

BUBBLES

A. Bergère "Origine" Brut
Champagne, France N.V. \$25/125

Casas del Mar *Cava* Brut
Penedes, Spain N.V. \$11/55

Fratelli Raguzzoni "Filare di Mezzo"
Lambrusco Oliva
Emilia-Romagna, Italy 2023 \$95

Los Bermejos *Rosado* Brut Nature
Canary Islands, Spain 2023 \$120

WHITE

Bright & Crisp

Patricia Green Cellars *Sauvignon Blanc*
Willamette Valley, Oregon 2024 \$12/60

Jean-Marc Brocard *Chablis*
Burgundy, France 2024 \$14/70

La Cantina Pizzolato *Pinot Grigio*
Venezia, Veneto, Italy 2024 \$40

Domaine La Croix "Caillottes" *Sancerre*
Loire Valley, France 2023 \$85

Round & Modest

Cottanera *Etna Bianco*
Sicily, Italy 2023 \$13/\$65

Thistle & Weed *Chenin Blanc*
Stellenbosch, South Africa 2022 \$70

Raul Pérez "Atalier" *Albariño*
Rías Baixas, Spain 2023 \$85

Viñátigo *Listán Blanco*
Canary Islands, Spain 2024 \$75

Full & Rich

Hazelfern *Chardonnay*
Willamette Valley, Oregon 2023 \$16/80

Terre Rouge "Fiddletown" *Viognier*
Amador County, California 2021 \$75

Epoch *Grenache Blanc, Viognier*
Paso Robles, California 2021 \$125

Domaine Rapet "Les Combottes"
Burgundy, France 2022 \$140

Donum "Year of the Pig" *Chardonnay*
Carneros, Sonoma California 2019 \$175

ROSÉ & ORANGE

Castello Monaci "Kreos" *Rosé*
Puglia, Italy 2023 \$11/55

Spiritus Terrae *Malvasia Orange*
Abruzzo, Italy 2024 \$12/60

La Petite Mort "Gentil Queri" *Orange*
S. Eastern, Australia 2020 \$65

RED

Light & Fruity

Alpha Estate "Hedgehog" *Xinomauro*
Macedonia, Greece 2022 \$14/70

Prosper Maufoux *Bourgogne Pinot Noir*
Burgundy, France 2022 \$16/80

Ronsel do Sil "Alpendre" *Merenzao*
Ribera Sacra, Spain 2019 \$95

Dusky Goose *Dundee Hills Pinot Noir*
Willamette Valley, Oregon 2019 \$165

Medium & Plush

Feudo Montoni "Lagnusa" *Nero d'Avola*
Sicily, Italy 2022 \$12/60

Manara "Val Polesela" *Valpolicella*
Veneto, Italy 2024 \$60

Terre Nere *Etna Rosso*
Sicily, Italy 2024 \$75

Domaine Raspail-Ay *Gigondas*
S. Rhône Valley, France 2022 \$85

Oddero *Barolo*
Piedmont, Italy 2021 \$175

Bold & Robust

Arnaldo Caprai "Montefalco" *Rosso*
Umbria, Italy 2021 \$16/80

Klet Brda "Krasno" *Merlot*
Primorska, Slovenia 2022 \$12/60

Bodegas Hermanos Peciña *Tempranillo*
Riserva, Rioja, Spain 2017 \$80

The Walls "Stanley Groovy" *Red Blend*
Red Mountain, Washington 2021 \$95

Epoch "Veracity"
Mourvèdre, Grenache, Syrah
Paso Robles, California 2021 \$180

Reserve Wine List Available Upon Request

A 20% gratuity is added to every bill. All of that charge goes directly to our service and kitchen staff.

COCKTAILS

Kir Royale \$26

A. Bergère "Origine" Brut Champagne, Joseph Cartron Crème de Cassis

Rosas are Red Spritz \$12

Cocchi Rosa Aperitif, Lemon, Casas del Mar Sparkling Cava

Vesper Martini \$20

Drumshanbo Gunpowder Irish Gin, Ketel One Vodka, Fast Penny Amaranico Bianca

Old Fashioned \$16

Castle & Key Small Batch 6yr Bourbon, Demerara Sugar, Angostura & Orange Bitters

Tia Mia \$16

Rosaluna Mezcal, Appleton Estate Jamaican Rum, Jalisco Orange Liqueur, Lime, Almond Orgeat Syrup, Mint

Prado \$16

Mi Casa Blanco Tequila, Joseph Cartron Crème de Cerise, Lime, Egg White

Piña Colada \$15

Kōloa Coconut Rum, Liber & Co. Toasted Coconut Syrup, Lime, Pineapple, Nutmeg

Barrel & Peel \$18

Corsair Dark Rye, Don Ciccio Nocino Walnut Liqueur, Tempus Fugit Crème de Banane, Angostura Cocoa Bitters

WeHo Cosmo \$16

Castle & Key Vodka, Apologue Aronia Berry Liqueur, Jalisco Orange Liqueur, Lemon

BEER & CIDER

East Nashville Beer Works, Sipper, Golden Light, Nashville, TN \$8

Bearded Iris, Homestyle, IPA, Nashville, TN \$9

Baladin, Birra Nazionale, Blonde Ale, Piedmont, Italy \$11

Brightwood Craft Cider, Rosewood Cider, Nashville, TN \$10

NO ALCOHOL

Lime Rickey \$5

Baladin, "Agrumata" Italian Citrus Soda \$6

Frog Juice, Blueberry-Basil Kombucha \$8

Brooklyn, "Special Effects" N.A. Hoppy Amber Ale \$7

We do not accept cash

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