



## Cocktails

### **Smoke And Spice**

Mezcal, Tequila Reposado,  
garnished with candied pepper  
\$15

### **The Crooked Sagest**

Sage infused Makers Mark, Mango shrub,  
garnished with sage leaf  
\$14

### **Breakfast In Bed**

Rolled oats, bourbon, topped with  
whipped cream and cinnamon stick  
\$12

### **The Natural Disaster**

Jalapeno infused tequila, avocado puree,  
garnished with pineapple slice  
rolled in sugar and salt  
\$14

### **The Bad Twin**

Sherrywood whiskey, muddled orange,  
dark cherry juice, ginger beer  
\$16

### **The Pink Lady**

Pink gin, cucumber puree, basil syrup,  
lemon juice, club soda  
\$12

### **Bubo's Bubbles**

Rosemary and watermelon infused vodka,  
champagne, lime juice  
\$14

## **DESSERT WINE**

### **Bodegas Emilio Hidalgo, Spain, NV**

Rich mahogany color of Gobernador  
gives a hint to this wine's complexity.  
Aromas of walnuts, tea and a bit of faint  
toasty smoke on the nose.

Glass \$14    Bottle \$55

### **Tsiakkas Commandaria Mavro, Cyprus, 2011**

From the world's oldest denomination  
of wine dating from the 13th centu-ry.  
Luscious fruits and pleasing sweetness.

Glass \$17    Bottle \$60

We carry over twenty craft beers on draught that change seasonally



# Wine

## WHITE

**Joao Portugal Ramos,  
Alvarinho Vinho Verde, Portugal, 2016**

Fresh and elegant aroma, with citrus and floral notes. A long intense finish.

Glass \$10 Bottle \$39

**Argyros Estate Assyrtiko, Greece, 2016**

Subtle oak influence highlights the earthy flavor. Steely acidity; fine tension on the finish.

Glass \$13 Bottle \$43

**Domaine Michel Vattan Sancerre  
Sauvignon Blanc, France, 2016**

Notes of citrus and stone fruits with a bright refreshing acidity.

Glass \$14 Bottle \$45

**Maison Nicolas Perrin Hermitage Blanc,  
France, 2015**

Ripe orchard and citrus fruits with big minerality and hints of nuts

Bottle \$54

**Bodegas La Cana Albarino, Spain, 2016**

Fruits such as dried apricots, candied pears. Notes of vanilla and licorice.

Bottle \$60

## ROSE

**Figuiere Le Saint Andre, France, 2016**

Light, invigorating. Aromas of peach, orange skin and white flowers. Refreshing acidity and salty minerality.

Glass \$11 Bottle \$40

## SPARKLING

**Prosecco Zardetto, Italy, NV**

Aromas of white flowers, apricot, herbs create a delicately soft bouquet.

Glass \$12 Bottle \$48

**Laurent Perrier, Brut La Cuvee, France, NV**

Fine bubbles feed a persistent mousse.

Bottle \$94

## RED

**Chateau Bonadona "Cotes du Rhone",  
France, 2014**

Jammy black cherry and black currant. Nice balance between the fruit, creaminess and freshness.

Glass \$11 Bottle \$42

**Clos La Coutale Malbec, France, 2015**

Ripe plum and silky, sexy tannins. Smooth, round finish.

Glass \$9 Bottle \$39

**Baron de Ley Reserva, Spain, 2011**

Some earth and vanilla integrated with cranberry and plum.

Glass \$11 Bottle \$41

**Chateau du Trignon Cotes du Rhone Village,  
France, 2014**

Rich and intense red blend.

Glass \$14 Bottle \$46

**Palmento Costanzo Etna Rosso Mofete,  
Italy, 2014**

Reflects the volcanic soil minerality, spicy nose and juicy fruit.

Bottle \$47

**Antonopoulos Vineyards Cabernet Sauvignon,  
Greece, 2013**

Full bodied with notes of vanilla, tobacco and spice.

Bottle \$58

**Tsiakkas Vamvakada Maratheftiko,  
Cyprus, 2013**

Balanced, strong bodied with a distinctive faintly fruity aroma of cherries and blackberries.

Bottle \$62

**Marques de Grinon Cabernet Sauvignon,  
Spain, 2013**

This wine bursts from the glass with aromas of black cherries, wild berry fruits and sweet spices.

Bottle \$78