

BUBBLES

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 *Rosé Brut Nature*
Canary Islands, Spain 2023 \$120

A. Bergère “Origine” Brut
Champagne, France N.V. \$125

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

Raul Pérez “Atalier” *Albariño*
Rías Baixas, Spain 2023 \$15/75

Korta Katarina *Pošip*
Korcula, Croatia 2024 \$60

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

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

Full & Rich

Liquid Farm “White Hill” *Chardonnay*
Sta. Rita Hilla, California 2023 \$16/80

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

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

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” *Merenzaio*
Ribera Sacra, Spain 2019 \$95

Big Table Farm *Pinot Noir*
Willamette Valley, Oregon 2023 \$125

Medium & Plush

Massolino *Nebbiolo*
Langhe, Piedmont, Italy 2023 \$16/80

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

Feudo Montoni “Lagnusa” *Nero d’Avola*
Sicily, Italy 2022 \$70

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

Josetta Saffirio *Monforte d’Alba Barolo*
Piedmont, Italy 2020 \$145

Bold & Robust

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

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

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

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

Ciacci Piccolomini “Pianrosso”
Brunello di Montalcino
Tuscany, Italy 2017 \$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

Rosas are Red Spritz \$12

Cocchi Rosa Aperitif, Lemon, Casas del Mar Sparkling Cava

Blood Orange Sour \$20

Mi Casa Reposado Tequila, iggy's Blood Orange Cordial, Lemon, Egg White

Figroni \$18

Drumshanbo Fig & Laurel Irish Gin, El Bandarra Vermouth, Matchbook Strawberry Amaro

Jungle Bird \$15

Coruba Jamaican Dark Rum, Campari, Pineapple Juice, Pineapple Gum Syrup, Lime

Old Fashioned \$16

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

Barrel & Peel \$18

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

Last Word \$18

Hat Trick Botanical Gin, Green Chartreuse, Maraschino Liqueur, Lime

WeHo Cosmo \$16

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

Piña Colada \$15

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

Chrysanthemum \$12

Lo-Fi Dry Vermouth, Benedictine, St. George Absinthe

BEER & CIDER

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

Jackalope, Hazy, IPA, Nashville, TN \$8

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

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

NO ALCOHOL

Blood Orange Shrub \$10

Frog Juice, Blueberry-Basil Kombucha \$8

Baladin, "Agrumata" Italian Citrus Soda \$6

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

We do not accept cash

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