

# WINE LIST

## SINGLE REDS

<b>Center of Effort 2015 Pinot Noir</b> .....	\$21 / \$75
<b>DAOU 2017 Reserve Cabernet</b> .....	\$30 / \$115
<b>Donati Family Vineyards 2014 Ezio Cabernet</b> .....	\$18 / \$70
<b>Epoch 2014 Block B Syrah</b> .....	\$30 / \$115

## RED BLENDS

<b>Cass 2015 Rockin Red</b> .....	\$30 / \$115
39% Mourvedre, 31% Grenache, 20% Syrah, 10% Petit Sirah	
<b>DAOU 2016 Soul of the Lion</b> .....	\$34 / \$135
86% Cabernet Sauvignon, 10% Cabernet Franc, 4% Petit Verdot	
<b>L'Aventure 2017 Optimus</b> .....	\$32 / \$120
50% Syrah, 30% Cabernet, 20% Petit Verdot	
<b>Linne Calodo 2017 Problem Child</b> .....	\$33 / \$129
64% Zinfandel, 19% Syrah, 14% Graciano, 3% Carignan	
<b>ONX 2016 Brash</b> .....	\$20 / \$75
60% Zinfandel, 20% Syrah, 13% Petit Sirah, 7% Tempranillo	
<b>Clos Solène 2017 Harmonie</b> .....	\$40 / \$158
67% Grenache, 18% Mourvedre, 15% Syrah	

## SINGLE WHITES

<b>Bodega de Edgar 2018 Albarino</b> .....	\$12 / \$40
<b>Center of Effort 2014 Chardonnay</b> .....	\$18 / \$70
<b>DAOU 2018 Sauvignon Blanc</b> .....	\$13 / \$45
<b>Falcone Family 2017 Chardonnay</b> .....	\$15 / \$58
<b>JNSQ Sauvignon Blanc</b> .....	\$12 / \$40

## WHITE BLENDS

<b>Tablas Creek 2017 Patelin de Blanc</b> .....	\$22 / \$80
44% Grenache Blanc, 29% Viognier, 12% Marsanne, 12% Roussanne, 3% Clariette Blanche	

## ROSÉ

<b>Derby NV Rosé (Sparkling)</b> .....	\$25 / \$90
<b>JNSQ Rosé</b> .....	\$15 / \$58

## DESSERT

<b>PasoPort 2011 Ruby Port</b> .....	\$12 / \$45
<b>Tablas Creek 2017 Vin De Paille Sacrérouge</b> .....	\$17 / \$60

# SPIRITS

## VODKA

American Harvest  
Hangar One  
Grey Goose  
Belvedere

## WHISKEY/BOURBON

KROBĀR Bourbon  
Angel's Envy  
Bulleit  
Basil Hayden  
KROBĀR Rye  
Buffalo Trace  
Whistle Pig 10 year

## SCOTCH

Balvenie  
Macallan 12  
Macallan 18  
Johnnie Walker Black  
Laphroaig

## TEQUILA

Clase Azul  
Casamigos  
Avion Reposado  
Avion Anejo  
Casamigos Mezcal

## GIN

Hendricks  
KROBĀR Original Gin  
KROBĀR Pink Gin  
RE:FIND  
Tanqueray 10

## RUM

Bacardi  
Goslings- Dark  
Blackwell

## COGNAC

Hennessy

## CORDIALS

Grand Marnier  
Fernet  
Amaretto  
Limoncello

# COCKTAILS

- Paso Heat** \$17  
Jalapeno-infused Tequila Mi Campo, Cointreau, fresh lime juice, agave
- The Twisted Hound** \$16  
Tito's Vodka, St. Germain, fresh grapefruit, fresh lemon juice
- Tetto & Tonic** \$16  
KROBĀR Gin, Fevertree Tonic, lemon Fee Brother's bitters, fresh herbs and fruit
- Ginger & Gold** \$16  
KROBĀR Bourbon, lemon juice, honey syrup, Liquid Alchemist ginger syrup
- Newly Old Fashioned** \$17  
Basil Hayden Bourbon, raw sugar simple, seasonal bitters
- Lavender Bee's Knees** \$17  
RE:FIND gin, honey lavender syrup, fresh lemon juice
- Basil Gimlet** \$14  
Basil infused American Harvest vodka, house simple syrup, fresh lime juice
- Black Pearl** \$15  
Blackwell's rum, Antica sweet vermouth, Angostura bitters
- Pretty in Pink** \$14  
Rosé, Lillet, lemon juice
- Paloma Perfected** \$17  
Casamigos Reposado, grapefruit juice, lime juice, agave syrup, Liquid Alchemist ginger syrup, mint leaves

# [M]OCKTAILS

- Recovery Tonic** \$9  
Coconut water, pineapple juice, orange juice, raw sugar simple
- Blood Orange Refresher** \$9  
Lime juice, agave syrup, blood orange puree, mint leaves, soda water
- Rosemary Blueberry Smash** \$9  
Blueberries, rosemary sprig, honey syrup, fresh lemon juice, sparkling mineral water