

WHITES BY THE GLASS

Prosecco | Scarpetta | \$12/48
Italy | DOC | hint of pear | light floral notes | dry

Moscato d' Asti | Elio Perrone Sourgal | \$12/48
Piedmont, Italy | DOCG | slightly fizzy | balanced fruit | lemon

Riesling | August Kessler | \$12/48
Rheingau, Germany | clean, crisp, slightly sweet

Pinot Grigio | Rotating | \$12/48
Italy | light | crisp | pair w/fish & light pasta

Soave | Pieropan | \$12/48
Veneto, Italy | If Chardonnay & Pinot Grigio had a baby.

Bordeaux Blanc | Mary Taylor | \$12/48
Bordeaux, FR | unoaked | lively & crisp | so good

Albarino | La Val | \$12/48
Rias Baixas, Spain | mineral & fruit | classic

Sauvignon Blanc | Andica | \$12/48
Chile | well balanced | fresh acidity

Chardonnay | Parducci | \$12/48
Mendocino, CA | bright & creamy | balanced oak

WHITES BY THE BOTTLE

Sancerre | Domaine Vacheron | \$60
France | highly respected | saline | crisp citrus

Albarino | Paco & Lola | \$40
Rias Braixas, Spain | lively | tropical notes | mineral accents | love

Arneis | Cordero de Montezemolo | \$40
Piedmont, Italy | DOC | organic | delicate floral | bright fruit | yum

CHAMPS

Champagne | Billecart-Salmon Rose | \$120
France | wild currants | peach skin | succulent

Champagne | Krug Grand Cru 375ml | \$100
France | delicate | brioche | plum | mouthwatering

DESSERT

Cockburn 10yr | \$12
hazelnut | fig | plumcake

Cockburn 20yr | \$15
sweetfruit | caramel | nutty finish

Maderia | Cossart Gordon | 10yr | \$12/48
Portugal | dried fruit | vanilla | toffee

REDS BY THE GLASS

Chianti Reserve | Borgo Scopeto | \$12/48
Tuscany, Italy | DOCG | excellent persistence | well structured

Malbec | Rotating | \$12/48
Mendoza | vibrant freshness | gentle tannins

Montepulciano | Umani Ronchi | \$10/40
Italy | DOC | rich tannins | plum | cherry | full body | delish

Sangiovese | Carpazo Toscana | \$10/40
Tuscany, Italy | full fruit | persistent | spice | vanilla

Pinot Noir | Evolution | \$12/48
Willamette Valley | juicy & fruity | delicious Oregon Pinot

Cotes du Rhone | Andre Brunel | \$12/48
France | velvety | mild spice | exuberant red fruit | new local favorite

Cabernet Franc | Scarpetta | \$12/48
Piedmont, Italy | DOC | dark fruit | spice | pair with lasagne

Cabernet | Duckhorn | Decoy | \$12/48
Central Coast, CA | plum | soft | hint of coffee & spice | nice

Red Blend | Daou | Pessimist | \$12/48
Typically California | diverse | dark fruit | full body

REDS BY THE BOTTLE

Valpolicella | Bussola | Ca' del Laito | \$60
Veneto, Italy | DOC | luxurious | expressive | delish!

Pinot Noir | Duckhorn | Goldeneye | \$60
Anderson Valley | full body | silky palate | pretty wine | 94pts

Pinot Noir | Belle Glos | Clark & Telephone | \$40
Napa, CA | balanced blackberry | earth | velvet texture

Nero d' Avola | Feudo Montoni | Lagnusa \$40
Sicily | big bold & beautiful | juicy fruit | pair with pizza or Marsala

Cabernet | Daou | \$50
Paso Robles | ripe & fine tannins | cherry | espresso

Zinfandel | Martinelli | Giuseppe | \$80
Russian River, CA | plump | polished | ripe black cherry | LOVE!!

Zinfandel | Turley | Juvenile | \$60
Napa, CA | jammy bomb of fruit | limited inventory

Super Tuscan | Gaja | Promis | \$60
Tuscany, Italy | elegant | full body | perfect pairing for pasta

Merlot | Pride Mountain | 94pts JS | \$80
Napa, CA | juicy & plump | incredibly satisfying | long finish

Barolo | Massolino | \$70
Piedmont, Italy | DOCG | pure, juicy cherry fruit | wild herb | yum

Brunello di Montalcino | Libero | \$60
Italy | DOCG | juicy | dark fruit | smooth & elegant

COCKTAILS

Loaded Crack Coffee \$14
crazy strong cold brew | Kahlua | Tuaca | Frangelico

Ultimate Bloody Mary | \$16
Wheaty vodka | bold bloody mix | pancetta | poached shrimp
olive | celery | pepperoncini | tajin rim

Mimosa \$10 | Bottomless Mimosa \$18

Italian Red Sangria | \$12
house red wine | fresh juice | simple | brandy | prosecco

French 75 | \$12
Tinkerman's gin | prosecco | simple | lemon

Dirty Girl | \$12
Wheaty vodka | olive brine | 3 stuffed olives

BBT | \$12
Buffalo Trace bourbon | blueberry simple | lemon

Closing Argument | \$12
mezcal tequila | Maraschino liquor | green Chartreuse | lime
**classic complex cocktail with earth & smoke notes

Sugar Lips | \$12
house limoncello | fresh lemon juice | lemondrop

Bittered Sling | \$12
Buffalo Trace bourbon | Maraschino cherry | bitters

Aperol Spritz | 12
Aperol | prosecco | sparkling

BEER

White Claw | Assorted Flavors | \$5

Dogfish Head | Grateful Dead Juicy Pale Ale \$8

Peroni | Italian pale lager | \$5

Coors Light | light lager | \$5

Yuengling | amber lager | \$5

Miller Lite | light lager | \$5

Michelob Ultra Light | light lager | \$5

Modelo Especial | pilsner style lager | \$5

Idyll Hounds Divide & Conch'r | double IPA | \$8

Need a bottle of wine to sip with
friends or savor solo? Good news!
You can snag any of our wines to take
home for your own delightful enjoyment!
Ask your server for more information.

** We charge a \$15 corkage fee for all wine brought in by
customers that will be consumed in the restaurant.

**Menu pricing subject to change | 03.13.26