

LES COCKTAILS

Shaker Caipirinha <i>Avua 'Prata' Cachaca, Garden Mint, Sugar, Fresh Lime Juice</i>	11.	French 75* <i>Tanqueray Gin, Sparkling Wine, House Lemon Oleo-Saccharum</i>	9.
Parisian Mule* <i>Tito's Vodka, Giffard Cassis Noir de Bourgogne, Lime Juice, Fever Tree Ginger Beer</i>	10.	Green Garden Collins* <i>Tito's Vodka, Cucumber, Green Tomato, Basil Syrup, Fresh Lime</i>	11.
Vespa <i>Garden Lavender Infused Citadelle Gin, Vanilla Vodka, Lillet, Lemon Bitters</i>	13.	Blueberry Boulevardier <i>Bulleit Rye, Campari, Sweet Vermouth, Blueberries</i>	14.
The "L" Word <i>Vida del Maguey Mezcal, Passion Fruit Purée, Green Chartreuse, Luxardo, Chili Pepper & Fleur de Sel Rim</i>	14.	Spanish G&T* <i>Citadelle gin, Fever Tree Mediterranean Tonic, Juniper Berries, Lemon & Sage</i>	12.
Strawberry Spritz <i>Mixed Berry Sangria, Aperol, Sparkling Water</i>	10.	Duck Fat Infused Manhattan <i>Duck Fat Infused Old Overholt Rye, Carpano Antica Sweet Vermouth, Angostura Bitters</i>	14.

*available with Ritual Gin Alternative (Non-Alcoholic)

WINES BY THE GLASS & BEER

Sparkling

Moët & Chandon 'Impérial,' Brut, Champagne NV	19.
Charles Duret, Brut Rosé, Crémant de Bourgogne NV	13.
Alexandre Monmousseau 'Vigneau,' Brut, Crémant de Loire NV	14.
Graham Beck, Demi Sec, South Africa NV	11.

Whites

Riesling, Kabinett, Weinkelter, Mosel, 2017	11.
Pinot Grigio, di Lenardo, Venezia Giulia, Italy 2018	11.
Sauvignon Blanc, Château La Freynelle, Bordeaux 2018	10.
Sauvignon Blanc, Domaine du Salvard, Cheverny, Loire 2018	12.
Mélon de Bourgogne, Dom. de la Foliette Muscadet, Loire 2016	9.
Chardonnay, Albert Bichot, Viré-Clessé, Burgundy 2016	13.
Chenin Blanc, Les Fosses d'Hareng, Vouvray, Loire 2017	11.
Chardonnay, Jax Vineyards 'Y3,' Napa Valley, California 2017	13.
Assyrtiko, Alexakis, Crete, Greece 2018	12.

Reds

Cabernet Sauvignon & Merlot, Château Gonin, Bordeaux 2012	10.
Gamay, Pierre Chermette, Beaujolais, France 2017	11.
Pinot Noir, White Oak, Russian River Valley, California 2016	14.
Pinot Noir, Maison Roche De Bellene, Burgundy 2017	13.
Grenache & Syrah, Dom. De la Ganse Vacqueyras, Rhone 2012	14.
Cabernet Franc, Couly-Dutheil Chinon, Loire 2015	11.
Merlot, Domaine Virginie Thunevin, Bordeaux 2014	13.
Malbec, Clos Siguier, Cahors, France 2017	12.
Cabernet Sauvignon, Rutherford Ranch, Napa Valley 2016	14.

Beer

Miller Lite	4.
Heineken	5.
Kronenbourg 1664	5.
Market Garden 'Prosperity' Wheat Beer	6.
Left Hand Milk Stout Nitro	7.
Monk's Café Flemish Red Sour Ale	9.
Unibroue 'La Fin du Monde'	9.
Lindeman's Framboise (250ml)	7.
Market Garden 'Citramax' IPA	6.
Stone 'Delicious' IPA (Gluten Removed)	6.
Two Brothers 'Domaine Dupage'	5.

SEASONAL APERITIFS

Pastis <i>Traditional Presentation</i> <i>Ricard – Developed by Paul Ricard in 1932 – the original</i> <i>Prado – Lighter in body with more flavor of anise</i>	10.	Pineau des Charentes <i>Navarre, Fortified Wine from Cognac</i>	12.
Kir <i>Giffard Cassis Noir de Bourgogne & Aligote Pascal Bouchard 2015</i>	10.	Ratafia <i>Geoffrey, Dry Fortified Wine from Champagne</i>	12.
Kir Royal <i>Giffard Cassis Noir de Bourgogne & Vigneau, Brut, Crémant de Loire NV</i>	14.	Fino Sherry <i>Alvear 'Fino en Rama,' Montilla Moriles 2012</i>	8.
		Lillet Blanc <i>Chilled with orange twist</i>	11.