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## WINE BY THE GLASS

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### White Wine

5oz/9oz/Bottle

Ormarine - Picpoul - de Pinet - Languedoc-Roussillon - \$13/22/52

Michel Lynch - Bordeaux blanc- Bordeaux - France - \$15/26/62

Poplar Grove - Pinot gris - Okanagan Valley - \$14/24/60

Les Pouches - Chenin Blanc - Saumur- \$17/30/70

La Crema - Chardonay - Monterey - \$18/34/78

### Red Wine

5oz/9oz/Bottle

Nespolini - Blend - Emilia-Romagna - Italy - \$12/19/50

Faustinet- Tempranillo - Rioja - Spain - \$15/25/62

BelColliue - Nebbiolo - Lanche - Italy - \$15/26/68

Les Montées - Pinot Noir - Loire - France - \$18/32/75

Chateau Clou du Pin - Blend - Bordeaux - France - \$16/28/70

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## SIGNATURE COCKTAILS

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Old Sidney - rum, sauvignon blanc syrup, lime, prosecco, mint - \$16

Kiss From a Rose - elderflower rose empess, lemon, elderflower tonic - \$16

Sazerac By The Sea - mezcal, seaweed syrup, bitters - \$15

Beacon Fog - cognac, earl grey syrup, lemon, egg - \$17

The Black Pearl - tequila, chambort, jalapeño syrup, lime, blackberry- \$17

The Old Timers - jameson, chartreuse, sweet vermouth - \$15

French Blues - gin, blue curaçao, thyme syrup, lemon, prosecco - \$ 15

Rhubarb Collins -calvados, Rhubarb liquor, Cranberry grenadine, lemon, soda - \$14

The Fifth - forty creek, amaro nardini, simple syrup, bitters - \$16

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## BEER & CIDER

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Small Gods - German Pilsner - \$10

Small Gods - IPA - \$10

Small Gods - rotating - \$10

Victoria Cider - Dry - \$10/16/40

Victoria Cider - Perry - \$10/16/40

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Sparkling Water - \$7