



WINES BY THE GLASS *{vino}*

SPARKLING

- VALDO NUMERO UNO PROSECCO** 18
Veneto, Italy NV
- VEUVE CLICQUOT BRUT CHAMPAGNE** 34
Reims, Champagne, France NV
- VINO MOSCATO** 16
Quincy, Washington 2016

WHITE

- FILLABOA ALBARIÑO** 16
Rias Baixas, Spain 2017
- CAVE DE LUGNY LES CHARMES CHARDONNAY** 20
Macon-Lugny, France 2018
- CLINE CHARDONNAY** 17
Sonoma Coast, California 2019
- REYNEKE VINEHUGGER CHENIN BLANC** 17
Stellenbosch, South Africa 2020
- LUISA PINOT GRIGIO** 20
Italy 2017
- DR. KONSTANTIN RIESLING** 18
Fingerlakes, New York 2018
- ALLAN SCOTT SAUVIGNON BLANC** 20
Marlborough, New Zealand 2020

ROSÉ

- DOMAINE HOUCART GRENACHE BLEND** 20
Côtes de Provence, France 2020

CRAFT COCKTAILS 19 each

- LA PERA MARTINI**
Ketel One Vodka, Macerated Pear, Elderflower Liqueur, Lemon, Allspice
- THE GENTLEMAN**
Eagle Rare Whiskey, Averna Amaro, Kopke 1985 Porto, Bitter Truth Chocolate Bitters, Luxardo Cherries
- HARVEST MARGARITA**
El Jimador Reposado, Apple Cider, Maple Syrup, Cinnamon, Lime
- FESTIVE MULE**
Michter's Rye, Fever Tree Ginger Beer, Lime, Cranberry, Rosemary
- CAPUTO SANGRIA**
Aged Rum, Red Wine, Cointreau, Pomegranate, Seasonal Fruit
- LET IT RIDE**
Hennessy Cognac, Toasted Sesame, Black Walnut Bitters
- CAPUTO NEGRONI**
Hendricks Lunar Gin, Campari, Vermouth, Thyme, Blood Orange
- BACCARAT SOUR**
Crabbie's Yardhead Scotch, House Scratch Sour, Egg White, Cranberry Bitters
- THE FLAMINGO *{for two}*** 75
Absolut Elyx Vodka, House-Made Limoncello, Melon Liqueur, Pineapple, Prosecco

RED

- FAUST CABERNET SAUVIGNON** 34
Napa Valley, California 2018
- CAYMUS CABERNET SAUVIGNON** 50
Napa, California 2019
- DUCKHORN VINEYARDS MERLOT** 30
Napa Valley, California 2017
- STAGS LEAP WINERY PETITE SIRAH** 32
Suisun Valley, California 2018
- SAFFRON FIELDS PINOT NOIR** 19
Willamette Valley, Oregon 2017
- FLOWERS PINOT NOIR** 32
Sonoma Coast, California 2018
- FINCA NUEVA CRIANZA TEMPRANILLO** 18
Rioja, Spain 2015
- ROCCA DI FRASSINELLO RED BLEND** 25
Le Sughere di Frassinello, Maremma Toscana, Italy 2016
- RIDGE THREE VALLEYS ZINFANDEL** 22
Sonoma, California 2017

FEATURED WINE
UNVARNISHED CABERNET SAUVIGNON 18
 Paso Robles, California 2019
As our very own label, every grape in Unvarnished is sourced from sustainably farmed vineyards, from vines specially selected by Chef Matt O'Neill. It's a wine meant to be paired with food and enhances every bite.

ZERO-PROOF COCKTAIL

- CAPUTO-ADE** 9
Macerated Pear, Mint, Lime, Ginger Ale

BEER *{birra}* 8 each

- BLUE MOON** Wheat Ale, CO
- BUD LIGHT** American Light Lager, MI
- CORONA** Pale Lager, Mexico
- MICHELOB ULTRA** Light Lager, MI
- SAM ADAMS** Boston Lager, MA
- STELLA ARTOIS** Lager, Belgium
- TWO ROADS LIL' HEAVEN** Session IPA, CT

PREMIUM

- SPENCER TRAPPIST** Imperial Stout, MA 14
- ALLAGASH CURIEUX** Bourbon-Aged Golden Ale, Portland, ME 16
- ELYSIAN SPACE DUST** Double IPA, Seattle, WA 10
- OMMEGANG THREE PHILOSOPHERS** 750ML 16
Quadrupel Ale, Cooperstown NY