

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. \$150
Los Bermejos *Rosé Brut Nature*
Canary Islands, Spain 2023 \$125

WHITE

Bright & Crisp

Presqu'île *Sauvignon Blanc*
Santa Barbara, California 2024 \$12/60
Jean-Marc Brocard *Chablis*
Burgundy, France 2025 \$15/75
La Cantina Pizzolato *Pinot Grigio*
Venezia, Veneto, Italy 2025 \$40
Domaine La Croix "Caillottes" *Sancerre*
Loire Valley, France 2025 \$90

Round & Modest

Gros Ventre "High Country" *White Blend*
Sierra Foothills, California 2022 \$14/70
Raul Pérez "Atalier" *Albariño*
Rías Baixas, Spain 2023 \$16/80
Testalonga "Keep on Punching"
Chenin Blanc
Swartland, South Africa 2025 \$60
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

Turley Wine Cellars *Zinfandel Rosé*
St. Helena, California 2023 \$10/50
Klet Brda "Krasno" *Orange*
Primorska, Slovenia 2023 \$10/50
Troupis "Ekato" *Moschofilero Rosé*
Peloponnese, Greece 2024 \$80
IL Censo "Praruar" *Catarratto Orange*
Sicily, Italy 2021 \$80

RED

Light & Fruity

Saraja "Inkibi" *Cannonau*
Sardegna, Italy 2024 \$12/60
Alpha Estate "Hedgehog" *Xinomauro*
Macedonia, Greece 2023 \$14/70
Folias de Baco "Renegado" *Red Blend*
Douro Valley, Portugal 2024 \$55
Attwoods "Moorabool" *Pinot Noir*
Victoria, Australia 2019 \$145

Medium & Plush

Domaine de Cristia *Côtes-du-Rhône*
S. Rhône Valley, France 2023 \$14/70
Roberto Voerzio *Nebbiolo*
Langhe, Piedmont, Italy 2023 \$20/100
Bruno Giacosa *Barbera d'Alba*
Piedmont, Italy 2021 \$90
La Chasse des Princes *Châteauneuf*
S. Rhône Valley, France 2023 \$110
Girolamo Russo "A Rina" *Etna Rosso*
Sicily, Italy 2024 \$125

Bold & Robust

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 2022 \$95
Terreno "A Sofia"
Chianti Classico Gran Selezione
Tuscany, Italy 2018 \$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

Siesta \$18

Mi Casa Blanco Tequila, Campari, Grapefruit, Lime, Simple Syrup

Figroni \$18

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

Kentucky Buck \$16

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

WeHo Cosmo \$16

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

Gimlet \$12

Hayman's London Dry Gin, iggy's Lime Cordial

Pisco Sour \$15

Caravedo Acholado Pisco, Lime, Lemon, Simple Syrup, Egg White

Blinker \$16

Woody Creek Rye, Grapefruit, Liber & Co. Raspberry Syrup

Piña Colada \$15

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

Mudslide \$12

Prairie Organic Vodka, Buffalo Trace Bourbon Cream, Mr. Black Coffee Liqueur

BEER & CIDER

Jackalope, Hazy IPA, Nashville, TN \$9

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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