

BUBBLES

Casas del Mar *Cava Brut*
Penedes, Spain N.V. \$10/50
Alfredo Bertolani *Lambrusco Rosé*
Emilia-Romagna, Italy N.V. \$10/50
Gonet-Medeville "Tradition" 1er Brut
Champagne, France N.V. \$125
Laherte Frères *Rosé de Meunier Extra*
Brut Champagne, France N.V. \$130

WHITE

Bright & Crisp

Benanti "Etna Bianco" *Carricante*
Sicily, Italy 2023 \$13/65
Jean-Marc Brocard *Chablis*
Burgundy, France 2023 \$14/70
Scarpetta "Frico Bianco" *White Blend*
Friuli Venezia Giulia, Italy 2023 \$30
La Cantina Pizzolato *Pinot Grigio*
Venezia, Veneto, Italy 2024 \$40
Bernard Fleuriet et Fils *Sancerre*
Loire Valley, France 2023 \$75

Round & Modest

Chalmers "Montevecchio Bianco"
Central Victoria, Australia 2022 \$12/60
Matthiasson *Vermentino*
Los Carneros, California 2023 \$14/70
Raul Pérez "Atalier" *Albariño*
Rías Baixas, Spain 2023 \$75
Epoch *Grenache Blanc, Viognier*
Paso Robles, California 2021 \$125

Full & Rich

Domaine Marsoif *Chardonnay*
Burgundy, France 2022 \$16/80
Terre Rouge "Fiddletown" *Viognier*
Amador County, California 2021 \$75
Olivier Leflaive "Les Sétilles" *Bourgogne*
Burgundy, France 2021 \$115
Staglin Vineyard "Salus" *Chardonnay*
Napa Valley, California 2022 \$150

ROSÉ & ORANGE

Castello Monaci "Kreos" *Rosé*
Puglia, Italy 2023 \$11/55
Klet Brda "Krasno" *Orange*
Primorska, Slovenia 2022 \$12/60
Teliani Valley *Rkatsiteli Quevri Orange*
Kakheti, Georgia 2022 \$65
Bouchaine Estate *Pinot Noir Rosé*
Napa Valley, California 2024 \$70

RED

Light & Fruity

Sebastien Besson *Beaujolais-Villages*
Burgundy, France 2022 \$12/60
Patricia Green Cellars *Pinot Noir*
Willamette Valley, Oregon 2023 \$16/80
Dom. Yves Duport "Céline" *Red Blend*
Bugey, France 2023 \$55
I Clivi *Schioppettino*
Friuli Venezia Giulia, Italy 2022 \$60

Medium & Plush

La Miraja "Le Masche" *Barbera d'Asti*
Piedmont, Italy 2022 \$13/65
Brash Higgins "GR/M" *Grenache*
McLaren Vale, Australia 2020 \$14/70
Domaine Raspail-Ay *Gigondas*
S. Rhône Valley, France 2021 \$85
F. Cornelissen "Munjebel" *Terre Siciliane*
Sicily, Italy 2022 \$110
Fontanafredda *Barbaresco*
Piedmont, Italy 2019 \$145

Bold & Robust

Arnaldo Caprai "Montefalco" *Rosso*
Umbria, Italy 2021 \$15/75
Bodegas Hermanos Peciña *Tempranillo*
Riserva, Rioja, Spain 2016 \$80
The Walls "Stanley Groovy" *Red Blend*
Red Mountain, Washington 2021 \$95
Tenuta San Guido "Guidalberto"
Cabernet Sauvignon, Merlot
Tuscany, Italy 2022 \$195

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

Vesper Martini \$20

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

Gold Rush \$15

Elijah Craig Small Batch Bourbon, Lemon, TN Honey

Corpse Reviver No.2 \$15

Post Modern Giniferous Gin, Cocchi Americano, Jalisco Orange Liqueur, Lemon

Paloma \$16

Mi Casa Blanco Tequila, Grapefruit, Lime, Agave, Chuala Pomelo Tonic

Piña Colada \$15

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

Bow and Arrow \$16

Johnny Drum Bourbon, Fidencio Clasico Mezcal, Pineapple juice, Lime, Cinnamon

Ce Soir \$18

Davidoff VSOP Cognac, Cynar, Yellow Chartreuse, Angostura Bitters, Orange Bitters

Gimlet \$12

Prairie Organic Vodka, iggy's Lime Cordial

White Russian \$14

Corsair Vanilla Bean Vodka, Mr. Black Coffee Liqueur, Cream

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

Strawberry Shrub \$10

Peach-Lavender Lemonade \$5

Baladin, "Cedrata" Italian Lemon 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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