WHITES BY THE GLASS

Prosecco | Scarpetta | $13
Italy | DOC | hint of pear | light floral notes | dry

Moscato d' Asti | Vietti | $13
Piedmont, Italy | highly regarded | slightly fizzy yumminess

Pinot Grigio | Gabbiano | $12
Italy | light | crisp | high acid | mineral | entry level | clean & refreshing

Vermentino | Olianas | $12
Italy | salty sea stone | white peaches | easy drinker

Sauvignon Blanc | Mohua | $13
New Zealand | lively citrus | bright grapefruit | grass & dried herbs

Chardonnay | Rotating | $13
CA | bright & creamy | balanced oak

REDS BY THE GLASS

Chianti | Banfi | Superiore | $12
Tuscany, Italy | DOCG | excellent persistence | well structured

Pinot Noir | Westmount | $13
Williamette Valley | red fruit | juicy blackberry | simply delicious

Montepulciuano | Umani Ronchi | $12
Abruzzo | earthy tannins | dark juicy fruit | entry level

Cabernet | Duckhorn | Decoy | $13
Calfornia | juicy fruit | touch of spice | easy lover

BUBBLES

Prosecco Rose | Pasqua | $30
Italy | fresh raspberry & strawberry | light citrus zest

Champagne | Delamotte Brut | 375ml | $40
France | toasty | long, clean & crisp | 2 glasses

Blanc de Blanc | Schramsberg | $60
California | green apple | pear | minerals | yummy

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

DESSERT

Dow's 10yr Tawny Port | $12
3oz pour | hazelnut | fig | plum cake

Dow's 20yr Tawny Port | $15
3oz pour | sweet fruit | caramel | nutty finish

Maderia | Cossart Gordon | 10yr | $12
3oz pour | Portugal | dried fruit | vanilla | toffee

Vecchio Amaro del Capo | $10
3oz pour | A mix of twenty-nine herbs, flowers, fruits and roots

**Menu pricing subject to change | 11.14.26

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

WHITES BY THE BOTTLE

Albarino | Paco & Lola | $40
Rias Baixas, Spain | fresh & acidic

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

Soave | Pieropan | $30
Veneto, IT | If Chardonnay & Pinot Grigio had a baby

Chablis | Louis Jadot | $40
Burgundy, FR | bright, crisp, balanced, clean | unoaked | versatile

Chardonnay | Patz & Hall | $40
Sonoma Coast, CA | vibrant | rich | delicious fruity palate

REDS BY THE BOTTLE

Schiava | Sonnitaler | Kurtatsch | $40
Alto Adige, IT | fruity & intriguing | request to be chilled

Pinot Noir | Revana | Alexana | $50
Anderson Valley | vibrant red fruit | gentle herbs | pretty wine

Pinot Noir | CHEV. | $80
Russian River | 94pts | raspberry compote | spice pops | polished

Garnacha | Alto Moncayo | Veraton | $60
Spain | 100% old vine | rich, warm, bold | ORDER THIS BOTTLE

Cabernet | Far Niente | Post & Beam | $50
Napa, CA | juicy plum | fruit forward | suede velvet | elegant

Cabernet | Faust | $60
Napa, CA | blueberry compote | dry herbs | earthy & complex

Cabernet-Shiraz | Penfolds | BIN 389 | $80
South Australia | Baby Grange | inky | powerful structure | iykyk

Malbec | Sposato Sabia Savia | $60
Mendoza, Argentina | 2017 | chocolate & vanilla | coffee & tobacco | LOVE!

Red Blend | 8 Years in the Desert | $60
Napa, CA | bold | fruit forward | so damn good

Zinfandel | Ink Grade | Andosol | $40
Howell Mountain, CA | 92 pts | taught & juicy | dark fruit | earth

Super Tuscan | Antinori | IL Bruciato | $50
Tuscany, Italy | polished & excellent | modern | delicious!

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

Barolo | Massolino | $70
Piedmont, Italy | DOCG | elegant & complex | elegant finish | delish

Brunello di Montalcino | Castello Banfi | $70
Tuscany | full bodied & rich | intense flavors of dark cherry & berry

Brunello di Montalcino | Carpineto | $80
Tuscany | 2020 DOCG | grand structure | so damn yummy

Chateauneuf-Du-Pape | Vidal Fleury | $90
Rhone, FR | elegant & charming | wild berries | peppery herbs | floral notes

Amarone | Tommasi | $60
Valpolicella | full bodied | deep fruit | spicy & earthy flavors | classic

COCKTAILS

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

Aperol Spritz | $12
Aperol | prosecco | sparkling

Limoncello Spritz | $14
house limoncello | prosecco | sparkling

French 75 | $12
gin | prosecco | simple | lemon

Sugar Lips | $13
house limoncello | lemon | lemon drop

Paradise on Baldwin | $13
pineapple rum | banana liquor | St-Germain | fresh juice

Express Yourself Pumpkin Tini $14
espresso | Mr. Black | Kahula | pumpkin spice | cream

Dirty Girl | $12
Wheatly vodka | olive brine | stuffed olives

Closing Argument | $13
mezcal tequila | Maraschino liquor | green Chartreuse | lime
**classic complex cocktail with earth & smoke notes

Naked & Famous | $13
Aperol | yellow Chartreuse | mezcal | lime

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

Bittered Sling | $13
Buffalo Trace bourbon | Maraschino cherry | bitters

BEER

Chimay Grand Reserve | Belgium Trappist 9% | $10
Coors Light | light lager | $5
Divide & Conchr | dbl IPA (can) | $8
Dogfish Head | juicy pale ale (can) | $8
Kentucky Bourbon Barrell Ale | $8
Miller Lite | lager | $5
Michelob Ultra Light | light lager | $5
Modelo Especial | pilsner lager | $6
Peroni | Italian pale lager | $6
Steigl Zitrone | Lemon Radler (shandy) | $4
Yuengling | amber lager | $5
Weihenstephaner Hefe | wheat | $8

NON-ALCOHOLIC

Saratoga Sparkling Water $4
Hank's Root Beer | Fever Tree Coke $5
A' Siciliana Blood Orange Soda $4
Coke | Diet Coke | Coke Zero | Dr. Pepper $4
Pink Lemonade | Sprite | Ginger Ale | Tea
Crack Coffee $8