

WINE			SIGNATURE COCKTAILS	
	GLASS	BOTTLE		
SPARKLING			BOURBON SMOKE 24	
VEUVE CLICQUOT BRUT <i>Champagne, France</i>		144	Michter’s Small Batch, Pineapple Syrup, 1912 Blend Bitters, Smoked Top	
AYALA BRUT MAJEUR <i>Champagne, France</i>		124		
J VINEYARDS CUVÉE 20 BRUT RESERVE <i>Russian River Valley, CA</i>		98	SPICED OLD FASHIONED 24	
CHANDON BRUT ROSE SPARKLING <i>Napa Valley, CA</i>	16	59	Elijah Craig Small Batch, Cinnamon Demerara, 1912 Bitters, Orange Peel, Filthy Cherry	
SEGURA VIUDAS, CAVA BRUT VINTAGE <i>Cava, Spain</i>	16	59		
MIONETTO PROSECCO <i>Veneto Italy</i>	12	45	BITTERSWEET* 22	
LES ALLIES BLANC de BLANCS BRUT <i>Vin de France</i>	11	42	Casamigos Blanco, Aperol, Strawberry Syrup, Lemon Juice, Egg White, Angostura Bitters, Dehydrated Lemon	
WHITE & ROSE			COCONUT COASTLINE 22	
SAN GIOVANNI DELLA SALA <i>Umbira, Italy</i>		70	Casamigos Blanco, Malibu Coconut Rum, Coco Puree, Lime, Sugar Rim	
TERRAS GAUDA ALBARINO <i>Rias Baixas, Spain</i>	17	63		
BELLE GLOS PINOT NOIR BLANC ROSE <i>Sonoma County, CA</i>	15	56	LIMONCELLO BLANCO 20	
DAOU ROSE <i>Paso Robles, CA</i>	12	48	Patron Silver, House made Limoncello, Lemon, Agave Rosemary Syrup, Angostura Bitters, Prosecco	
FLEURS DE PRAIRIE ROSE, <i>Cotes de Provence, France</i>	11	42		
CHATEAU STE. MICHELLE RIESLING <i>Columbia Valley, WA</i>	11	42	WINTER SOLTICE 19	
SANTA MARGARITA PINOT GRIGO <i>Italy</i>		63	Jose Cuervo Especial Silver, Lime Juice, Agave, Charcoal Dust	
FRANCIS FORD COPPOLA “SHIMMER” WHITE BLEND, <i>CA</i>	12	48		
PIGHIN PINOT GRIGIO <i>Friuli-Venezia Giulia, Italy</i>	11	42	MEZCALITA 20	
KIM CRAWFORD SAUVIGNON BLANC <i>Marlborough, NZ</i>	14	52	Mezcal, Midori, Agave, Lime, Filthy Cherry	
THREADCOUNT BY QUILT SAUVIGNON BLANC <i>CA</i>	11	42		
BELLE GLOS GLASIR HOLT CHARDONNAY <i>Santa Rita Hill, CA</i>	23	87	SMOKED NEGRONI 20	
SONOMA-CUTRER CHARDONNAY <i>Sonoma County, CA</i>	16	59	Hendricks, Campari, Sweet Vermouth, Smoked Top	
WENTE VINEYARDS CHARDONNAY <i>Single Vineyard River Ranch CA</i>	13	48		
CAVE DE LUGNY CHARDONNAY <i>Burgundy, France</i>	12	45		
RED			NIGHTS CAP 22	
CADRANS DE LASSEGUE <i>Bordeaux, France</i>		84	Hendricks, St. Germain, Lime Juice, Simple Syrup, Ube extract, Prosecco, Mint, Sugar Rim	
RAMON BILBOA, TEMPRANILLO CRIANZA <i>Rioja, Spain</i>	11	42	INDIGO CARPET 20	
BELLE GLOS DAIRYMAN PINOT NOIR <i>Russian River Valley, CA</i>		87	Empress 1908 Indigo Gin, Pear puree, Lime Juice, Maple Syrup, Sage Leaves, Dehydrated Pear	
ARGYLE PINOT NOIR, Bloom House <i>Wilamette Valley, OR</i>	15	56		
MEIOMI PINOT NOIR <i>Sonoma County, CA</i>	14	52	ALL DOGS GO TO HEAVEN 19	
BOEN PINOT NOIR BY BELLE GLOS <i>Tri County, CA</i>	12	48	Ketel One Grapefruit Botanical, Celery, Grapefruit, Lemon, Simple Syrup, Orange Bitters	
ST. FRANCIS MERLOT <i>Sonoma County, CA</i>	16	59		
J.LOHR MERLOT <i>Paso Robles, CA</i>	11	42		
TERRAZAS MALBEC <i>Medoza, Argentina</i>	11	42		
J.LOHR Pure Paso Proprietary RED BLEND , <i>CA</i>	16	59		
PALISADES RED BLEND <i>Palisades, CA</i>	11	42		
PLUMPJACK ESTATE CAB <i>Napa Valley, CA</i>		450		
29 CAB <i>Napa Valley, CA</i>		255		
CAYMUS CAB <i>Napa Valley, CA</i>		236		
DOUBLE DIAMOND CAB <i>Oakville, CA</i>		192		
AFFINITY CAB <i>Napa Valley, CA</i>		150		
BLACK STALLION CAB <i>Limited RI Napa Valley, CA</i>		120		
THE HESS COLLECTION CAB <i>Napa Valley, CA</i>	26	98		
ROTH CAB <i>Alexander Valley, CA</i>	14	52		
CHATEAU STE MICHELLE CAB “Indian Wells” <i>Columbia Valley, WA</i>	12	48		
ON TAP			MOCKTAILS	
SEASONAL		8	TROPICAL MINT COLADA 10	
INTUITION THE WAVERLY PILSNER – CUSTOM BEER		8	Coco Puree, Pineapple Syrup, Mint, Club Soda, Sugar Rim	
BLUE MOON		8		
YUENGLING		7	FAUX-PACHE 10	
WATER SERVICE			Fever Tree Ginger Beer, Pineapple, Lime, Mint	
ACQUA PANNA		7		
PELLEGRINO		7		
			BOTTLES & CANS	
			DOMESTIC 7	
			Bud Light, Budweiser, Miller Lite, Michelob Ultra	
			IMPORT 8	
			Corona, Corona Light, Modelo, Heineken, Heineken 0.0, Stella Artois	
			CRAFT PREMIUM SELTZER 8	
			Guinness, Apple Cider, Truly	
			LOCAL 8	
			I-10 IPA, Jon Boat Coastal Ale, Sweet Water 420 Pale Ale, Islamorada Golden Ale, Party Wave IPA	

An 18% gratuity, which is distributed to your server in its entirety, will be added to checks of 6 or more people dining together; applicable state tax will be added to your check.

*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness

*Please inform your server of any food allergies you may have

*Menu prices are subject to change with varying market supply/demand