

WINE BY THE GLASS

Sweet, Sparkling & Rosé 6 oz. | 9 oz. | Bottle

Il Furetto Brachetto d'Acqui <i>Acqui, Piedmont, Italy</i>	14	21	52
Marchesi di Barolo Moscato d'Asti <i>Asti, Piedmont, Italy</i>	16	24	62
Musti Nobilis Prosecco Brut <i>Veneto, Italy</i>	13	20	50
Maragliano Brut Rosé <i>Alta Langá, Piedmont, Italy</i>	18	27	70
Sussumaniello Rosé <i>Apulia, Italy</i>	14	21	55

White

6 oz. | 9 oz. | Bottle

Poggio le Volpi "People" Frascati Superiore <i>Lazio, Italy</i>	14	21	54
Saraja Tarra Noa Vermentino <i>Gallura, Sardinia, Italy</i>	15	23	48
Casa d'Ambra Le Ninfe <i>Ischia, Campania, Italy</i>	17	26	67
Elena Walch Pinot Grigio <i>Alto Adige, Italy</i>	15	20	58
Kim Crawford Sauvignon Blanc <i>Marlborough, New Zealand</i>	13	20	48
Terrebaciate Sauvignon Blanc <i>Abruzzo, Italy</i>	15	23	58
Feudi San Gregorio Falanghina <i>Campania, Italy</i>	15	23	58
Pieropan Soave Classico <i>Veneto, Italy</i>	14	21	54
Feudo Antico Pecorino <i>Abruzzo, Italy</i>	16	24	64
Carl Ehrhard "Old School" Riesling <i>Rheingau, Germany</i>	14	21	54
Antonio Tormaresca Chardonnay <i>Apulia, Italy</i>	14	21	54
Villa Bucci Verdicchio Superiore <i>Castelli di Jesi, Marche, Italy</i>	18	27	70

Red

6 oz. | 9 oz. | Bottle

Meiomi Pinot Noir <i>Sonoma-Monterey-Santa Barbara, California</i>	15	23	58
Friuli Colli Orientali Merlot <i>Friuli-Venezia Giulia, Italy</i>	16	24	62
Nomade Malbec <i>Mendoza, Argentina</i>	14	21	54
Ruffino Aziano Chianti Classico <i>Tuscany, Italy</i>	14	21	54
Antinori Peppoli Chianti Classico <i>Tuscany, Italy</i>	17	26	66
Greg Norman Cabernet Sauvignon <i>Sonoma County, California</i>	15	23	58
Penfolds Shiraz-Cabernet <i>South Australia, Australia</i>	14	21	54
Paul Jaboulet Aîné Côtes du Rhône <i>Côtes du Rhône, France</i>	15	23	58
Fattoria Le Pupille Morellino di Scansano <i>Tuscany, Italy</i>	14	21	54
Pertinace Barbera d'Alba <i>Langhe, Piedmont, Italy</i>	15	23	58
Ronco di Sassi Primitivo <i>Puglia, Italy</i>	15	23	59
Masi Campofiori Ripasso Valpolicella <i>Veneto, Italy</i>	16	24	62
Fantini Montepulciano d'Abruzzo <i>Abruzzo, Italy</i>	13	20	48
Brancaia 'Tre' Super Tuscan <i>Tuscany, Italy</i>	17	26	66

COCKTAILS

LA CONTESSA

Hendrick's Flora Adora Gin, fresh lemon juice, St-Germain Elderflower liqueur, lavender-honey syrup, botanical sugar rim 14

YA FILTHY ANIMAL

Ketel One Vodka, muddled Gorgonzola-stuffed olive, olive brine, dry vermouth, blue cheese salt rim 16

FIRE ESCAPE

fresh jalapeño-infused Corazón Blanco Tequila, Cointreau, muddled cucumber, fresh lime juice, simple syrup, Tajín rim 14

SOFIA LORENTINI

Deep Eddy Grapefruit Vodka, Corazón Blanco Tequila, fresh blood orange juice, cream of coconut, fresh lime juice, coconut dust rim 13

COPACABANA

Plantation Pineapple Rum, Velvet Falernum, fresh pineapple juice, lime juice, simple syrup, nutmeg dusting 13

THE RAT PACK

Courvoisier VSOP Cognac, Amaro Averna, Cointreau, fresh lemon juice, fig honey syrup, demerara raw cane sugar rim 15

LIMONCELLO MARTINI

Tito's Vodka, Fabrizia Limoncello, simple syrup, yellow sugar rim 13

THE UNDERBOSS

Bulleit Rye Whiskey, Carpano Antica Vermouth, Campari, orange wheel, Luxardo cherry 14

STORK CLUB SPRITZ

Giffard White Peach Liqueur, Amaro Montenegro, Prosecco, white peach purée, splash club soda 12

ROCCO'S OLD FASHIONED

Woodford Reserve, Averna Amaro, demerara sugar, orange bitters, Filthy Amarena cherry garnish 14

HARVEY WALLBANGER 2.0

Stoli Citros Vodka, fresh-pressed orange juice, Galliano liqueur, fresh lemon juice, orange bitters 13

THE EMERALD GRASSHOPPER

Tempus Fugit Creme de Menthe white & green, Creme de Cacao, half-and-half, sea salt, Fernet-Branca float, chocolate shavings garnish 14

TAXI DRIVER

Skrewball Whiskey, Baileys Salted Caramel Irish Cream, banana liqueur, banana purée, fresh-pulled espresso 15

PILLOW TALK

Van Gogh Dutch Chocolate Vodka, Fabrizia Pistachio Liqueur, fresh-pulled espresso, pistachio syrup, Nutella & crushed pistachios rim 15

MOCKTAILS

\$10 ea.

THE SAUVOY

honey-ginger syrup, fresh lemon juice, Fever-Tree Ginger Beer

BLUSH LIFE

white peach purée, chamomile syrup, fresh lemon juice, Fever-Tree Sparkling Lemon or club soda

THE GREEN ROOM

muddled cucumber, fresh lime juice, simple syrup, fresh jalapeño slice, club soda, Tajín rim

HAPPY HOUR MON - FRI 3 - 6 PM

HALF PRICE APPS \$4 off Specialty Cocktails
\$3 off Wines by the Glass
\$2 off House Rail Drinks
\$1 off All Beers