

Wine on Tap

White

Pinot Grigio ^{HH} <i>Tiamo Veneto, IT</i>	10 14 38
Chenin Blanc <i>Pine Ridge Napa, CA</i>	14 20 54
Grüner Veltliner ^{HH} <i>Pratsch Austria</i>	10 14 38
Sauvignon Blanc <i>Mohua Marlborough, NZ</i>	14 20 54
French White Blend <i>Famille Perrin Reserve Rhone, FR</i>	13 18 50
Chardonnay <i>Harken Central Coast, CA</i>	14 18 54

Bubbles & Rosé

Rosé ^{HH} <i>Mont Gravet Languedoc, FR</i>	10 14 38
Rosé <i>Studio by Miraval Provence, FR</i>	13 18 50
Rosé Prosecco <i>Belstar Veneto, IT</i>	13 18 50
Prosecco <i>La Marca Treviso, IT</i>	13 18 50
Bucket of Bubbles <i>La Marca 187 ML for the table</i>	60

Red

Pinot Noir <i>Elouan OR</i>	13 18 50
Sangiovese Blend ^{HH} <i>Querceto Tuscany, IT</i>	10 14 38
Petite Sirah Blend <i>Pessimist Paso Robles, CA</i>	18 26 70
Zinfandel <i>Marietta OVR Sonoma, CA</i>	15 21 58
Nero d'Avola ^{HH} <i>Stemmari Sicilia, IT</i>	10 14 38
Malbec <i>Santa Julia Reserva Mendoza, ARG</i>	13 18 50
Merlot Blend <i>Santa Julia Reserva Trentino, IT</i>	13 18 50
Cabernet Sauvignon <i>Robert Hall Paso Robles, CA</i>	16 23 62

Wine Flights

Red <i>Elouan Pinot Noir, Robert Hall Cabernet Sauvignon, Stemmari Nero d'Avola</i>	22
White <i>Austin Chardonnay, Mohua Sauvignon Blanc, Pratsch Gruner Veltliner</i>	20
Rosé <i>Belstar Prosecco Rosé, Studio by Miraval Rosé, Mont Gravet Rosé</i>	19

Martinis

Leela's Classic Espresso Martini <i>coffee-infused HG premium vodka, mr black, frangelico, cream, torched cinnamon</i>	15
Dirty House Martini <i>HG premium vodka, olive brine, blue cheese salt, stuffed blue cheese olive</i>	14
Pornstar Martini <i>HG premium vodka, lime, passionfruit, vanilla, served with la marca bubbles</i>	18

Why Choose?

<i>a sampling of our 3 favorite tini's</i>	35
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Signatures

Worth Ordering Twice <i>hibiscus-infused pueblo viejo reposado tequila, combier rose, lime, grapefruit, pineapple, guava, topo chico</i>	14
Power Move <i>raspberry-infused new amsterdam gin, campari, amaro montenegro, crème de cacao, chocolate bitters</i>	14
Chambong <i>house bubbles</i>	5 8 16

Fresh & Light

Velvetini <i>non-alcoholic</i> <i>lyre's coffee originale, cold brew concentrate, dark brown turbo, cream, torch cinnamon</i>	13
On a Break Spritz <i>non-alcoholic</i> <i>lyre's italian orange and classico brut, topped with topo chico</i>	13

Sparkling

tapped with house bubbles

Fiore Rosato <i>pueblo viejo tequila, ramazzotti aperitivo rosato, lime, raspberry, vanilla</i>	13
Sparkling 75 <i>new amsterdam gin, italicus, lemon, rosemary, thyme</i>	13
Spring Fizz <i>tito's vodka, pineapple, lime, basil, honey</i>	13
Dragon Fruit Hugo <i>dragon fruit st germain, topo chico</i>	13

Happy Hour

Monday - Friday • 4:00 pm - 6:00 pm
select cocktails \$7 & select wines \$7 ^{HH}

Food Menu

