

Happy Hour

5pm - 7pm Sunday ~ Friday
Till 9pm @ Downstairs Bar Thursday and Friday
At the Bar Only

\$6 Beers

Stella Artois / Brooklyn Lager

\$6 Wines

Red

Malbec Jelu Estate; Zonda Valley, San Juan, Argentina 2012
Cabernet Sauvignon Lockhart; Napa, Ca. 2014

White

Pinot Grigio (Organic)
Purato, Sicilia Catarratto, Sicily, Italy 2015
Sauvignon Blanc Virginie Taunt; Marlborough, New Zealand 2014

Rosé

La Vidaubanaise - Côtes de Provence (Organic)
Provence, France 2016

Sparkling

Henry Varney Blanc de Blancs Brut, Loire Valley, France N.V.

\$7 Cocktails

The Hummingbird

Hendricks Gin, St. Germain Elderflower liqueur,
splash of lychee puree, fresh lime juice

Grapefruit-Serrano Margarita

serrano pepper infused tequila,
fresh squeezed grapefruit juice, agave syrup, fresh lime juice

Pineapple-Coconut Mojito

Monkey barrel aged Natural Coconut Rum, muddled mint,
muddled roasted pineapple, fresh lime juice, seltzer

cocktails

The Hummingbird

Hendricks Gin, St. Germain Elderflower liqueur,
splash of lychee puree, fresh lime juice 13

Hibiscus Margarita

house infused dried hibiscus flower tequila,
agave syrup, fresh lime juice 12

Grapefruit-Serrano Margarita

house infused serrano pepper tequila,
fresh squeezed grapefruit juice, agave syrup, fresh lime juice 12

Pineapple-Coconut Mojito

Monkey barrel aged Natural Coconut Rum, muddled mint,
muddled roasted pineapple, fresh lime juice, seltzer 13

Kentucky Mule

Bulleit bourbon, fresh lime juice, house made ginger beer 14

Spring Session

house infused fresh lavender vodka,
fresh lemon juice, agave syrup, lavender-cinnamon rim 13

Rosemary Negroni

house infused rosemary gin, compari, Carpano Antica Italian sweet vermouth 13

New York Sour

Old Overholt Rye Whiskey, fresh lemon juice,
agave syrup, Fonseca Bin 27 Ruby Port float 13

House Infused Hot Toddy

whisky infused with a house special blend of herb and spices,
honey syrup, fresh lemon juice 13

The Soho Manhattan

Bulleit Rye Whiskey, Carpano Antica Italian sweet vermouth,
angostura bitters, brandied maraschino cherry 15

Spring Natural Old Fashion

Woodford Reserve Bourbon, Angostura bitters, agave syrup,
lemon peel, orange peel and maraschino cherries 15

Housemade Sangria 10 gl / 40 Carafe (1 Ltr.)

white

Pinot Grigio (1/2 bottle)

Marco Felluga; Friuli, Italy 2015 19

Chardonnay (1/2 bottle)

"Overlook" Landmark; Carneros, CA. 2013 26

Muscadet

Domaine de l'Olivier; Loire, France 2013 31

Sauvignon Blanc

Virginie Taunt; Marlborough, New Zealand 2014 33

Pinot Grigio (Certified Organic)

Purato, Sicilia Catarratto, Sicily, Italy 2015 32

Pinot Blanc

Hugel; Alsace, France 2014 33

Riesling (Dry)

Nik Weis St. Urbans-Hof; Mosel, Germany 2014 37

Pinot Gris (Organic)

Bethel Heights; Willamette Valley, Oregon 2015 38

Vouvray Sec (Biodynamic)

"Cuvée Silex" Vigneau - Chevreau; Loire, France 2015 42

Riesling Estate (Dry) (Certified Sustainable)

Keuka Lake Vineyards, Finger Lakes, New York 2015 43

Chardonnay (Certified Organic)

Bonterra; Mendocino County, CA 2015 34

Chardonnay

"Acero" Don Miguel Vineyard, Marimar Estate, Russian River Valley, CA. 2013 44

Gruner Veltliner (Certified Organic)

Mantlerhof Lösserassen, Kemstal, Austria 2014 45

Sancerre

Domaine Gérard Millet, Loire, France 2016 47

sparkling

Henry Varney

Blanc de Blancs Brut, Loire Valley, France N.V. 31

Prosecco Brut Col Vettoraz

Valdobbiadene, Italy '15 39

Moët et Chandon

Impérial; Champagne, France N.V. 94

red

Cotes du Rhone (1/2 bottle)

"Parallel 45"; Rhone, France 2013 19

Chianti Classico (1/2 bottle)

Badia a Coltibuono; Chianti, Italy 2014 24

Cabernet Sauvignon (1/2 bottle)

Trefethen; Napa Valley, Ca. 2012 36

Rioja Crianza

El Coto; Rioja, Spain 2012 32

Cabernet Sauvignon

Lockhart; Napa, Ca. 2014 34

Mazzei "Poggio Badiola"

Super Tuscan (Certified Sustainable)

Castello di Fonterutoli; Tuscany, Italy 2014 41

Barbera d' Asti

Damilano; Piedmont, Italy 2014 42

Pinot Noir

MacRostie; Sonoma Coast, CA. 2013 47

Syrah (Biodynamic)

Beckman; Santa Ynez, CA. 2014 40

Malbec

Jelu Estate; Zonda Valley, San Juan, Argentina 2012 36

Vino Nobile

Avignonesi Di Montepulciano; Tuscany, Italy '12 43

Zinfandel (Biodynamic)

Quivira; Sonoma, CA. 2013 44

Cabernet Sauvignon "The Calling"

Deutsche Nance Alliance; Alexander Valley, CA. '11 46

Bourgeuil (Cabernet Franc) (Organic + Natural)

Lise et Bertrand Jousset; Exilé; Loire, France 2015 47

Pinot Noir Commuter Cuvée (Certified Sustainable)

Grochau Cellars, Willamette Valley, Oregon 2015 51

Pinot Noir (Certified Sustainable)

Adelsheim Vineyards; Willamette Valley, Oregon '13 59

rosé

La Vidaubanaise - Côtes de Provence (Organic)

Provence, France 2016 36

Le P'tit Paysan (Certified Sustainable)

Monterey, California 2016 48

Housemade desserts

Warm Molten Chocolate Lava Cake 9

avocado gelato

Carrot Cake (V) 9

tofu "cream cheese" frosting, walnuts

Apple Streusel 9

vanilla gelato

Lemon-Coconut Cake 9

fresh berries

Warm Roasted Apple-Pear-Green Grape Crisp (V/GF)

orange-hibiscus sorbet 9

Fresh Fruit Salad (V/GF) 7

with choice of sorbet or gelato 9

gelato & sorbet

By Il Laboratorio

Gelato

Vanilla, Avocado, Pumpkin, Dark Chocolate

Sorbet (V)

Watermelon, Orange-Hibiscus, Mango

3.75 per scoop / 9 for any three scoops

Custom Whole Cakes and Pies Available

(V) Vegan (GF) Gluten Free