Manhattan \$16

Rye Whiskey, Dolin Rouge, Angostura bitters

Dirty Martini \$16

Ketel One Vodka, Olive Brine, Gordal Olives

After Dark \$16

Teeling Irish Whiskey, Mr Black, Suze, Banana, Sweet Vermouth

SPARKLING

Croci

\$14 | \$55

*Skin Contact, Lubigo Frizzante
Emilia-Romagna, Italy, NV

Lusenti

\$15 | \$63

Fiocco di Rose (white), Pinot Nero, Colli
Piacentini D.O.C, Italy, 2018

Domaine Saint Cyr

\$16 | \$68

Pet Nat Rosé, Vin de France, NV

UIVO

\$70

Pt Nat Pinot Noir, Portugal, NV

Billecart-Salmon

\$195

Brut Rosé, Champagne, France, NV

WHITE

Day Wines (on tap)

\$13

Vin de Days Blanc, Willamete Valley
Oregon, USA, 2019

Damien Pinon

\$15 | \$60

Tuffo, Vouvray, Loire Valley, France, 2018

Belle Naturelle

\$16 | \$68

Grüner Veltiner, Justschitsch, Kamptal,
Austria, 2019

Koehler-Ruprecht

\$88

Riesling Spätlese Trocken, Pfalz, Germany,
2015

Patrick Piuze

\$95

Bourgogne Aligote 1953, Burgundy,
France, 2017

Lopez de Heredia

\$115

Viña Tondonia Reserva, Rioja, Spain, 2005

ORANGE

Day Wines (on tap)

\$13

Vin de Days L'Orange, Willamette Valley
Oregon, USA, 2019

L'Acino

\$15 | \$62

Giramondo, IGP Calabria, Italy, 2019

Azienda Agricola COS

\$85

Terre Siciliane Rami, Sicily, Italy, 2019

La Stoppa

\$110

Ageno, IGT Emilia Bianco, Italy, 2017

RED

Château Combel La Serre \$15 | \$58

Malbec, La Pur Fruit du Causse, Cahors,
France, 2018

Bloomer Creek Vineyard \$17 | \$68

Cabernet Franc, Finger Lakes, New York,
USA, 2016

Domaine des deux Ânes \$14 | \$55

L'enclos, Corbieres, France, 2016

Jean-Claude Lapalu

\$95

Brouilly Vieilles Vignes, Beaujolais,
France, 2018

Domaine Lécheneat

\$250

Chambolle-Musigny, Burgundy,
France, 2015

WINE CELLAR