

COCKTAILS

VASO SPARKLING SANGRIA 10/30

OUR SIGNATURE DRINK, SERVED BY THE GLASS OR FROM OUR CLASSIC SPANISH PORRON

SPANISH G&T 13

VASO GIN, AC TONIC SYRUP, FEVER TREE MEDITERRANEAN TONIC
/ non-alcoholic available /

HBIC 12

VODKA, CRANBERRY ORANGE BLOSSOM CORDIAL, COCCHI AMERICANO, CITRUS

TIKI TRADITIONS 12

RUM, PISTACHIO WASHED COCONUT CREAM, KAFFIR LIME, PINEAPPLE, PINK ORCHID

THE DISCUSSION 13

ARMAGNAC, OOLOROSO SHERRY, SWEET VERMOUTH, BLACKBERRY AND PLUM SHRUB

STIRRED WITH LOVE 13

BOURBON, PASUBIO, LAVENDER HONEY, LEMON BITTERS

HOUSE OLD FASHIONED 12

BOURBON, DEMERARA, ANGOSTURA & ORANGE BITTERS

FROZEN 12

PALOMA - TEQUILA, GRAPEFRUIT, LIME, APEROL FLOAT
MOJITO - RUM, LIME, MINT

THE SOCIAL HOUR 25

VODKA, PRESSED STRAWBERRY SYRUP, LILLET ROSÉ, CITRUS, SERVED FOR TWO IN A COPPER PINEAPPLE

BIRD OF PARADISE 13

RUM, SEASONAL AGUA FRESCA: MINT, BASIL, PINEAPPLE RINDS, LIME
/ non-alcoholic available /

HERBAL HEALING 12

VODKA, CHAREAU ALOE LIQUEUR, GREEN TEA CORDIAL, CITRUS, SODA WATER

A&D 12

BLANCO RUM, APRICOT LIQUEUR, GUAVA GREEN TEA SYRUP, CITRUS

THE STREET MANGO 13

MEZCAL, PEACH & TAMARIND CORDIAL, MANGO, LIME, TAJIN SALT RIM

URBAN GARDEN 13

CACHAÇA, JALAPEÑO INFUSED AGAVE, BEET & CITRUS



BUBBLES

All Wines By the Glass 6oz/9oz/Bottle

CARAFOLI NETTARE DI BACCO, LAMBRUSCO, ITALY 9/13/36
SWEET, BRIGHT RED FRUITS, LUSH BUBBLES

POEMA, CAVA, PENEDÈS, SPAIN 9/13/36
FRESH CLEAN CITRUS, BRIGHT MINERALITY, DRY WITH ZIPPY BUBBLES

WHITE

VIDIGAL, VINHO VERDE, PORTUGAL 9/13/36
CRISP, TROPICAL FRUITS, FLORAL NOTES, EFFERVESCENCE

JOEL GOTT, PINOT GRIS, OREGON USA 12/16/48
CRISP LEMON & WHITE PEACH, DRY & BALANCED WITH BRIGHT ACIDITY

KIM CRAWFORD, SAUVIGNON BLANC, NEW ZEALAND 12/16/48
RIPE MELON & GRAPEFRUIT, OFF-DRY & VIBRANTLY ACIDIC

DISTRUPTION, CHARDONNAY, WASHINGTON USA 12/16/48
TROPICAL FRUIT, APPLE AND ORANGE BLOSSOM & TOASTY VANILLA,
WELL-ROUNDED WITH NOTES OF BAKING SPICES

PIESPORTER M. SPÄTLESE RIESLING, MOSEL, GERMANY 9/13/36
JUICY APRICOTS & PEACHES, SWEET WITH A FIRM YET ELEGANT
MOUTHFEEL

MAISON SALEYA, ROSÉ, CÔTES DE PROVENCE, FRANCE 10/14/40
RICH TANGERINE, GINGER, RASPBERRY, CURRANT & SPICES, DRY
COMPLEXITY

RED

MAISON LOUIS JADOT, BEAUJOLAIS, FRANCE 11/15/44
BRIGHT & FRESH, RIPE BERRIES, HINTS OF PEPPERCORN WITH REFRESHING
ACIDITY

C'EST LA VIE, PINOT NOIR BLEND, VIN DE PAYS, FRANCE 12/16/48
STRAWBERRY & RASPBERRY WITH FLORAL NOTES, FLAVORFUL & A GENTLE
MOUTHFEEL

FATTORIA DI PETROGNANO MEME, CHIANTI, ITALY 13/17/52
ELEGANT SPICE, VIBRANT RED FRUITS, WHITE PEPPER, RACY ACIDITY &
FIRM TANNINS

TRAPICHE MALBEC, MENDOZA, ARGENTINA 9/13/36
VELVETY WITH SATURATED BERRY FLAVORS, BLACK PEPPER & CHEWY
TANNINS

SPELLBOUND, MERLOT, CALIFORNIA USA 9/13/36
PLUSH & RICH, VANILLA BEAN, DARK FRUITS & OAK, JUICY WITH SOFT
TANNINS

GUENOC, CABERNET SAUVIGNON, CALIFORNIA USA 13/17/52
RHUBARB, VANILLA OAK & JUICY CHERRY, SUPPLE TANNIN'S, STRUCTURE &
FINESSE

DRAFT / CANNED BEER

JACKIE O'S, RICKY PILSNER 6

RHINEGEIST, CHEETAH LAGER 6

RHINEGEIST, TRUTH IPA 6

HOMESTEAD, SNAKE OIL PALE ALE 7

BREWDOG ELVIS JUICE, GRAPEFRUIT IPA 7

BUDLIGHT 5

MICHELOB ULTRA 5

CORONA, EXTRA PALE LAGER 6

RHINEGEIST, BUBBLES ROSÉ ALE 6

JACKIE O'S, RAZZ WHEAT ALE 6

JACKIE O'S, MYSTIC MAMA IPA 6