

BUBBLES

Casas del Mar *Cava Brut*
Penedes, Spain N.V. \$11/55
Fratelli Raguzzoni "Filare di Mezzo"
Lambrusco Oliva
Emilia-Romagna, Italy 2023 \$95
Gonet-Medeville "Tradition" 1er Brut
Champagne, France N.V. \$110
Los Bermejos *Rosé Brut Nature*
Canary Islands, Spain 2023 \$125

WHITE

Bright & Crisp

Hugh Hamilton "Black Sheep" *Fiano*
Clare Valley, Australia 2024 \$10/50
Benanti "Etna Bianco" *Carricante*
Sicily, Italy 2024 \$17/85
La Cantina Pizzolato *Pinot Grigio*
Venezia, Veneto, Italy 2024 \$40
Domaine La Croix "Caillottes" *Sancerre*
Loire Valley, France 2025 \$90

Round & Modest

Raul Pérez "Atalier" *Albariño*
Rías Baixas, Spain 2023 \$16/80
Testalonga "Keep on Punching"
Chenin Blanc
Swartland, South Africa 2024 \$55
Jean-Marc Brocard *Chablis*
Burgundy, France 2024 \$70
Viñátigo *Listán Blanco*
Canary Islands, Spain 2024 \$75

Full & Rich

Liquid Farm "White Hill" *Chardonnay*
Sta. Rita Hills, California 2024 \$18/90
Maison Bruyère et David *Viognier*
N. Rhône Valley, France 2023 \$60
Domaine Etienne Delarche
Pernand-Vergelesses "Les Combottes"
Burgundy, France 2023 \$110
Epoch *Grenache Blanc, Viognier*
Paso Robles, California 2021 \$125

ROSÉ & ORANGE

Castello Monaci "Kreos" *Rosé*
Puglia, Italy 2023 \$10/50
Klet Brda "Krasno" *Orange*
Primorska, Slovenia 2023 \$10/50
IL Censo "Praruar" *Catarratto Orange*
Sicily, Italy 2021 \$80

RED

Light & Fruity

Saraja "Inkibi" *Cannonau*
Sardegna, Italy 2024 \$12/60
Prosper Maufoux *Bourgogne Pinot Noir*
Burgundy, France 2023 \$16/80
Folias de Baco "Uivo Renegado" *Blend*
Douro Valley, Portugal 2024 \$55
Attwoods "Moorabool" *Pinot Noir*
Victoria, Australia 2019 \$145

Medium & Plush

Alpha Estate "Hedgehog" *Xinomauro*
Macedonia, Greece 2022 \$14/70
Piero Busso *Nebbiolo*
Langhe, Piedmont, Italy 2023 \$18/90
Feudo Montoni "Lagnusa" *Nero d'Avola*
Sicily, Italy 2022 \$70
La Chasse des Princes *CDP*
S. Rhône Valley, France 2023 \$110
Cogno "Cascina Nuova" *Barolo*
Piedmont, Italy 2020 \$175

Bold & Robust

Arnaldo Caprai "Montefalco" *Rosso*
Umbria, Italy 2021 \$16/80
Bodegas Hermanos Peciña *Tempranillo*
Riserva, Rioja, Spain 2017 \$80
House of Mustaine "Holy Wars" *Rosso*
Marche, Italy 2022 \$80
Le Due Terre *Merlot*
Colli Orientali, Friuli, Italy 2021 \$125
Terreno "A Sofia"
Chianti Classico Gran Selezione
Tuscany, Italy 2017 \$165

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 Gin, El Bandarra Vermouth, Matchbook Strawberry Amaro

Kentucky Buck \$16

Elijah Craig Bourbon, Strawberry, Lemon, Fever Tree Ginger Beer

Old Fashioned \$16

Johnny Drum Bourbon, Demerara Sugar, Angostura & Orange Bitters

WeHo Cosmo \$16

Castle & Key Vodka, Apologue Aronia Berry Liqueur, P.F. Orange Curaçao, Lemon

Last Word \$18

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

Scofflaw \$16

Woody Creek Rye, Dolin Dry Vermouth, Liber & Co. Grenadine, Lemon, Orange Bitters

Piña Colada \$15

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

Chocolate Martini \$15

Kōloa Cacao Rum, Tempus Fugit Crème de Cacao a la Vanille

BEER & CIDER

Jackalope, Hazy IPA, Nashville, TN \$8

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

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

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

NO ALCOHOL

Strawberry Shrub \$10

Baladin, "Passione in Rosso" Italian Bitter Soda \$4

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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