

## Wine on Tap

### White

Pinot Grigio <sup>HH</sup> <i>Tiamo   Veneto, IT</i> .....	10   14   38
Chenin Blanc <i>Pine Ridge   Napa, CA</i> .....	14   20   54
Pinot Gris <i>Rainstorm   Willamette Valley, OR</i> .....	14   20   54
Grüner Veltliner <sup>HH</sup> <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> .....	13   18   50
Chardonnay <i>Austin   Paso Robles, CA</i> .....	14   20   54
Riesling <i>Trefethen   Napa Valley, CA</i> .....	18   26   70

### Bubbles & Rosé

Rosé <sup>HH</sup> <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
Pinot Noir <i>Imagery   CA</i> .....	15   21   58
Sangiovese Blend <sup>HH</sup> <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 <sup>HH</sup> <i>Stemmari   Sicilia, IT</i> .....	10   14   38
Malbec <i>Santa Julia Reserva   Mendoza, ARG</i> .....	13   18   50
Merlot Blend <i>Mezzacorona Dinotte   Trentino, IT</i> .....	13   18   50
Cabernet Sauvignon <i>Robert Hall   Paso Robles, CA</i> .....	16   23   62
Cabernet Sauvignon <i>Oberon   Napa Valley, CA</i> .....	20   29   78
Grenach-Syrah Blend <i>Beckmen Cuve Le Blanc   CA</i> .....	10   14   38

### 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, guarava, topo chico</i> .....	14
Power Move <i>raspberry-infused new amsterdam gin, campari, amaro montenegro, crème de cacao, chocolate bitters</i> .....	14
Sparkling Frozen Limonata <i>pueblo viejo blanco tequila, limoncello, lime, bubbles</i> .....	15
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 <sup>HH</sup>*

## Food Menu

