



# *Happy Hour*

## MENU

4PM - 6PM • TUESDAYS - SUNDAYS  
ALL NIGHT ON MONDAYS!

### *Raw Bar*

**15% OFF** All Caviar Jar Service

**\$1 OFF** All Oysters

**\$3 OFF** Snow Crab Claws

### *Appetizers*

Bruschetta Tartine

Chicken Za'atar

Short Rib Arancini

Roasted Garlic Hummus

Grilled Dates

Winter Tempura

Duck Lollipops



Dine-In Only

# BRUNCH MENU

## Sundays 10:00am - 3:00pm

### Build Your Own Cheese & Charcuterie Board

#### \$5 EACH

5 Year Cheddar | Hook's, WI - Cow ¶  
 Mortadella | Fra' Mani, CA - Pork ¶  
 Smoked Gouda | Marieke, WI - Cow ^  
 Prairie Breeze | Milton Creamery, IA - Cow ¶  
 Capicola | Tempesta, IL - Pork ¶  
 Jalapeno Burnt End Sausage | LL Ranch - Cow

#### \$7 EACH

Manchego | Montevega, Spain - Sheep ¶ ✨  
 Merlot Cheddar | Bella Vitano, WI - Cow ¶  
 Supreme Brie Bites | Savencia, IL - Cow ¶  
 Bresaola Brooklyn Cured | NY - Cow ¶  
 Hot Calabrese Salami | Creminelli, UT  
 Finocchiona Salami | Red Bear, IL - Pork ^

#### \$9 EACH

Truffle Gouda | Marieke, WI - Cow ^  
 Prosciutto di Parma | Busseto, IL  
 Sopressata Picante | Tempesta, IL - Pork ¶  
 Garlic & Fine Herb Boursin | France - Cow ¶  
 Humboldt Fog | Humboldt Co., CA - Goat ¶

Includes Seasonal Fruit & Assorted Crackers | Add Gluten Free Crackers +\$5 | Extra Crackers +\$5 | Honeycomb +\$4  
 Add Seasonal Jams +\$2 | Fully Loaded - Jams, Candied Pecans, Olives, Sweet Droplet Peppers & Cornichons +\$5

### Appetizers

<b>Labneh Parfait</b> - Honey Infused Yogurt   Spiced Fig & Cherry Jam   Pickled Grapes   Cardamom Oat Crumble <i>GF</i>	\$7
<b>Grilled Dates</b> - Prosciutto   Manchego   Drop Pepper Honey   Candied Pecan Crumble <i>GF</i>	\$13
<b>Bruschetta Tartine</b> - Herbed Goat Cheese   Roasted Roma Tomatoes   Balsamic Glaze   Grilled Sourdough <i>GFO</i>	\$13
<b>Biscuits &amp; Gravy</b> - Burnt-End Sausage Gravy   Cheddar Drop Biscuits   Chive <i>GF</i>	\$11
<b>Milk Bun Cinnamon Rolls</b> - Cinnamon Syrup   Cream Cheese Frosting	\$10
<b>Spanish Tostada</b> - Potato & Onion Pave   Guajillo Salsa   Pickled Shallot   Crème Fraîche   Manchego   Poached Egg <i>GF</i>	\$13
<b>Cocktail Platter</b> - Chilled Jumbo Shrimp   Snow Crab Claws   Oysters   Chile Cocktail   Whole Grain Remoulade   Pomegranate Mignonette   Lemon <i>GF</i>	\$27
<b>Chicken &amp; Pancakes</b> - Crispy Herb Chicken, Mini Scallion Pancakes, Drop Pepper Honey <i>GF</i>	\$15

### Salads, Soup & Sandwiches

<b>Caesar Salad</b> - Soft Boiled Egg   Shaved Red Onion   Cracked Black Pepper   Crouton   Romaine   Caesar Dressing	\$14
<b>SF House Salad</b> - Shaved Parmesan   Olive Medley   Cucumber   Tomato   Pecans   Greens   Lemon Herb Vinaigrette <i>GF • VO</i>	\$14
<b>Lobster Bisque</b> - Butter Poached Lobster   Parsley <i>GF</i>	\$13
<b>Breakfast Sandwich</b> - Fried Egg   House Bacon   Beef Fat Potato   American Cheese   Chile Ketchup   Grilled Brioche <i>GFO</i>	\$20
<b>Four Star Mushroom Melt</b> - Confit Mushrooms   Triple Cream Brie   Onion Roll <i>GFO • VO</i>	\$18
<b>Grilled Ham &amp; Cheese</b> - Mortadella   American Cheese   Arugula   Roma Tomato   Black Garlic Aioli   Herb Focaccia <i>GFO</i>	\$18

*Chicken (+\$6) | Shrimp (+\$10) | Wagyu Flatiron (+ \$16) to any salad. Sandwiches come with a side of chips or a side salad.*

### Entrees

<b>Steak &amp; Eggs</b> - Grilled 7oz Prime Ribeye   Two Eggs   Grilled Focaccia   Beef Fat Potatoes <i>GFO</i>	\$29
<b>French Omelet</b> - Soft Curd   Crème Fraîche   Lumpfish Caviar   Chive   Dressed Greens <i>GF</i>	\$24
<b>Berries &amp; Creme French Toast</b> - Cinnamon Bread Pudding   Creme Anglaise   Macerated Blackberries   Candied Pecans	\$20
<b>Short Rib Skillet</b> - Braised Short Rib   Caramelized Onions   Roasted Root Vegetables   Drop Peppers   Hooks 5 Year   Two Eggs <i>GF</i>	\$27
<b>64 English Breakfast</b> - Jalapeno Burnt End Sausage   Confit Mushrooms   Stewed Red Beans   Grilled Sourdough   Roasted Heirloom Tomatoes <i>GFO</i>	\$24

### Desserts

<b>Bourbon Bread Pudding</b> - Michter's Bourbon Caramel   Crème Anglaise	\$10
<b>Basque Cheesecake</b> - Red Wine Ganache   Chantilly Cream <i>GF</i>	\$13
<b>Olive Oil Cake</b> - Citrus Cake   Spiced Coconut Custard   Macerated Berry <i>GF • V</i>	\$11

### Sides

<b>Grilled Sourdough</b> <i>GFO</i>	\$4
<b>Two Eggs</b> <i>GF</i>	\$5
<b>House Bacon</b> <i>GF</i>	\$6
<b>Side Salad</b> <i>GF</i>	\$4
<b>Beef Fat Potatoes</b> <i>GF</i>	\$6
<b>Potato Chips</b> <i>GF</i>	\$3

### Kid's Menu

*For children 12 & under. \$9 each or complimentary with the purchase of any adult entree.  
 Includes choice of side: potato chips or seasonal fruit*

<b>Kid's Omelet</b> - Two Eggs, American Cheese <i>GF</i>
<b>French Toast</b> - Maple Syrup & Powdered Sugar
<b>Grilled Cheese</b> - American Cheese, Sourdough <i>GFO</i>
<b>Pasta</b> - Red Sauce -OR- Butter & Parmesan
<b>Cheeseburger Sliders</b> - American Cheese, Potato Buns

PARTIES OF 8 OR MORE WILL HAVE ALL ITEMS PLACED ON ONE CHECK WITH 20% GRATUITY ADDED. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR POULTRY MAY INCREASE YOUR RISK OF A FOOD BORN ILLNESS.

GF = GLUTEN FREE | GFO = GLUTEN FREE OPTIONAL | V = VEGAN | VO = VEGAN OPTIONAL

^DENOTES UNPASTEURIZED. ✨ DENOTES ITEM CONTAINS EGG \*DENOTES ITEM CONTAINS NITRATES. ¶ DENOTES PASTURIZED

## LUNCH MENU

*Fridays & Saturdays 11:00am - 4:00pm*

### *Build Your Own Cheese & Charcuterie Board*

#### \$5 EACH

5 Year Cheddar | Hook's, WI - Cow ¶  
Mortadella | Fra' Mani, CA - Pork ¶  
Smoked Gouda | Marieke, WI - Cow ^  
Prairie Breeze | Milton Creamery, IA - Cow ¶  
Capicola | Tempesta, IL - Pork ¶  
Jalapeno Burnt End Sausage | LL Ranch - Cow

#### \$7 EACH

Manchego | Montevega, Spain - Sheep ¶ ✨  
Merlot Cheddar | Bella Vitano, WI - Cow ¶  
Supreme Brie Bites | Savencia, IL - Cow ¶  
Bresaola Brooklyn Cured | NY - Cow ¶  
Hot Calabrese Salami | Creminelli, UT  
Finocchiona Salami | Red Bear, IL - Pork ^

#### \$9 EACH

Truffle Gouda | Marieke, WI - Cow ^  
Prosciutto di Parma | Busseto, IL  
Sopressata Picante | Tempesta, IL - Pork ¶  
Garlic & Fine Herb Boursin | France - Cow ¶  
Humboldt Fog | Humboldt Co., CA - Goat ¶

Includes Seasonal Fruit & Assorted Crackers | Add Gluten Free Crackers +\$5 | Extra Crackers +\$5 | Honeycomb +\$4  
Add Seasonal Jams +\$2 | Fully Loaded - Jams, Candied Pecans, Olives, Sweet Droplet Peppers & Cornichons +\$5

### *Appetizers*

<b>Roasted Garlic Hummus</b> - Blistered Tomato Salad   Chickpea Dust   Crudit�   Grilled Pita	\$12
<b>Grilled Dates</b> - Prosciutto   Manchego   Drop Pepper Honey   Candied Pecan Crumble	\$13
<b>Bruschetta Tartine</b> - Herbed Goat Cheese   Roasted Roma Tomatoes   Balsamic Glaze   Grilled Sourdough	\$13
<b>Short Rib Arancini</b> - Caramelized Onion   Black Garlic Aioli   Parmesan	\$14
<b>Lobster Blini</b> - Butter Poached Lobster   Blini   Cr�me Fraiche   Lumpfish Caviar	\$18
<b>Beef Fat Potatoes</b> - Shredded Potato Pave   Black Garlic Aioli   Chile Ketchup	\$11
<b>Winter Tempura</b> - Celery Root   Herb Togarashi   Scallion Aioli	\$12

### *Perfect Pairings*

**\$21**

*Choose 2 Options Below - Gluten Free Bread Available Upon Request*

<b>Chef's Selection Charcuterie</b> - 1 Meat & 1 Cheese   Olives   Candied Pecans   Red Pepper Drops   Fruit   Jam
<b>Lobster Bisque</b> - Butter Poached Lobster   Parsley
<b>Caesar Salad</b> - Soft Boiled Egg   Shaved Red Onion   Cracked Black Pepper   Crouton   Romaine   Caesar Dressing
<b>SF House Salad</b> - Manchego   Olive Medley   Cucumber   Tomato   Candied Pecan   Lemon-Herb Vinaigrette
<b>Four Star Mushroom Melt</b> - Confit Mushrooms   Triple Cream Brie   Onion Roll
<b>Steak Pita</b> - Wagyu Flat Iron   Humboldt Fog Blue Cheese   Mango Mostarda   Arugula   Crispy Shallot Grilled Pita
<b>Burnt End Sausage</b> - Scallion Aioli   Guajillo-Tomato Jam   Arugula   Onion Roll
<b>Drop Pepper Chicken</b> - Grilled Chicken Breast   Drop Pepper Honey   Herb Goat Cheese   Roma Tomato   Romaine   Herb Focaccia
<b>Grilled Ham &amp; Cheese</b> - Mortadella   American Cheese   Arugula   Roma Tomato   Black Garlic Aioli   Herb Focaccia

### *Desserts*

<b>Bourbon Bread Pudding</b> - Michter's Bourbon Caramel   Cr�me Anglaise	\$10
<b>Basque Cheesecake</b> - Red Wine Ganache   Chantilly Cream	\$13
<b>Olive Oil Cake</b> - Citrus Cake   Spiced Coconut Custard   Macerated Berry	\$11

PARTIES OF 8 OR MORE WILL HAVE ALL ITEMS PLACED ON ONE CHECK WITH 20% GRATUITY ADDED. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR POULTRY  
MAY INCREASE YOUR RISK OF A FOOD BORN ILLNESS.

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## RAW BAR

**RAW OYSTERS**  
\$3.50 each | \$36 per dozen

### WEST COAST OYSTERS

Indulge in the diverse and often sweeter flavors of West Coast oysters. These oysters are prized for their complex profiles, influenced by the warmer, less saline waters of the Pacific Ocean.

### EAST COAST OYSTERS

Experience the robust and diverse flavors of the Atlantic with our selection of East Coast oysters. These oysters are known for their distinct characteristics, shaped by the colder, briny waters where they thrive.

Raw Oysters are served with Cocktail Sauce, Lemon, Hot Sauce & Pomegranate Mignonette

**JUMBO SHRIMP COCKTAIL | \$5 Each**

**SNOW CRAB CLAWS | \$8 Each**

Shrimp & Crab Claws are Served with Cocktail Sauce, Lemon & Remoulade

**CAVIAR - 28 GRAM JARS**

### AMERICAN SALMON \$35

American Salmon Caviar has a delicate, pure flavor with a touch of sweetness and a pleasant, balanced brine that is not overly salty.

### PADDLEFISH \$45

This caviar boasts a mild and earthy flavor profile, often described as smooth and buttery. It offers a delicate touch of brininess without being excessively salty.

### HACKLEBACK STURGEON \$75

This caviar has a rich, buttery taste with a subtle nuttiness. A hint of sweetness balances the flavor, making it a mild choice for those new to caviar.

### IMPERIAL RUSSIAN OSSETRA \$117

Imperial Ossetra is distinguished by its golden hue, which can range from light amber to a rich, luminous gold. This prized color, historically reserved for royalty, contributes to its exclusivity. Expect a buttery richness, complemented by nutty notes (often reminiscent of walnuts or hazelnuts), hints of caramel, and a delicate touch of brininess.

Caviar is served with Homemade Gluten Free Blinis, Egg White, Egg Yolk, Shallot & Crème Fraîche

Love Caviar? Looking to Serve Caviar at Home? Ask Your Server About Our Retail Caviar Orders, Special Pricing & The Sippin' Sturgeon Caviar Club.

**1/4 OUNCE CAVIAR TASTING**

Served with Three Housemade Gluten Free Blinis & Crème Fraîche

**LUMPFISH CAVIAR \$5**

**GOLDEN WHITEFISH CAVIAR \$7**

**SALMON CAVIAR \$9**

**TROUT CAVIAR \$9**

**CAVIAR FLIGHT \$25**

1/4 Ounce of Each Caviar Listed Above

**1/4 OUNCE CAVIAR AMUSE**

Take Your Caviar Experience to The Next Level With Our Chef-Curated Amuse Bites, Crafted to Perfectly Showcase the Caviar.

**LUMPFISH CAVIAR \$11**

Torched Brie Crustini - Herb Focaccia | Brie | Herb Oil

**GOLDEN WHITEFISH CAVIAR \$13**

Potato Pave - Winter Cream Sauce | Chive

**SALMON CAVIAR \$15**

Crispy Deviled Egg - Panko Breaded Egg White | Herb Yolk Mousse | Celery Leaf

**TROUT CAVIAR \$15**

Tempura Branzino - Whole Grain Remoulade | Dressed Arugula

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## DINNER MENU

**Mon-Sat: 4:00pm - 9:00pm | Sun: 3:00pm - 8:00pm**

### *Build Your Own Cheese & Charcuterie Board*

#### \$5 EACH

5 Year Cheddar | Hook's, WI - Cow ¶  
Mortadella | Fra' Mani, CA - Pork ¶  
Smoked Gouda | Marieke, WI - Cow ^  
Prairie Breeze | Milton Creamery, IA - Cow ¶  
Capicola | Tempesta, IL - Pork ¶  
Jalapeno Burnt End Sausage | LL Ranch - Cow

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Humboldt Fog | Humboldt Co., CA - Goat ¶

Includes Seasonal Fruit & Assorted Crackers | Add Gluten Free Crackers +\$5 | Extra Crackers +\$5 | Honeycomb +\$4  
Add Seasonal Jams +\$2 | Fully Loaded - Jams, Candied Pecans, Olives, Sweet Droplet Peppers & Cornichons +\$5

### *Appetizers*

<b>Roasted Garlic Hummus</b> - Blistered Tomato Salad   Chickpea Dust   Crudit�   Grilled Pita	\$12
<b>Grilled Dates</b> - Prosciutto   Manchego   Drop Pepper Honey   Candied Pecan Crumble	\$13
<b>Bruschetta Tartine</b> - Herbed Goat Cheese   Roasted Roma Tomatoes   Balsamic Glaze   Grilled Sourdough	\$13
<b>Bacon &amp; Blue</b> - Peppered Bacon   Humboldt Fog   Drop Pepper Honey   Crispy Pickled Shallot	\$12
<b>House Made Focaccia</b> - Rosemary Salt   Red Sauce   Salted Butter	\$11
<b>Wagyu Sliders</b> - Herbed Goat Cheese   Guajillo Jam   Potato Roll	\$21
<b>Short Rib Arancini</b> - Caramelized Onion   Black Garlic Aioli   Parmesan	\$14
<b>Lobster Blini</b> - Butter Poached Lobster   Blini   Cr�me Fraiche   Lumpfish Caviar	\$18
<b>Chicken Za'atar</b> - Mint Crema   Pickled Shallot   Chickpea Dust   Grilled Pita	\$13
<b>Duck Lollipops</b> - Miso Glaze   Scallions	\$15
<b>Beef Fat Potatoes</b> - Shredded Potato Pave   Black Garlic Aioli   Chile Ketchup	\$11
<b>Winter Tempura</b> - Celery Root   Herb Togarashi   Scallion Aioli	\$12

### *Salads, Soup & Sides*

<b>Caesar Salad</b> - Soft Boiled Egg   Shaved Red Onion   Cracked Black Pepper   Crouton   Romaine   Caesar Dressing	\$9   \$16
<b>SF House Salad</b> - Manchego   Olive Medley   Cucumber   Tomato   Candied Pecan   Lemon Herb Vinaigrette   Greens	\$9   \$16
<b>Lobster Bisque</b> - Butter Poached Lobster   Parsley	\$13

Add Burnt End Sausage (+\$5) | Chicken (+\$6) | Shrimp (+\$11) | Wagyu Flatiron (+ \$16) to any salad or entr e.

### *Entrees*

<b>Grilled Branzino</b> - Lumpfish Caviar   Scallion & Tomato Reduction   Lardon   Grilled Celeriac   Creamy Polenta	\$32
<b>Black Truffle Risotto</b> - Confit Mushroom   Herb Risotto   Shaved Black Truffle   Sumac Onions	\$31
<b>Miso Pork Belly</b> - Miso Brown Butter   Herb Gnocchi   Broccolini	\$27
<b>Wagyu Oscar</b> - Shredded Potato Pave   Butter Poached Lobster   Broccolini   Brown Butter Bearnaise	\$54
<b>Linguine alla Vodka</b> - Creamy Guajillo Vodka Sauce   Confit Mushrooms   Broccolini	\$23
<b>Coffee Braised Short Rib</b> - Coffee & Sage Demi   Roasted Root Vegetables   Whipped Potato	\$31

### *Desserts*

<b>Bourbon Bread Pudding</b> - Michter's Bourbon Caramel   Cr�me Anglaise	\$10
<b>Basque Cheesecake</b> - Red Wine Ganache   Chantilly Cream	\$13
<b>Olive Oil Cake</b> - Citrus Cake   Spiced Coconut Custard   Macerated Berry	\$11

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## LIBATIONS

### *THC Beverages - Limit of 10mg Per Guest*

<b>DRO Kush Berry</b>   THC Seltzer   5mg	\$12
<b>DRO Grapefruit Lime Haze</b>   THC Seltzer   5mg	\$12
<b>Recess Blood Orange</b>   CBD Sparkling Water   10mg	\$13
<b>Recess Peach Ginger</b>   CBD Sparkling Water   10mg	\$13
<b>Stiiizy Mango</b>   Delta-9 Seltzer   5mg	\$12
<b>Stiiizy Strawberry Kiwi</b>   Delta-9 Seltzer   5mg	\$12

### *Non-Alcoholic Wines By The Glass*

<b>Hand on Heart</b>   Chardonnay - California	\$10
<b>Hand on Heart</b>   Cabernet Sauvignon - California	\$11
<b>Hand on Heart</b>   Rose - California	\$10
<b>Hand on Heart</b>   Sauvignon Blanc - California	\$10
<b>Codorniu Zero</b>   Brut - Spain	\$9

### *Signature Cocktails*

<b>Buffalo Trace Old-Fashioned</b> - Buffalo Trace Bourbon   Bitters   Orange Peel   Simple	\$16
<b>OG Manhattan</b> - Michter's Rye   Antica Sweet Vermouth   Bitters   Luxardo Cherry	\$16
<b>Spiced Rum Punch</b> - Spiced Rum   Apple Cider   Cranberry   Lemon   Cinnamon-Vanilla Simple	\$14
<b>Especially Awake</b> - Pearl Vanilla Vodka   Kahlua   Mr. Black Coffee Liqueur   With or Without Baileys	\$14
<b>Berry Bourbon Blues</b> - Michter's Bourbon   Blueberry Puree   Cinnamon-Vanilla Simple   Lime   Mint	\$14
<b>Blackberry Bourbon Smash</b> - Four Roses Single Barrel   Blackberries   Lime   Basil   Simple	\$15
<b>Gingerbread Moscow Mule</b> - Pearl Vanilla Vodka   All Spice Simple   Lime   Ginger Beer	\$14
<b>Heat Miser-Rita</b> - 21 Seeds Jalapeno Tequila   Cranberry   Lime   Simple	\$14
<b>Cardamom Gin Fizz</b> - Tanqueray Gin   Orange Cardamom Simple   Lemon Juice   Rosemary   Tonic	\$14

### *Spiritless Beverages*

<b>Coke - Diet Coke - Sprite</b>   12oz Can	\$3
<b>Atypique</b>   Non-Alcoholic Red Sangria Sparkling Water	\$8
<b>Atypique</b>   Non-Alcoholic Mojito Sparkling Water	\$8
<b>Atypique</b>   Non-Alcoholic Margarita Sparkling Water	\$8
<b>Coffee</b>	\$4
<b>Hot Tea</b>   Assorted Flavors	\$3
<b>Lemonade or Iced Tea</b>	\$4
<b>Flavored Lemonade or Tea</b>	\$6
Guava   Mango   Peach   Passion Fruit   Raspberry   Watermelon   Blueberry	
<b>"TEQUILA" Mockingbird</b> - Clean Co. NA Tequila   Lychee Puree   Grapefruit Soda   Lemon   Fire Tincture	\$13
<b>Gin-less Delight</b> - Clean Co. NA Gin   Passion Fruit   Lime   Codorniu NA Cava	\$13
<b>Not a Booze Cruise</b> - Clean Co. NA Rum   Lemon   Apple Cider   Cranberry   Cinnamon-Vanilla Simple	\$13

### *Sparkling Wines By The Glass*

<b>Mionetto</b>   Prosecco - Italy	\$8
<b>Codorniu</b>   Cava - Spain	\$8
<b>Domaine Chandon</b>   Brut - California	\$12
<b>Domaine Chandon</b>   Brut Rose - California	\$12
<b>Moet &amp; Chandon</b>   Brut - France	\$26
<b>Moet &amp; Chandon</b>   Brut Rose - France	\$27
<b>Vietti</b>   Moscato d'Asti - Italy	\$12
<b>Veuve Yellow Label</b>   Brut - France	\$39

### *Spirits*

<b>Angel's Envy</b>   Bourbon - \$15
<b>Buffalo Trace</b>   Bourbon - \$14
<b>Bulleit</b>   Bourbon - \$14
<b>Four Roses Single Barrel</b>   Bourbon - \$13
<b>Michter's</b>   Bourbon - \$14
<b>Hendricks</b>   Gin - \$15
<b>Tanqueray</b>   Gin - \$12
<b>Inverroche</b>   Gin - \$11
<b>Bacardi Silver</b>   Rum - \$9
<b>Captain Morgan</b>   Rum - \$10
<b>Meyers Dark</b>   Rum - \$10
<b>Dalmore 12</b>   Scotch - \$19
<b>Dalmore 14</b>   Scotch - \$30
<b>Dewar's White Label</b>   Scotch - \$12
<b>Lagavulin 16</b>   Scotch - \$36
<b>21 Seeds Jalapeno</b>   Tequila - \$10
<b>Corazon Blanco</b>   Tequila - \$11
<b>Corazon Reposado</b>   Tequila - \$12
<b>Belvedere Pure Organic</b>   Vodka - \$15
<b>Kettle One</b>   Vodka - \$12
<b>Tito's</b>   Vodka - \$10
<b>Bulleit Rye</b>   Whiskey - \$14
<b>Michter's Rye</b>   Whiskey - \$14
<b>Michter's Sour Mash</b>   Whiskey - \$14
<b>Sazerac Rye</b>   Whiskey - \$12

### *Beer*

<b>Gruvi</b>   Non-Alcoholic Golden Ale	\$7
<b>Gruvi</b>   Non-Alcoholic Juicy IPA	\$7
<b>Penrose Helles</b>   Lager	\$9
<b>Pollyanna Eleanor</b>   Porter	\$9
<b>Penrose Taproom</b>   America IPA	\$9
<b>Maplewood Son of Juice</b>   Hazy IPA	\$9
<b>Old Irving</b>   Rotating Sour	\$10
<b>Old Irving Della</b>   Kolsch	\$9
<b>Big Sky Moose Drool</b>   Brown Ale	\$9
<b>Seipp's</b>   Hefeweizen	\$8
<b>Seipp's</b>   Extra Pale Pilsner	\$8
<b>Beak &amp; Skiff 1911 Original</b>   Hard Cider	\$8
<b>Beak &amp; Skiff 1911 Black Cherry</b>   Hard Cider	\$8

## RESERVE WINES

### *Sparkling Wine*

KRUG N/V GRAND CUVEE - CHAMPAGNE, FR	\$229.98
DOM PERIGNON 2013 BRUT - CHAMPAGNE, FR	\$379.98
CRISTAL 2004 BRUT - CHAMPAGNE, FR	\$419.98
CRISTAL 2005 BRUT - CHAMPAGNE, FR	\$439.98

### *Grand Cru Wine Club*

Join today to experience new, unique and hard to find wines. Three different membership levels with zero monthly subscriptions. Membership also saves you 10% on all retail to-go purchases, zero corkage fee, invite to our monthly pick-up party, entry into the Monthly Magnum Raffle and more. Just ask a server for details!

### *Whites*

AMELIA 2019 CHARDONNAY - VALLE DEL LIMARI, CL	\$100.98
ROMBAUER 2022 PROPRIETOR SELECTION CHARDONNAY - CA	\$109.98
ZD 2019 RESERVE CHARDONNAY - CARNEROS, CA	\$118.98
PETER MICHAEL 2022 'L'APRES-MIDI' SAUVIGNON BLANC - KNIGHTS VALLEY, CA	\$116.98
ALBERT BICHOT 2022 'AUX QUARTS' POUILLY-FUISSE PREMIER CRU - MACONNAIS, FR	\$129.98
EISELE VINEYARDS 2016 SAUVIGNON BLANC - NAPA VALLEY, CA	\$154.98
PETER MICHAEL 2020 'MA BELLE-FILLE' CHARDONNAY - KNIGHTS VALLEY, CA	\$159.98
PETER MICHAEL 2023 'BELLE COTE' CHARDONNAY - KNIGHTS VALLEY, CA	\$170.98
PETER MICHAEL 2021 'MA BELLE-FILLE' CHARDONNAY - KNIGHTS VALLEY, CA	\$186.98
ALBERT BICHOT 2022 'LES CLOS' CHABLIS GRAND CRU - LONG-DEPAQUIT, FR	\$253.98
ALBERT BICHOT 2022 'MOUTONNE' CHABLIS GRAND CRU - MONOPOLE, FR	\$403.98

### *New World Reds*

SOTER 2019 PINOT NOIR - YAMHILL-CARTON, OR	\$109.98
LEONETTI CELLARS 2017 MERLOT - WALLA WALLA, WA	\$134.98
LEONETTI CELLARS 2020 MERLOT - WALLA WALLA, WA	\$139.98
LEONETTI CELLARS 2021 MERLOT - WALLA WALLA, WA	\$139.98
NO GIRLS 2019 GRENACHE - WALLA WALLA, WA	\$171.98
P.MICHAEL 23 'LE CAPRICE' PINOT NOIR - FORT ROSS, CA	\$211.98
HORSEPOWER 2020 SYRAH - WALLA WALLA, WA	\$236.98
P.MICHAEL 2017 'MA DANSEUSE' PINOT NOIR - SONOMA, CA	\$271.98

### *International Reds*

ACHAVAL FERRER 2018 FINCA MIRADOR MALBEC - ARGENTINA	\$183.98
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### *New Word Red Blends*

OVERTURE 2021 - NAPA VALLEY, CA	\$241.98
PAHLMAYER 2018 PROPRIETARY RED - NAPA VALLEY, CA	\$249.98
QUINTESSA 2021 - RUTHERFORD, CA	\$319.98
DOMINUS 2018 - YOUNTVILLE, CA	\$369.98
DOMINUS 2019 - YOUNTVILLE, CA	\$449.98
DOMINUS 2020 - YOUNTVILLE, CA	\$469.98
OPUS ONE 2022 - OAKVILLE, CA	\$589.98
OPUS ONE 2014 - OAKVILLE, CA	\$687.98
DOMINUS 2018 - YOUNTVILLE, CA (1.5L)	\$799.98
HARLAN ESTATES 2021 - NAPA VALLEY, CA	\$2,147.98

### *New World Cabernet Sauvignons*

SHAFER 2021 TD-9 - NAPA VALLEY, CA	\$114.98
SHAFER 2022 ONE POINT FIVE - NAPA VALLEY, CA	\$161.98
ROMBAUER 2017 DIAMOND SELECT - NAPA VALLEY, CA	\$169.98
SEBASTIANI CHERRYBLOCK 2019 - SONOMA, CA	\$173.98
BOICH 2014 MOUNT VEEDER - NAPA VALLEY, CA	\$248.98
SPOTTSWOODE 2018 - NAPA VALLEY, CA	\$264.98
PETER MICHAEL 2019 'LES PAVOTS' - KNIGHTS VALLEY, CA	\$269.98
MAYACAMAS 2007 - MOUNT VEEDER, CA	\$278.98
DAVIS ESTATE 2017 PHASE V - CALISTOGA, CA	\$285.98
BUCCELLA 2020 - NAPA VALLEY, CA	\$317.98
CLIFF LEDE 2018 POETRY - NAPA VALLEY, CA	\$319.98
PETER MICHAEL 2022 'LES PAVOTS' - KNIGHTS VALLEY, CA	\$337.98
GAGNON-KENNEDY OLD FEDERAL BLOCK - NAPA VALLEY, CA	\$409.98
SHAFER 2019 HILLSIDE SELECT - NAPA VALLEY, CA	\$429.98
SHAFER 2021 HILLSIDE SELECT - NAPA VALLEY, CA	\$446.98
ALEJANDRO BULGHERONI 2021 - NAPA VALLEY, CA	\$487.98
HUNDRED ACRE 2017 'ARK VINEYARD' - ST. HELENA, CA	\$829.98

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