

FROM THE BAR

COCKTAILS

DAIQUIRI PLANTATION 3 STAR RUM. LIME.	8
APEROL SPRITZ ITALIAN BITTER. PROSECCO. SODA.	10
MARGARITA LUNAZUL BLANCO. LIME. SALT.	10
NEGRONI GRAY WHALE GIN. CAMPARI. HOUSE VERMOUTH BLEND.	12

BEER

ALL DRAFTS	6
CORONA	5
COORS LIGHT	5
OMMEGANG WITTE	5

WINES BY THE GLASS

PINOT GRIGIO. I CASTELLI. ROMEO E GIULIETTA VENETO. ITALY '22	6
WHITE BLEND PYRENE 'CUVEE MARINE'. FRANCE '21	8
RED BLEND LAURENT MIGUEL 'PERE & FILS'. LANGUEDOC. FRANCE '21	8
SANGIOVESE RENZO MASI. CHIANTI RISERVA. ITALY '19	9
CABERNET BIELER. CALIFORNIA/WASHINGTON '19	10

SNACKS

ROTATING DAILY PROVISION PRESERVED IN HOUSE	MP
FRIED OLIVES BLUE CHEESE. HONEY.	7
DRY AGED BEEF BRISKET USDA PRIME. SHOYU BRAISED. SCALLION	15
GRILLED WINGS CALABRIAN CHILI. GORGONZOLA.	11
BAKED BRIE RED GRAPES. ALMONDS. HONEY COMB. TOAST	12
HOUSEMADE HOT DOG USDA PRIME BEEF. KETCHUP. MUSTARD. RELISH.	7
BURGER 4 OZ PATTY. SHAVED LETTUCE. AMERICAN. SAUCE RICKY.	11
MAKE IT A DOUBLE WITH TWO 4 OZ PATTIES	15

