

BEVERAGE

SPARKLING

Corvezzo <i>Terre di Marca Millesimato</i> , Prosecco, Treviso, IT 2016	11/42
Jean-Louis Denois <i>Brut Rosé</i> , Pinot Noir, Languedoc-Rousillon, FR NV	13/50
Vigneto Saetti <i>RossoViola</i> , Lambrusco, Emilia Romagna, IT 2015	50
Pierre Gerbais <i>Grains de Celles</i> , Pinot Noir/Chardonnay, Champagne, FR 2013	110

PINK

Pascal Jolivet <i>Sancerre</i> , Pinot Noir, Sancerre, FR 2016	13/50
Sono Montenidoli <i>Rosato</i> , Canaiuolo, Tuscany IT 2016	12/46

WHITE

Pardas <i>Rupestris</i> , Xarel-lo/Malvasia de Sitges, Penedès, ES 2016	11/42
Nada Giuseppe <i>Langhe Bianco</i> , Sauvignon Blanc/Arneis, Tresio, IT 2016	12/46
Venica & Venica <i>Jesera</i> , Pinot Grigio, Collio, IT 2016	58
Maison Ambroise <i>Lettre d'Eloise</i> , Chardonnay, Côte de Nuits, FR 2014	44
W.T. Vintners <i>Stoneridge Vineyards</i> , Chenin Blanc, Columbia Valley WA 2016	13/50
Viola <i>Sauvignon Acacia</i> , Sauvignon Blanc, Columbia Gorge OR 2016	60
Jean-Marie Berrux <i>Le Petit Têtu</i> , Chardonnay, Burgundy, FR 2013	90

Domaine Léon Boesch *La Cabane*, Pinot Blanc, Alsace, FR 2015 13/50

RED

Ar. Pe. Pe., Rosso di Valtellina, Nebbiolo, Lombardy, IT 2014 85

Gaspard, Pinot Noir, Loire Valley, FR 2015 48

Guillaume Chanudet Fleurie *La Madone*, Gamay, Beaujolais, FR 2016 62

Les Têtes *Tête Red*, Cabernet Franc, Loire Valley 2016 12/46

Napolini *Napo's*, Sangiovese/Montepulciano Blend, Umbria, IT 2016 11/42

Gabbas *Lillové*, Cannonau, Sardinia, IT 2015 13/50

Crowley Wines, Pinot Noir, Willamette Valley OR, 2015 64

Cérvoles *Colors*, Tempranillo/Grenache, Costers Del Segre, ES 2015 13/50

Avennia *Gravura*, Bordeaux Blend, Woodinville WA 2015 15/62

Enzo Boglietti, Nebbiolo, Langhe, IT 2015 60

Leah Jorgensen Cellars, Malbec, Rogue Valley, OR 2015 75

Cocktails – 13

Rosé 3 Ways Rosé Cider, Sparkling Rosé, Pamplemousse

Mearf Rye, Tonic Syrup, Apricot, Lemon

Oatmeal Flip Cardamaro, Oatmeal Stout, Chocolate, Egg

Piperita Tequila, Brine, Sherry, Calabrian Chili, Lemon

Passiflora White Rum, Passionfruit, Lemon, Angostura

<i>Boulevard</i>	Bourbon, Cardamaro, Cappelletti, Orleans
<i>Manga</i>	Calvados, Mango Shrub, Cachaça, Cardamom
<i>Amethyst</i>	Vodka, Elderflower, Lemon, Cava
<i>Gentian Root</i>	Gin, Suze, Dolin Blanc, Black Lemon
<i>Bank Teller</i>	Blended Scotch, Byrrh, Dolin Dry, Bitters
<i>Southside</i>	Mezcal, Grapefruit, Lemon, Honey, Soda

Draft

<i>Tieton</i>	Semi-Dry Apricot Cider, WA	7
<i>Cloudburst</i>	Happy Little Clouds Pilsner, WA	6/9
<i>Holy Mountain</i>	Covenant Saison, WA	6/9
<i>Stoup</i>	Citra IPA, WA	6/9
<i>Stoup</i>	Russian Imperial Stout, WA	6/9

Bottled

<i>Ecliptic</i>	Carina Peach Sour, OR 650 ml	12
<i>Alpenfire</i>	Glow Rosé Cider, WA 750 ml	25

Non-Alcoholic – 5

Passionfruit Soda

Mango Shrub

Ginger Soda

Lychee Shrub

Herkimer Coffee & Harbor Herbalist Tea – 4

We add a 20% service charge to your bill.

60% is distributed as gratuity to employees directly serving guests. 15% is distributed to employees not directly serving guests. The remainder is retained by the house to provide higher wages and benefits.

Thank you for dining with us.