

## **Craft Cocktails**

**-Pimm's Cup Of-** Lewis & Clark Bourbon, Pimm's No. 1, Cucumber Simple, Lemon Bitters & Mint \$12

**-All That Fizz Margarita-** Blanco Tequila, Triple Sec, Citron, Citron Vert, Prickly Pear, Dry Prosecco, Tajin Rim \$11.50

**-Iced Tea Peyi-** Agricole Rhum, Hibiscus, Citron Vert, Velvet Falernum Liqueur, Peychaud's Bitters, Soda H2o \$12

**-Amalfi Limoncello-** Herbal Gin, Limoncello, Citron, Fresh Mint \$11

**-Breakfast @ Tiffanys-** Rose' Wine, Raspberry Puree, Citron, Simple, Soda H2o \$10

**-Aperol Betty-** Aperol, Orange Juice, Grapefruit Juice, Dry Prosecco \$11

**-Summer Orchard Mule-** Orchard Fruit Vodka, Citron Vert, Ginger Beer \$10

**-Handcrafted Red Wine Sangria-** Secret Recipe \$8.50

**-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:** *Blackberry, Black Cherry, Blueberry, Dragon Fruit, Guava, Kiwi, Lychee, Mango, Passionfruit, Peach, Pear, Pineapple, Prickly Pear, Raspberry, Strawberry, Watermelon*

*\*Flavors are Subject to Availability\**

## Vin Rouge

Build Your Own 2 oz Flight

**-Mas La Chevaliere-** Cabernet Sauvignon & Merlot. Pays D'Oc, France. (Full-Bodied, Black Currents & Subtle Herbs) **5 oz \$11 or 2 oz \$5**

**-Cellier des Princes Grand Reserve-** Grenache, Syrah & Mourvèdre. Côtes-du-Rhône, France. (Rich & Robust, Juicy Dark Fruits & Earthy & Grilled Spices) **5 oz \$11 or 2 oz \$5**

**-Los Dos-** Grenache & Syrah. Campo de Borja, Spain... (Medium-Bodied, Mulberry, Bramble, Lightly Smokey w. Black Pepper) **5 oz \$10 or 2 oz \$4.50**

**-Domaine Laroque-** Pinot Noir. Languedoc-Roussillon, France... (Light to Medium-Bodied, Juicy Red Fruit & Hints of Cocoa w. Silky Tannins) **5 oz \$10.75 or 2 oz \$4.75**

**-Louis Jadot Beaujolais-** Gamay. Beaujolais, France... (Light to Medium-Bodied, Crunchy Red Fruits, Peppery Spice & Light Minerality) **5 oz \$13 or 2 oz \$6**

**-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**

**-Delicioso-** Tempranillo. Castilla-La Mancha, Spain... (Medium-Bodied, Ripe Red Fruit, Sweet Spices & Oaky Layers) **5 oz \$11 or 2 oz \$5**

**-La Celia Pioneer -** Cabernet Franc. Valle De Uco, Argentina... (Medium to Full-Bodied, Dark Berries, Graphite, Savory Herbs & Smoky Oak) **5oz \$11 or 2 oz \$5**

## **Vin Blanc**

**Build Your Own 2 oz Flight**

**- Terras Gauda Abadía de San Campio-**

Albariño. Rias Baixas, Spain... (Light to Medium-Bodied, Tart Lime, Tropical Fruits, Flinty Minerality & Dry) **5 oz \$13 or 2 oz \$6**

**- Mont Gravet Rose'-** Cinsaut Rose'. Pays D'Oc, France... (Medium-Bodied, Red Berries, Rose Petals w. a Crisp Finish) **5 oz \$10 or 2 oz \$4.50**

**- J. de Villebois -** Sauvignon Blanc. Loire Valley, France... (Light Bodied & Dry. Citrus, Herbs & Pebbles) **5 oz \$11 or 2 oz \$5**

**- Domaine de Bernier-**Chardonnay. Western Loire, France... (Light to Medium-Bodied, Fall Fruits & Citrus, Un-Oaked) **5 oz \$11 or 2 oz \$5**

**- Stemmari Terre Siciliane (Sweet) -** Moscato. Sicily, Italy... (Light-Bodied, Peaches, Citrus, Orange Blossoms, Refreshing Crispness) **5 oz \$9 or 2 oz \$4.25**

**- Chateau La Freynelle Blanc-** Sauvignon & Sémillon. Bordeaux, France... (Light-Bodied, White Florals & Crunchy Fruits) **5 oz \$10.50 or 2 oz \$4.75**

**- Contessa Annalisa-** Pinot Grigio. Veneto, Italy... (Light-Bodied, Crisp Green Apples, Zesty Lemon & Subtle Minerals) **5 oz \$9.75 or 2 oz \$4.50**

**- Jadix Picpoul de Pinet-** Picpoul Grape Blend... Languedoc, France... (Light-Bodied, Citrus, Green Apples, Melon & Lively Acidity) **5 oz \$11.50 or 2 oz \$5.50**

Due to Supply & Demand, Wine Brands are Subject to Change

**Ask About Our Off-Menu**

**Selection of Bottles 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

- Paul Chevalier-*Brut, Blanc de Blancs*. Vin  
de France... (Lemon, Pears & White Flowers w.  
Petite Bubbles) 6.25 oz \$11 or 2 oz N/A

## **-By the Bottle-**

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

- Angelo Negro Birbet...*Sweet Red*.  
Piedmont, Italy... (Sweet, Creamy Strawberries  
w. Hints of Rose) 375 ml...\$25

## Dessert Cocktails \$10

- *Black Forest Cake Martini*
- *Lemon Meringue Pie'tini*
- *Pineapple Upside Down Cake*
- *Almond Joy Martini*

## Mindful Cocktails N/A \$8

- *Mindful Coconut Pineapple Margarita*
- *Mindful Watermelon Mint Highball*
- *Mindful Citrus Burst Mimosa*
- *Mindful Rose 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
- Gnarly Barley, Haus Marg 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
- Cape Codder \$6
- Paloma \$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**

