



COCKTAILS BY MAYE

elderflower old-fashioned \$12

BOURBON, ELDERFLOWER, SUGAR, AROMATIC BITTERS, BRANDIED CHERRY, ORANGE TWIST

sage sour \$12

HOUSE-MADE SAGE INFUSED GIN, LIME, SUGAR, EGG WHITE, AROMATIC BITTERS

barrel-aged negroni \$12

GIN, SWEET VERMOUTH, CAMPARI, ORANGE TWIST

cucumber basil \$10

HOUSE-MADE CUCUMBER BASIL EXTRACTION, LIME, SUGAR, EGG WHITE

spicy pineapple mule \$10

HOUSE-MADE PINEAPPLE INFUSED VODKA, THAI PEPPER, GINGER BEER, LIME

pear peppercorn sour \$12

TEELINGS WHISKEY, PEAR LIQUEUR, LIME, SUGAR, EGG WHITE

flaming scofield \$14

HOUSE-MADE MAKRUT INFUSED GIN, CHERRY LIQUEUR, LIME, SUGAR, SODA

DRAFTS

goose island | ipa | \$7

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victory | summer ale | \$7

devils backbone | double ipa | \$9

estrella | pilsner | \$6

BOTTLES/CANS

miller lite | \$5

victory | prima pils | \$7

dc brau | porter | \$7

clausthaler | na | \$5

REDS

hook & ladder | cabernet blend | california | 2014 | \$13/\$52

entrada | malbec | chile | 2017 | \$8/\$36

mars & venus | cabernet sauvignon | chile | 2016 | \$8/\$36

crístia | granache | france | 2014 | \$10/\$40

walnut city wine works | pinot noir | oregon | 2016 | \$12/\$48

WHITES

honig | sauvignon blanc | california | 2013 | \$11/\$44

walnut city wine works | pinot gris | oregon | 2016 | \$10/\$40

cambria benchbreak | chardonnay | california | 2014 | \$12/\$48

protocolo | macabeo | spain | 2016 | \$8/\$36

mars & venus | sauvignon blanc | chile | 2016 | \$8/\$36

ROSÉ

laurent gauthier | gamay | france | 2016 | \$10/\$40

SPARKLING

ruffino | prosecco | italy | nv | \$10/\$40