



Vins au Verre

Sparkling

Albert Bichot Cremant

Brut Rose, Burgundy, NV, Burgundy

15/75

Clerget Grand Cuvee

Brut Blanc de Blanc, France, NV, Burgundy

15/75

Bauser

Brut Rose, Champagne, Cotes des Bars

30/150

Tattinger

Brut, Champagne, NV, Reims

35/175

Regionally Curated Sparkling

25/100

Blanc

Trimbach, “Reserve”

Pinot Gris, Alsace

20/80

Saracina

Sauvignon Blanc, Redwood Valley, Medocino, CA

26/130

Regionally Curated White

25/100

Domaine Curveux Guillaume

Chardonnay, Pouilly-Fuisse, 1er Cru, Burgundy

28/112

Rouge

Chateau Lascombes

Cabernet Blend, Medoc, Bordeaux

25/100

Berthet-Rayne

GSM, Cotes du Rhone, Rhone Valley

16/64

Trimbach, Cuvee 7

Pinot Noir, Alsace

26/104

Regionally Curated Red

25/100

Rose

La Nerthe

Grenache Blend, Tavel, Rhone Valley

16/64

Bastide De Fave

Syrah Blend, Provence, France

17/75

Sommelier Selections

Wine Pairing

Flight of 3

30

Wine Pairing Royale

Flight of 3 Premium Selections

50

Cocktails

Classics

French 75 20

Citadelle Berry Rouge Gin, Hierbas de Mallorca,
Bachelor Button, Champagne

The Vesper 20

Grey Goose Vodka, Bombay Sapphire Gin,
Dolin Blanc

Provence Spritz 20

Pear Grey Goose Vodka, St. Germain, Lime Syrup,
Prosecco, Dried Lavender Flowers

Smoked Old Fashioned 23

Brugal Dark Rum 1888, Giffard Banana du Bresil Liqueur,
Fee Brother’s Aztec Chocolate, Angostura Bitters,
Oak Smoke

Inspired

Nina Rose 20

Kettle One Vodka, Pomegranate Juice,
Lemon Juice, Sparkling Cremant Rose

Black Manhattan 22

Rittenhouse Rye Whisky, Averna Amaro
Angostura, Fee Brother’s Walnut Bitters

Il Dolce Far Niente Martini 20

Aperol, Licor 43, Mezcal,
Yellow Chartreuse, Lemon Juice

Cote de Bretagne 20

Daron Calvados, Catoctin Creek
Applejack, Lemon Juice, Simple Syrup

Regionally Curated Flight 45

Tequila | Whisky | Bourbon

2 oz Shot, 3 Curated Selections

Skinny Dipping 20

Absolut Vanilla Vodka, Licor 43
Vedrenne Passion Fruit, Passion Fruit Puree

Beer

Blue Jacket

American Pilsner

12

Oxbow Brewing

Double FPA Super Saison

Samuel Smith

UK Lager

Calvert Oktoberfest

Marzen German Lager

Ayinger Celebrator

Doppelbock Dark Amber Lager

Zero-Proof

French Bloom 12

NA Sparkling

Nora d’Automne 15

Apple Cider, Rosemary Syrup,
Lemon Juice, Thyme &
Apple Sprig

Notch NA 8

Pils or Juicy IPA

Dahlia 15

“Mule”, Mint & Ginger Syrup,
Lime Juice, Ginger Beer, Fresh
Mint, Lime

Undone 12

Not-Aperol Spritz/ Not-Negroni

To help offset rising operational costs, a 4% fee will be added to all guests checks. This fee is not a gratuity and is not distributed as a tip to service staff.