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2026



HOUSE COCKTAILS

LIZETTE 14

olive oil washed tito's vodka, dolin blanc, salt & pepper tincture, lemon twist
mineral ~ bright ~ citrus

ANTONIE 14

brown butter washed rye, campari, dolin sweet vermouth, rosemary
savory ~ earthy ~ herbaceous

ADELIE 14

house-made espresso vodka, cold brew, guinness reduction, fresh nutmeg
velvety ~ stout ~ rich

SEASONAL COCKTAILS

EVE 12

apple cider sorbet, calvados, gin, lemon, orange liqueur, celery bitters
vegetal ~ bright ~ honey

IDRA 13

Fig-leaf infused bourbon, sherry, fig jam, angostura bitters
vanilla ~ herbaceous ~ earthy

ANNETTE 13

spiced pear liqueur, vodka, housemade sour, almond orgeat, fermented
blackberry honey
nutty ~ baking spice ~ mixed fruit

SANDRINE 12

brandy, candied sweet potato syrup, cynar, amaro
sweet ~ bitter citrus ~ vegetal

NON-ALCOHOLIC

FAUX-GRONI 10

hibiscus tea, citrus peel, juniper

SHRUB & CLUB 8

ask your server for today's flavor

BEER

CHIMAY GRANDE RESERVE 14
9% Trappist Dark Belgian Ale

PAULANER OKTOBERFEST. 8
5.8% German Märzen

KRONENBOURG BLANC 8
5% French Witbier

NEW TRAIL PRICKLY PEAR IPA 7
7% Hazy IPA

CAPE MAY IPA 7
6.3% West Coast Style IPA

VON TRAPP KOLSCH 7
5% Blonde Ale

GUINNESS 7
4.2% Irish Stout

CRABBIE'S GINGER BEER 8
3.4% bottle

GUINNESS o.o 7
non-alcoholic can

ATHLETIC HAZY IPA 6
non-alcoholic can

BEER COCKTAILS

PICON BIÈRE 12
kolsch, amaro, & orange liqueur

BIÈRE SPRITZ 10
Kronenbourg blanc, Aperol & fresh grapefruit

SPARKLING WINE

Simonet **Blanc de Blancs** Bourgogne, FR n.v.
10/35 *white flower ~ citrus ~ dry acidity*

Fritz Müller **Perlwein** Rheinhessen, DE n.v.
15/60 *light effervescence ~ almond ~ brioche*

Lini 910 **Lambrusco Rosé** Emilia Romagna, IT nv
15/60 *tart cranberry/cherry ~ herbaceous ~ dry*

Geschickt Obi Wine Keno Bulle **Pet Nat** Alsace, FR 2022
100 *dried peach ~ salty minerality ~ citrus acidity*

Domaine Ansen **Crémant Rosé Brut Nature.** Alsace, FR
85 *fresh minerality ~ strawberry ~ bone dry*

Laurent Perrier **'La Cuvee Brut'** Champagne, FR n.v.
120 *white flower ~ vine peach ~ delicate*

WHITE WINE

La Moulinière **Bordeaux Blanc** Bordeaux, FR 2024
14/55 *crisp ~ tropical ~ juicy*

Louis Sipp **Pinot Blanc** Alsace, FR
16/65 *thirst quenching ~ fruity ~ fresh*

Martin & Anna Arndorfer **Grüner Veltliner** Kampal Niederösterreich, AT nv.
15/75 *green apple ~ mineral ~ black pepper*

Fuso **Reisling** Pfalz DE 2024
14/50 *fresh peach ~ wet slate ~ bone dry*

Albert Bichot **Burgundy Blanc** Burgundy, FR 2025 18/75
17/70 *pear ~ round ~ honeysuckle*

Cantina Tramin **Gewürtztraminer** Alto Adige, IT 2025
20/80 *light sweetness ~ spice ~ ripe fruit*

ROSÉ WINE

Draft Wine Brunn **Zweigelt** Niederösterreich, AT nv
12/30 *strawberry ~ white pepper ~ dry*

Las Lilas **Vinho Verde** Ponte de Barca, PT 2025
13/45 *floral ~ crisp ~ red fruit*

Jean Luc Colombo Cape Bleue Rosé **Syrah Mourvedre** FR 2024
16/65 *apricot ~ minerality ~ citrus*

Ameztoi 'Rubentis' Geteriako **Txakolina** Basque, SP 2025
18/75 *light effervescence ~ green pepper ~ sea spray minerality*

Domaine Dyckerhoff **Petit Gris** Reuilly Loire, FR 2024
17/70 *savory ~ zesty ~ herbaceous*

RED WINE

Draft Wine Domaine de la Patience **Cote du Rhone** Rhone Valley, FR n.v.
12/35 *chilled ~ light & dry ~ red currant*

La Boutanche **Gamay** Beaujolais, FR 120
15/75 *bright cherry ~ spicy black tea ~ juicy*

Chateau de Saint Cosme **Grenache Pinot Noir** FR n.v.
12/40 *earthy ~ gingerbread ~ juicy*

Gaspard **Cabernet Franc** Touraine Loire Valley, FR 2022
16/65 *smooth tannins ~ blackberry ~ dry but juicy*

Beccaris **Toscana Rosso** Tuscany, IT 2022 12/45
13/50 *violets ~ red berries ~ full bodied*

Chateau la Caminade **Côt** Cahors, FR
13/50 *dark fruit ~ black olive ~ tobacco*

Chateau de Parenchère **Bordeaux Supérieur** Bordeaux, FR 2021
16/65 *complex ~ oaky ~ roasted coffee*

BRANDY

Ferrand 10 Generations. 19
Boulard Calvados Brandy VSOP. 17
Hennessy Cognac VS. 16
E&J VS. 10

SCOTCH

Oban 14 year. 30
Laphroig 10 year. 20
Highland Park 12 year. 19
Johnny Walker Black. 14

AMARO

Marseille Forthave. 17
Amaro Montenegro. 15
Fernet-Branca. 12
Cynar. 12
Averna. 11

LIQUEURS

Pernod. 14
Bailey's. 12
Frangelico. 12
Sambuca. 10
Homemade Limoncello. 9

DESSERT

CREME BRÛLÉE 8

RICOTTA FRITTERS 8
chai spiced with crème anglaise

CHOCOLATE CHANTILLY WHIP 8
with tart cherries (vegan)

ADELIE AFFOGATO. 12
(contains alcohol)
our espresso martini
over homemade vanilla ice cream
with fresh nutmeg

ICE CREAM/SORBET. 6
ask for today's available selection

COFFEE

from Adelle Coffee House
Light Roast French Press
12oz small, 6
34oz large, 12

HAPPY HOUR

Wednesday - Friday, 4pm-6pm

DRINKS

SIMONET BRUT

glass 7

bottle 30

DRAFT WINE

glass 9

carafe 25

VESPER 8

gin, vodka, lillet blanc, lemon twist

LA VIE EN ROSE 6

whiskey, grapefruit & herb syrup

PASTIS 7

Pernod with water & an orange twist

HUGO SPRITZ 10

elderflower liqueur, sparkling wine, club
soda, herb garnish

MANHATTAN 8

whiskey, sweet vermouth & angostura bitters

SNACKS

PICKLE PLATE 5

GARLIC & PARM FRITES 5

CHEESE PLATE 10

selection of one cheese served with
baguette and honeycomb

TARTINE 9

whipped ricotta, pickled mushrooms &
banyuls vinegar on grilled sourdough