

cocktails

1/2 Priced Cocktails | Monday - Sunday 5:00 - 6:00 PM

CHINOIS MULE \$13

Absolut Vodka, Crème de Cassis, Berry Shrub, Lime, Ginger Beer

COCO MARSEILLE \$14

Altos Blanco Tequila, Basil Sesame Coconut Cream, Suze, Honey, Lime

SHIZI PUSHOVER \$15

J. Reiger Gin, Persimmon, Anise Cocchi Americano, Rockeyes Botanical, Orange Bitters, Tonic

BC L'ESPRESSO \$18

Planteray Cut & Dry Coconut Rum, Pandan, Cantera Negra Café, Espresso, Bitters

MSG MARTINI \$16

Gray Whale Gin, MSG-Olive Brine, Shaoxing Wine

FALL IN NORMANDY \$14

Calvados, Banana, Amaro Di Angostura, Cinnamon, Lime

HUMBLE COBBLER \$15

Mal Bien Limón Mezcal, Peach, Genépy des Alpes, Lime

CARRÉ NOUVELLE \$15

Redemption Rye, Monnet VS, Dolin Rouge, Baltamaro Szechuan Amaro, Bitters

THE DORSIA \$15

Amarás Verde Mezcal, Crème de Cacao, Ancho Reyes, Cherry Vanilla Bitters

IRON GODDESS \$15

IG Tea-Infused Wild Turkey Bourbon, Montenegro, Pimento Dram, Blackstrap & Cherry Vanilla Bitters, Egg White

MOUSSE À LA PÊCHE \$16

D'Ussé Cognac, Peach, Lime, Orgeat Thyme Foam

wine BY THE GLASS

WHITES



Chardonnay, Louis Latour, Ardèche	UNOAKED, HONEY SUCKLE, WHITE FLOWERS	\$14 \$56
Chenin Blanc, Ch. Moncontour, Vouvray	STONEFRUIT, ROUND MOUTHFEEL, FRESH CITRUS	\$12 \$48
Sauv. Blanc, Dm. Gilles Lesimple, Sancerre	DRY, BRIGHT MINERALITY, CRISP GREEN APPLE	\$18 \$70
Sauv. Blanc, L'Orangerie, Pays D'Oc	FRESH GRAPEFRUIT CITRUS, CRISP, BRIGHT	\$13 \$50
Viognier, Dm. du Tix, Vaucluse	MEDIUM TO FULL BODIED, PARTIAL OAK, SILKY	\$16 \$64

REDS

Bordeaux Blend, Ch. du Beau Vallon, St Emilion	RICH, DARK FRUIT, CHOCOLATE, SPICE	\$15 \$60
Malbec, Ch. du Cedre "Héritage," Cahors	BLACKCURRANT, JUICY PLUM, EARTHY	\$15 \$60
Pinot Noir, Christian Lauverjat 2020, Sancerre	DRY, TART CHERRY, EARTHY	\$18 \$72
Syrah, Delas Les Launes, Crozes-Hermitage	AMPLE TANNIN, CASSIS, PLUM, VIOLETS	\$16 \$64
Tannat/Cab Franc, Ch. Peyros "Héritage"	FIRM TANNIN, PERFUMED BLACK FRUITS, LICORICE	\$13 \$52

ROSÉ

Ch. D'Estoublon, Roseblood Rosé, Provence	DRY, CRISP MINERALITY, BLACKCURRANT	\$14 \$56
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BUBBLES

Crémant de Bordeaux Brut, Louis Vallon	\$12 \$40
G.H. Mumm Grand Cordon Rouge Brut	\$16 \$85
G.H. Mumm Grand Cordon Rosé Brut	\$17 \$100

BEER

TsingTao Lager, China (4%)	\$5
Soul Mega Pale Ale, D.C. (5.5%)	\$8.5
Soul Mega IPA, D.C. (6%)	\$8.5
Kronenbourg Blanc, France (5.0%)	\$8
Duchess Red Sour, Belgium (7%)	\$10

COFFEE

Single Espresso	\$4
Double Espresso	\$7
Americano	\$5

ZERO-PROOF

Mocktail: Bartender's Creation	\$5
Beer: TsingTao 0.0	\$6
Soda: Coca-Cola or Diet, Sprite, Ginger Ale, Spicy Ginger Beer	\$3
Juice: Pineapple, Orange, Cranberry, Grapefruit	\$4
Sparkling Water: San Pellegrino (1 Liter)	\$5
Red Bull: Energy Drink, Sugarfree, Red Edition (Watermelon)	\$7