



## Red Wine

**Vino da Tavola\* \$8**

**Mercato "Carne", Puglia, IT 2022**

45% Nero di Troia, 30% Primitivo, 25% Nero d'Avola  
Tobacco, Warm Spice, Classic Dry Finish

**Pinot Noir\* \$13**

**Ransom "Jigsaw", Willamette Valley, OR 2019**

Energetic Ripe Red Fruit, Pie Spice, Cola,

**Single Vineyard Zinfandel \$16**

**The Fableist "206", Arroyo Grande Valley, CA 2020**

Plum Skins, Black Tea, Lush + Full Bodied, Hand Picked,

**Cabernet Sauvignon \$13**

**Sister's Run "Old Testament", Coonawarra, AU 2019**

4x Gold Medal Vintage, Women Owned + Operated

**All-Natural Blend\*\* \$14**

**Field Recordings "Fiction", Paso Robles, CA 2022**

21% zinfandel, 15% sangiovese, 13% petite sirah, 12% syrah, 8%  
alicante bouschet, 7% charbono, 7% grenache, 7% cabernet  
franc... complex and funky. Drink with the ribs.

**Shiraz\*\* \$11**

Yalumba "Y Series"

95% Shiraz, 5% Viogner

Ripe Blueberry, Black Forest Cake, Rose Petals

**\*CERTIFIED ORGANIC + SUSTAINABLY FARMED**

**\*\*NO ADDITIVES, NATIVE YEAST, VEGAN, MINIMAL SULFITES**



## White Wine

**Bordeaux Blanc\* \$8**

**"Pierre Angulaire", Bordeaux, FR 2022**

85% Sauvignon Blanc, 15% Semillon

Green Pear, Lime Zest, Tart Apple

**Sauvignon Blanc \$12**

**Dandelion Vineyards "Wishing Clock of the Adelaide Hills", AU 2021**

Pink Grapefruit, Herbaceous, Zippy/Bright

**Moscato \$13**

**La Toretta, "Provincia Di Pavia" IT 2021**

Sweet Honeysuckle, Ripe Melon, Effervescent

**Riesling \$13**

**Max Feed. Richter "Zeppelin", Mosel, GE 2020**

Off-Dry, Stone Fruit, Pineapple

**White Blend\*\* \$14**

**Field Recordings "Skins", Paso Robles, CA 2022**

41% Chenin Blanc, 37% Pinot Gris, 9% Albarino,  
8% Verdlho, 5% Riesling

A Crisp, Intriguing Natural Wine with Funky Notes

**Orange Wine\*\* \$11**

**"Dila-O", Kakheti, GA 2021**

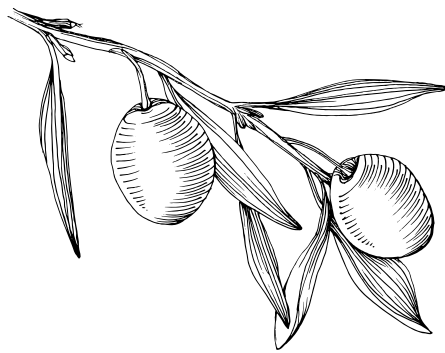
50% Rkatsiteli, 50% Mtsvane  
Dried Apricot, Fig, Red Apple Skin

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# beer

- Platform **Pilsner \$6**
- Platform Sun Surfer **IPA \$6**
- Starcut **Dry Cider \$7**
- High Noon **Pineapple Seltzer \$7**
- 312 Lemon or Strawberry **Shandy \$6**
- Elysian Space Dust **IPA \$7**
- Whole Hog **Pumpkin Ale \$7**
- Birds of Paradise **Moscow Mule Cider \$7**
- Skull Splitter **Scotch Ale \$8**



# cocktails

- Summer Sun \$11**  
Strawberry Syrup, Tito's Vodka, Rhubarb Bitters  
Fresh Lime, Ginger Beer
- In The Garden \$13**  
Ketel One Botanicals Peach and Orange Blossom Vodka,  
Honey, Fresh Squeezed Lemon, Prosecco, Absinthe
- Ode to Autumn \$14**  
7 Bros Hickory Smoked Whisky, Bulleit Rye, Local Maple  
Syrup, Angostura Bitters, Steeped Orange Peels, Bruleed  
Bacon