

## Cocktails

<b>Old Fashioned</b> old grand-dad bourbon, rums, cotton & reed allspice dram.....	\$17
<b>White Port &amp; Tonic</b> quinta do infantado white port, fever tree elderflower tonic, thyme .....	\$13
<b>Gold Rush</b> isaac bowman 'st.anselm select' bourbon, honey, lemon.....	\$16
<b>Manhattan</b> rittenhouse rye, petrus Boonekamp amaro, cocchi di torino vermouth, bitters.....	\$17
<b>Poncha</b> leblon cachaca, madeira, lemon, egg white, honey.....	\$17

### {Juleps}

<b>Classic</b> isaac bowman 'st.anselm select' bourbon, demerara, mint .....	\$14
give it a nip of underberg +\$5	
<b>Amaro</b> petrus Boonekamp amaro, st.anselm madeira, sfumato rabarbaro, pineapple, lime.....	\$18
<b>Garden</b> fords gin, earl grey riesling syrup, lemon .....	\$16
<b>Tiki</b> rhum j.m.agricole blanc, cruzan rum, myers's rum, creme de cacao, pineapple, lime, bitters.....	\$20
<b>Agave</b> lunazul blanco, banhez joven mezcal, pama pomegranate, aperol.....	\$15
<b>Floral</b> wheatley vodka, poli chamomile, lemon, ginger, honey, st. germain spritz.....	\$15

### {Martinis}

<b>2:1</b> bombay dry gin, dolin dry vermouth.....	\$16
<b>Americana</b> tito's, olive brine, olives.....	\$16
<b>Cosmo</b> wheatley vodka, combier orange, lime, cranberry.....	\$15
<b>Espresso</b> one vodka, la colombe espresso, maggie's farm coffee liqueur.....	\$17
<b>Martinez</b> barr hill reserve tom cat gin, dry vermouth, maraschino liqueur .....	\$19

### {Non-Alcoholic}

<b>Light and Herbaceous</b> grapefruit, lemon, fever tree elderflower tonic, mint.....	\$10
<b>Pet-Nat</b> muri   rosé pet-nat   copenhagen, DK NV .....	\$18
<b>Sparkling Riesling</b> johannes leitz   eins zwei zero   DE NV .....	\$11
<b>Juicy IPA</b> untitled art   hazy ipa   <0.5% ABV (12oz.).....	\$12

## Beers

### {Draft Beer}

<b>Witbier</b> hitachino nest   kiuchi brewery   5% (9oz) .....	\$8
<b>Dark Lager</b> grave shift   lost generation brewing   4.9% (9oz.).....	\$8
<b>German Pilsner</b> tannenzäpfle   rothaus   5.1% (9oz.) .....	\$8
<b>Imperial IPA</b> all nelson everything   other half brewing co.   8.5% (9oz.) .....	\$9
<b>Belgian Style Tripel</b> merry monks   weyerbacher brewing   9.3% (9oz.).....	\$9

### {Bottled & Canned Beer}

{add a st. anselm koozie to keep your can cold for \$1}

<b>Bitburger</b> premium pils   4.8% (16oz.).....	\$10
<b>Sumac Gose</b> back home beer   persian style gose   4.6% (12oz.) .....	\$14
<b>Denizens</b> southside   west coast ipa   7.2% (12oz. can) .....	\$14
<b>Lush Life</b> tired hands brewing   triple ipa   10.6% (16oz.) .....	\$16
<b>Uerige</b> sticke   altbier   6% (11oz.).....	\$16
<b>Reissdorf Kölsch</b> brauerei heinrich reissdorf   kölsch   4.8% (16oz.).....	\$16

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. there is risk associated with consuming raw oysters. if you have chronic illness of the liver, stomach or blood or have immune disorder, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. 04/29/25

Wines on Tap  
{by the glass and 500mL}

🍷 | 500mL

{White}

<b>Grüner Veltliner</b> baumgartner   AT 2023.....	\$14
<b>Sauvignon Blanc</b> dubard   FR 2023 .....	\$17

{Rosé}

<b>Cinsault Blend</b> clos cibonne   côtes de provence, FR 2023.....	\$18   \$54
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{Red}

<b>Syrah</b> tablas creek   'patelin de tablas'   paso robles, US 2022 .....	\$17   \$52
<b>Zinfandel Blend</b> pax mahl   'skull'   central coast, US 2022 .....	\$16   \$47
<b>Malbec</b> altos las hormigas   mendoza, AR 2021.....	\$17   \$52

Wines by the Glass

{Sparkling}

<b>Champagne</b> domaine collet   FR NV.....	\$30
<b>Prosecco Superiore</b> san giovanni   valdobbiadene, IT NV .....	\$16
<b>Lambrusco Rosso</b> quaresimo   emilia-romagna, IT NV .....	\$15
<b>Brut Rosé</b> cave amadeu   pinto banderia, BR NV.....	\$17

{White}

<b>Dry Muscat</b> gessami   familia gramona   penedès, ES 2022 .....	\$14
<b>Aligoté</b> anne boisson   bourgogne   FR 2021.....	\$19
<b>Riesling</b> felton road   bannockburn   central otago, NZ 2015.....	\$14
<b>Chardonnay</b> schaller   burgundy, FR 2022.....	\$16
<b>Chenin Blanc</b> haarmeyer   st.rey   clarksburg, US 2023 .....	\$16
<b>Albariño</b> serea   pedralonga   rias baixas, ES 2023 .....	\$15
<b>Verdelho</b> broadbent   branco reserva   madeira, PT 2020 .....	\$17
<b>Gewürztraminer</b> ovum   old love   oregon, US 2023 .....	\$16

{Orange & Rosé}

<b>Grenache Rose</b> peyrassol   'les commandeurs'   côtes de provence, FR 2023.....	\$17
<b>Haložan</b> pullus   stajerska, SI 2019 .....	\$13
<b>Oxidative Tannat</b> domaine finot   monticello, US 2021.....	\$21

{Red}

<b>Pinot Noir</b> starr wines   brooks winery - 'private label'   willamette valley, US 2023 .....	\$22
<b>Lagrein</b> muri-gries   alto-adige, IT 2021 .....	\$17
<b>Gamay/Pinot Noir</b> taupenot-merme   passetoutgrains   burgundy, FR 2022 (served chilled).....	\$20
<b>Aragonez</b> aplanta   alentejano, PT 2020.....	\$14
<b>Tempranillo</b> mcpherson   high plains texas, US 2022.....	\$15
<b>Cabernet Franc</b> clotilde legrand   'les terrages'   saumur-champigny, FR 2022.....	\$15
<b>Tannat</b> garzón   reserva   UY 2022.....	\$15
<b>Cabernet Sauvignon</b> kalaris   napa, US 2017 .....	\$24
<b>Touriga Nacional</b> quinta da devesa   douro, PT 2019 .....	\$18

{Sommelier Selections by the Glass}

<b>Chateau Musar Rosé</b> bekka valley, LB 2018.....	\$25
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{57% Obaideh, 40% Merwah and 3% Cinsault}

The first producer in Lebanon to achieve organic certification for its own vineyards in 2006. Most are in the Bekaa Valley, cradled between two mountain ranges running parallel to Lebanon's Mediterranean coastline. The wine has a pale bright mandarin colour with a delicate aroma of raspberries and soft red berry fruits. There are also flavours of spiced orange and a hint of vanilla from the barrel ageing.

<b>Château Malartic-Lagravière Blanc</b> , pessac-léognan, FR 2005.....	\$30
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{90% Sauvignon Blanc + 10% Sémillon}

Malartic Lagravière is a producer located in the Graves region of Bordeaux. It was one of only six châteaux to have both its red and white wines classified in the 1959 Graves classification, and since then, the estate has become a very modern winemaking establishment. With a developed nose offering floral, honeyed lemon peel, stone, and citrus aromas.

<b>Fabio Gea, 'Palma' Barbera d'Alba</b> , piedmont, IT 2019.....	\$45
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{100% Barbera}

A career geologist by training, Fabio Gea spent his early years working for multinational corporations and returned to his family's vines in Barbaresco. He farms just 1.8 hectare of organic vines. He hand-labels every bottle and makes the labels out of handmade paper. Notes of dark fruits, fresh blackberries, black cherry which are complemented by earthy nuance and some baking spices.