

Craft Cocktails

-Moulin Rouge Old

Fashioned-Rye Bourbon,
Marmalade, Velvet Falernum, Angostura,
Orange & Peychaud's Bitters \$13

-Mango Diablo-Reposado Tequila,
Triple Sec, Mango, Citron Vert, Habanero
Bitters \$11

-Airmail-Gold Rum, Honey, Citron
Vert, Simple, Dry Prosecco \$10.75

-Garden Party Tea-Hibiscus
Vodka, Hibiscus Tea, Citron Vert,
Elderflower Liqueur \$11.25

-Italian Symphony Spritz-
Limoncello, Amaretto, Sambuca, Dry
Prosecco, Soda H2O \$12

-Garibaldi-Red Herbal Bitter &
Fluffy, Fresh Orange Juice \$9

-Cucumber Mint Gimlet-Gin,
Cucumber Simple, Citron Vert, Fresh Mint
\$11

**-Ask your Bartender about
the:** Specialty Drink of the Week \$10

Espresso Martini Collection

Select Your Flavored Vodka: *Caramel,
Chocolate, Whipped Cream, Coconut, Cake,
Vanilla, King Cake, Peanut Butter Chocolate*

Lemon Drop Collection

Select Your Flavor: *Mango, Peach,
Blueberry, Blackberry, Lycee, Pineapple,
Guava, Pear, Strawberry, Black Cherry,
Passionfruit, Raspberry, Prickly Pear,
Watermelon*

Some Flavors are Seasonal & Subject to Availability

Vin Rouge

Build Your Own 2 oz Flight

-Chateau Grand Jean- Cabernet Sauvignon & Merlot. Bordeaux, France. (Medium-Bodied, Blackcurrants, Cherry, Pepper, Smoke, Coffee & a minty note) 5 oz \$13.25 or 2 oz \$6

-Château Saint Cosme- Syrah. Côtes-du-Rhône, France. (Medium-Bodied, Juicy Dark Fruits & Peppery Notes) 5 oz \$14.75 or 2 oz \$7

-Château Saint Jacques d'Albas- Grenache, Syrah, Carignan. Pays d' Oc, France... (Medium-Bodied, Red & Black Fruits, Sweet Spices w. a Spicy Palate) 5 oz \$12.75 or 2 oz \$6

-Delaille "Cuvée Unique"- Pinot Noir & Gamay. Loire, France... (Medium-Bodied, Cherry, Cranberry & Bay Leaf Notes w. Silky Tannins) 5 oz \$14.50 or 2 oz \$6.50

-Domaine de la Prébende Beaujolais Rouge- Gamay. Beaujolais, France... (Medium-Bodied w. Deep Minerality & Notes of Cherry, Raspberry & Fresh Herbs) 5 oz \$16.75 or 2 oz \$8.25

-Lezíria Tinto- Indigenous Grapes. Tejo, Portugal... (Medium-Bodied, Dark Fruits w. hints of spice & a velvety texture) 5oz \$12.25 or 2 oz \$5.50

-Heredad Garcia de Olano Rioja- Tempranillo. Rioja, Spain... (Medium to Full-Bodied, Black Fruit, Wild Herbs & Oaky Layers) 5 oz \$16.75 or 2 oz \$8.00

-Tenuta Maccan- Cabernet Franc. Friuli, Italy... (Medium-Bodied, Brambly Fruit Preserves, Earthy Notes w. a Dry Finish) 5oz \$15 or 2 oz \$6.50

-Vinos de Viento "Aventura"- Garnacha. Campo de Borja, Spain... (Medium-Bodied, Dark Fruits, Violets & Black Pepper) 5 oz \$11.25 or 2 oz \$5.25

Vin Blanc

Build Your Own 2 oz Flight

- **Chan de Rosas "Classico"**- Albariño. Rias Baixas, Spain... (Medium-Bodied, White Fruits & Flowers) 5 oz \$14.50 or 2 oz \$6.50

- **Château d'Anglés "Le Rosé" Classique La Clape**- Mourvèdre, Grenache, Syrah. Languedoc, France... (Medium-Bodied, Red Berries, Bergamot & Lavender) 5 oz \$14.50 or 2 oz \$6.50

- **Chateau du Pin Franc Blanc**- Sauvignon Blanc & Semillon. Bordeaux, France... (Light to Medium-Bodied, Citrus, White Flowers & Exotic Fruits) 5 oz \$12.50 or 2 oz \$6

- **Henri Perrusset Mâcon-Villages**- Chardonnay. Burgundy, France... (Medium-Bodied, Apples & Citrus) 5 oz \$16.50 or 2 oz \$7.25

- **Hermann Moser "Gebling" Dry Riesling**- Cortese, Vermentino & Moscato. Kremstal, Austria... (Light-Bodied, Stone Fruit, Honey Blossom. Juicy & Vibrant Acidity) 5 oz \$15 or 2 oz \$6.75

- **Kiki y Juan Blanco**- Macabeo & Sauvignon Blanc. Utiel-Requena, Spain... (Light-Bodied, Pear, Melons & Almonds. Organic) 5 oz \$12.25 or 2 oz \$5.75

- **Lake House**- Pinot Grigio. Veneto, Italy... (Medium-Bodied, Crisp Green Apples & Acidity) 5 oz \$11.50 or 2 oz \$5.25

- **Tenuta Il Nespolo "Veno da Sete" Bianco**- Cortese, Vermentino & Moscato. Piedmont, Italy... (Dry, Light to Medium-Bodied, Peach, Apricot & Mint w. Perfume Notes) 5 oz \$16.75 or 2 oz \$8.25

- **Zazou Picpoul de Pinet**- Picpoul Grape Blend... Languedoc, France... (Light-Bodied, Citrus, White Peach, Lively Acidity) 5 oz \$11.75 or 2 oz \$5.50

Ask About Our Bottles Available for Purchase

Vin Pétillant

- **Headsnapper**-*Extra Dry Prosecco*. Italy...
(Light Bodied, Green Apples, Slate, Lemon Zest) 5 oz
\$8.25 or 2 oz \$4

- **Headsnapper**-*Sparkling Rose*?. Italy...
(Refreshing w. red fruits & white peaches) 5 oz \$8.25 or
2 oz \$4

-By the Bottle-

-**Tribaut Schloesser**...Brut Reserve.
Champagne, France... (Fresh, Fruity & Oak Aged)
375 ml... \$40

-**Veuve Fourny Blance de Blancs**... 1er Cru.
Champagne, France... (Extra Dry w. citrus notes &
crunchy fruits) 375 ml...\$60

-**Angelo Negro Birbet**...Sweet Red.
Piedmont, Italy... (Sweet, creamy strawberries w.
hints of rose) 375 ml...\$25

-**Champagne Le Brun Neville**...Extra Brut.
Champagne, France... (Medium to Full-Bodied,
Grilled Apricots, tangerines & roasted hazelnuts)
375ml...\$46

Dessert Cocktails \$10

- ***Peanut Butter Cup Martini***
- ***Peach Cobbler Martini***
- ***Affogato Martini***
- ***Banana Crème Pie Martini***

Mindful Cocktails N/A \$8

- Mindful Coconut Lychee Martini**
- Mindful Epicee' Margarita**
- Mindful Citrus Burst Mimosa**
- Mindful Passionfruit Spritz**

Bière

-Czechvar...*Pilsner...*Czech Republic 6.50

-Urban South, Paradise Park...*American Lager...*Louisiana 5

-Stella Artois...*Euro Pale Ale...*Belgium 5.25

-Hacker-Pschorr Oktoberfest...*German Lager...*Germany 6

-Estrella Damm...*Lager...*Spain 6

-St. Arnold, Fancy Lawn Mower...*Blonde Ale...*Texas 5

-Ayinger...*Pilsner...*Germany 7

-Goose Island, Hazy Beer Hug ...*IPA ...*Illinois 5.50

-Parish Brewing, Pinot Noir Curra...*Wheat Ale...*Louisiana 8

-New Belgium, Tripple...*Belgian Ale...*Illinois 6.50

-Michelob Ultra...*Light Lager...*Missouri ... 5

-Urban South, Lime Cucumber Gose...*Sour Wheat ...*Louisiana 6

-Gnarly Barley, Jucifer...*IPA ...*Louisiana 5.50

-High Noon...*Seltzer ...*California 6

-Athletic Run, Free Wave (N/A)...*IPA ...*Illinois 6.50

-Stella Artois, Liberte (N/A)...*Euro Pale Ale ...*Belgium 5.50

Check the Cooler for Additional Options

** Notify of Any Allergies. All items subject to availability** Credit/Debit Cards 4%

Convenience Fee. 20% Automatic gratuity will be added to all un-closed tabs.

Weekday Happy Hour 4p-6p

- The Noir Citron Drop \$6
(Flavored + \$.95)
- Bourbon Vanilla Cherry Smash \$6
- Original Daiquiri \$6
- Greyhound \$6

- House Red or White Wine \$6
- \$1 Off All Beer
- \$6 Wells

All Food 10% Off

ADD-ONS

**-Rim Any Glass w. Caramel,
Salted Caramel, Dark Chocolate
or Salted Dark Chocolate for
Extra Decadence**

\$ 2-\$ 2.10

-Smoke Any Cocktail

\$ 1.25

SMALL BITES MENU

