

# WINE & BEER

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## CHAMPAGNE

BRUT	Boizel “Reserve,” Champagne NV	23
CAVA	Recaredo “Brut de Brut,” Gran Reserva, Alt Penedes, Spain ‘10	18
BRUT ROSE	Miolo “Tradition,” Serra Gaucha, Brazil NV	17

## ROSE

CABERNET SAUVIGNON	Channing “Mudd,” N. Fork Long Isl. ‘16	17
PLOUSARD	Chateau D’Arlay “Corail” Jura, France ‘11	16

## WHITE

SAUVIGNON BLANC	Beckman Estate, Santa Ynez, California ‘16	16
RIESLING	Eugen Muller “Vom Basalt,” Kabinett, Pfalz, Germany ‘15	15
PICPOUL	Bonny Doon “Beeswax Vineyard” Arroyo Secco, California ‘16	15
CORTESE	Fontanafredda, Gavi di Gavi, Piedmont, Italy ‘16	16
VIOGNIER	Pierre Gaillard “Les Gendrines” Cotes du Rhone ‘14	18
CHARDONNAY	Calera, Central Coast, California ‘15	17

## RED

PINOT NOIR	Ghostwriter, Santa Cruz Mountains, California ‘15	18
TEMPRANILLO	Lopez de Heredia “Cubillo” Crianza, Spain ‘08	19
SYRAH	Sky Vineyards, Mount Veeder, Napa Valley, California ‘12	17
SANGIOVESE	Donatella Cinelli Colombinio, Montalcino, Italy ‘15	16
CABERNET SAUVIGNON	Fianchetto, Stags Leap District, California ‘14	19
CARMENERE	Santa Rita “Reserva” Rapel Valley, Chile ‘15	16

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## TAP

PALE LAGER	Menabrea, IT	9
WHEAT BEER	Allagash, USA	10
IPA	Firestone, USA	9
LAGER	Heineken, Netherlands	9

## BOTTLE

PORTER	Black Duck, USA	9
LIGHT	Heineken, NL	7
LAGER	Tecate, MX	6
CIDER	Aval, FR	10
SOUR	Duchesse de Bourgogne, BE	20

# COCKTAILS

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<b>HEY BRUH (ON TAP)</b> VDKA 6100, House Cucumber Soda	14
<b>ABUNDANTLY SIMPLE</b> Mezcal, Montenegro, Poached Apple, Saccharum	16
<b>DRAGON TAIL</b> Pisco, Bergamot, Egg White, Poppy Seed	16
<b>FERNANDO</b> Vodka, Cranberry Cordial, Ancho Reyes Liqueur, Grapefruit	16
<b>FOREVER BETA</b> Cognac, Elderflower, Lemongrass, Pineapple, Bubbles	17
<b>DUNES OF THE CAPE</b> Rum, Coconut, Passionfruit, Spiced Cashew-Piña	14
<b>FLOOD GATES</b> Gin, Negroni Marmalade, Meyer Lemon	16
<b>THE SPICY COMARE</b> Tequila, Thai Chili, Bell Pepper	17
<b>JOSÉ (SERVED WARM)</b> Rosé mulled wine, Tequila reposado, Autumn spices	15
<b>PUNCH YOU IN THE EYE (SERVED WARM)</b> Swedish Punsch, Apple-ginger syrup, Allspice	16
<b>WILLY WONKA</b> Bourbon, Pecan Demerara, Dark Chocolate Bitters	18
<b>YAKUZA (FOR TWO)</b> Japanese Whiskey, Lapsang Vermouth, Ginger, Yuzu, Matcha	36

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**VENETIAN SPRITZ 16**  
Aperitivo Select, Bubbles, Club Soda

**DAIQUIRI 15**  
Rum, Lime, Refined Sugar

**SAZERAC 16**  
Cognac, Rye, Peychaud's, Absinthe

**OLD FASHIONED 16**  
Bourbon, House Bitters, Demerara

**NEGRONI 16**  
Gin, Campari, Sweet Vermouth

**THE LOYAL MARTINI 19**  
Gin/Vodka, French Vermouth, Buffet

**FRIED CHICKEN SANDWICH 25**  
Dill Pickle Mayonnaise, King's Hawaiian Bun  
(Avaliable after 10:30PM)

**Head Bartender: Salvatore Tafuri**

# COCKTAILS

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<b>HEY BRUH (ON TAP)</b>	14
VDKA 6100, House Cucumber Soda	
<b>DRAGON TAIL</b>	16
Pisco, Bergamot, Egg White, Poppy Seed	
<b>MADAME BUTTERFLY</b>	16
Vodka, Lychee Select, Lime	
<b>DUNES OF THE CAPE</b>	14
Rum, Coconut, Passionfruit, Spiced Cashew-Piña	
<b>FLOOD GATES</b>	16
Gin, Negroni Marmalade, Meyer Lemon	
<b>THE SPICY COMARE</b>	17
Tequila, Thai Chili, Bell Pepper	
<b>JOSÉ (SERVED WARM)</b>	15
Rosé Mulled Mine, Tequila Reposado, Autumn Spices	
<b>BLOODY SUNDAY SET</b>	17
Choice of Vodka or Tequila, House Mix, Tecate, Buffet	
<b>THE LOYAL MARTINI</b>	17
Choice of Gin or Vodka, French Vermouth, Buffet	

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## PUNCH BRUNCH (SERVES FOUR)

<b>SPICY MIMOSA</b>	15/46
Thai Chilies, Fresh Orange	
<b>CARROT AND HONEY</b>	16/52
Bourbon, Benedictine, Clarified Milk, Spices	
<b>YAKUZA</b>	16/56
Japanese Whiskey, Lapsang Vermouth, Ginger, Yuzu, Matcha	

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## JUICES

<b>CUCUMBER AND DILL LEMONADE</b>	8
<b>SWEET GREENS</b>	9
<b>TOMATO TAMARIND</b>	9
<b>BEET, APPLE, &amp; GINGER</b>	9

Head Bartender: Salvatore Tafuri