

MENU

COCKTAILS

ESPRESSO MARTINI | 17

Reyka Vodka, Proud Mary Espresso, NOLA Coffee

OLD FASHIONED | 15

Bourbon, Demerara, Maple, Angostura Bitters

DAIQUIRI | 15

House Rum Blend, Lime Leaf, Lime

MARGARITA | 15

Tequila, Manzanilla, Agave, Lime

MARTINI | 15

Tanqueray No 10 Gin, Vermouth Blend, Tomato

FALL ENZONI | 16

Rye Whiskey, Campari, Red Grapes, Lemon

SUNDAY SUPPER | 15

Cachaca, Manzanilla, Angostura, Sfumato, Nocino

FINAL HOURS | 16

Mezcal, Baijiu, Aperol, Passionfruit, Falernum, Condensed Milk, Lime

MORNING FOG | 16

Gin, Earl Grey, Cream Soda, Lemon, Whey

FIRST HARVEST | 15

Tequila, Green Pepper, Coconut, Lemongrass, Turmeric, Soda

SPIRIT FREE

ESPRESSO TONIC | 11

Proud Mary Espresso, Tonic

ESCAPE AMBIANCE | 13

Coconut Water, Lyre's Italian Spritz, Cucumber, Grapefruit, Lemon

HOUSECALL | 12

Grapefruit, Cinchona, Gentian Root, Cardamom, Soda

BEER

Beer & Shot	7
Upland Champagne Velvet	5
Bell's Two Hearted	7
Evil Twin Even More Jesus Stout	11
Bløm Meadworks Tart Cider	9
Untitled Arts American Gold (N/A)	7

MENU

WHITE AND ROSÉ

Ameztoi, Txakolina Rosé 'Rubentis'	15/55
Whitehaven, Sauvignon Blanc	16/60
Ameztoi, Txakolina	15/55
Husdon Ranch, Carneros, Chardonnay	150

BUBBLY

Avinyó Reserva Brut Cava	14/50
Veuve Clicquot Brut Yellow Label, Champagne	110
Dom Pérignon Champagne Brut, 2013	400

RED

Ancient Peaks, Cabernet Sauvignon	16/60
G.D. Vajra, Barbera D'Alba, Barolo	16/60
Lynmar, Russian River Valley, Pinot Noir	150
Domaine J. Denuzière, Crozes-Hermitage, Syrah	75

FOOD

SHELBY NUT MIX | 8

choice of sweet or savory mix

MARINATED OLIVES | 7

FROMAGE ET CHARCUTERIE | 31

chef's daily selection of meat
and cheeses

BASQUE CHEESECAKE | 12

earl grey, cajeta casera

CHOCOLATE MOUSSE | 15

hazelnut pirouette, espresso