



COCKTAIL MENU

815 – Old Forester Rye, Bitter Truth pimento dram, Luxardo Cherry Sangue, lemon, simple	12	ESPRESSO LANE – BroVo vodka, coffee cordial, toasted milk syrup, vanilla chai tincture	12	CHERRY POTTER – Luxardo sour cherry gin, balsamic vinegar, Luxardo Cherry Sangue, splash of champagne	12
BOOZY BONFIRE – Old Forester bourbon, Averna amaro, chinotto, bitters	12	CELERY ROOT OF ALL EVIL – Gin, celery liquor, lime, elderflower	12	TRUST ME BRO – Four Pillars Bloody Shiraz gin, Mulassano sweet vermouth, Apologue Carrot	12
SSZ – Old Forester bourbon, Apologue Saffron, Grand Marnier, lemon, simple	11	BYE BYE BIRDIE – BroVo vodka, elderflower, Grand Marnier, lemon	12	SLO-MO – Cimarron reposado tequila, BroVo amaro #4, BroVo chocolate, ancho chili, orange bitters	12
SMOKE SHOW – Old Forester rye, house smoked cherry amaretto cordial, Botanik black pepper amaro, cherrywood smoke	12	WONDERLUST – Maxime Trijols cognac, Apologue Aronia, orange curacao, Mulassano bianco	12	HOODIE SEASON – Cimarron tequila, apricot, orange curacao, apple bitters	12
NIGHT LIGHT – Monkey Shoulder scotch, Campari, black pepper tincture, coffee cordial, orange bitters	13	OH MY GOURD! – Butter washed rum, house made butternut squash juice, butternut squash syrup, lemon, apple bitters	12	SUN'S OUT, PLUM'S OUT – Maraska Slivovitz, Old Forester rye, roasted coffee cordial	12
MOUNTAIN MOOD – Rum, Pasubio Vino Amaro, coffee vermouth	11	N/A PHONY NEGRONI	9	COLD FRONT – Clarified milk punch: Whiskey, five spice, banana, falernum, lemon	13
LA DOLCE VITA – Vodka, graham cracker, carrot, toasted milk syrup, coffee vermouth	12				

We are happy to create any custom alcoholic or non-alcoholic beverage for you! We proudly use high quality NA products to create an exceptional mocktail experience. Please tell us a few flavors you like and we'll take it from there! Best Intentions \$13 Mocktail Best Intentions \$9

WINE

Whites

CANTINA DELLA TORRE PINOT GRIGIO, VENETO, ITALY – Crisp, bright acidity, peach blossom aromas, and pear notes	\$10/\$33	CHEMISTRY CHARDONNAY, OREGON – Bright acid, tropical fruits, soft texture, tart apple, touch of vanilla	\$11/\$36	MUSSEL BAY SAUVIGNON BLANC, MARLBOROUGH, NZ – Clean crisp palate with ripe tropical fruits and a well balanced acidity	\$11/\$36
WYCLIFFE BRUT CHAMPAGNE – White blossom, effervescent, bright	\$9/\$30	TUTELA PROSECCO, TREVISO, ITALY – Citrus zest, persistent bubbles, aromas of orange zest, green apple, pear	\$10/\$33	OAK FARMS FIANO ESTATE GROWN, 2022 – Aromas of citrus, peach, notes of vanilla, lemon zest and ginger, rich mouthfeel and an elegant, lingering finish.	\$14/\$42

Reds

CASTELVECCHIO CABERNET SAUVIGNON, ITALY – Red fruits, earthy, moderate tannins, full body, tobacco spice	\$13/\$46	GUNTHER SCHLINK PINOT NOIR, GERMANY – Smooth, medium body, dry, bright red cherry, raspberry, and earthy undertones, subtle spice and silky texture	\$11/\$36	THE BUTCHER, ZWIEGELT, AUSTRIA – Dark berry, cherry, and spice with black pepper notes, fresh, juicy, and balanced, soft tannins and a clean finish	\$12/\$42
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FORTE DO CEGO, \$10/\$33 RED BLEND, PORTUGAL – Ripe red fruits and spices, soft leather, black pepper, elegant with soft tannins	FONTELLA CHIANTI \$10/\$33 CLASSIC, ITALY – Medium-bodied structure with flavors of raspberry, earth, and a subtle spiciness	SPINELLI \$11/\$36 MONTEPULCIANO D'ABRUZZO, ESTATE – Fresh red fruit, lively aromas of chestnut and red plum and hints of spice and herbs. Soft on the palate with balanced tannins
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BOTTLE RESERVE

POMAR JUNCTION VINEYARD CABERNET \$48 SAUVIGNON 2023 PASO ROBLES GIORNATA, ORANGOTANGO, ORANGE \$55 2024 CHATEAU SAINT-ROCH KERBUCCIO 2020 \$60	DELAMOTTE CHAMPAGNE BRUT, FRANCE \$75 WINKLER-HERMADEN PINOT BLANC, \$65 VULKANLAND STEIERMARK DAC 2023
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DRAFT BEER

ALASKAN AMBER 7 CIDERBOYS PEACH CIDER 7 CARLYLE VANILLA CREAM 7 ALE	BIG GROVE EASY EDDY 7 HAZY IPA SAUGATUCK RAINBOW 7 RODEO IPA	PRAIRIE STREET BREWING 7 SCREW CITY LIGHT LENA CARAMEL PECAN 7 COFFEE STOUT
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AMARO

An Italian digestivo, after dinner drink, made with various botanicals, herbs, and spices

AMARO IMPORTANTE 10 CARDAMARO 10 CYNAR 10 DEL CAPO CLEMENTINE 9 MADAME MILU BALSAMIC 11 HERBAL AMARO NOVEIS BITTER 9 NOVEIS FERNET 9 NOVEIS AMARO 9 SPINELLI BLOCKHAUS 11	AMARO MANDRAGOLA 12 BERGAMOTTO 10 FANTASTICO BRAULIO 11 FACCIA BRUTTO GREEN 10 FORO SPECIALE AMARO 9 FERNET BRANCA 10 HEIRLOOM PINEAPPLE 11 AMARO VECCHIO DEL CAPO 10 AMARO	ANTIQUE HERBAL 11 AMARO AMARO MONTENEGRO 9 AVERNA AMARO 10 FACCIA BRUTTO ALPINO 11 FACCIA BRUTTO YELLOW 11 ROGER AMARO DA 10 TENERE PASUBIO VINO AMARO 11 ZUCCA RABARBARO 10
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