

Happy Hour

5pm - 7pm Sunday ~ Friday
Till closing @ Downstairs Bar

At the Bar Only

\$6 Beers

Peroni / Shiner Bock /
Brooklyn Lager / Narragansett

\$6 Wines

Red

Malbec Jelu Estate;
Zonda Valley, San Juan, Argentina 2014
Cabernet Sauvignon (Certified Sustainable)
Hayes Valley; Central Coast, Ca. 2016

White

Pinot Grigio (Organic + Vegan)
Purato, Sicilia Catarratto, Sicily, Italy 2017
Sauvignon Blanc Virginie Taunt;
Marlborough, New Zealand 2017

Rosé

La Vidaubanaise - Côtes de Provence (Organic)
Provence, France 2017

Sparkling

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

\$2 off Any Cocktail

cocktails

The Hummingbird

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

Hibiscus Margarita

house infused hibiscus flower tequila,
splash of cranberry juice, agave syrup, fresh lime juice 13

Grapefruit-Serrano Margarita

house infused serrano pepper tequila,
fresh squeezed grapefruit juice, agave syrup, fresh lime juice 13

Spring Session

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

Pineapple-Coconut Mojito

Monkey barrel aged Natural Coconut Rum, muddled mint,
muddled roasted pineapple, fresh lime juice, seltzer 14

Kentucky Mule

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

The Naked Turtle

naked turtle rum, muddled rosemary, fresh lemon juice,
house made ginger beer, roasted cinnamon stick 14

Alaskan Gold Rush Martini

Tanquarey gin, yellow chartreuse, orange bitters 14

The Decolonizer

serrano chili pepper infused tequila, Borroso mezcal, fresh lime juice,
agave syrup, fresh pressed cucumber limeade, chili-salt rim 14

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

Azithromycin

Casamigos anejo, Buffalo Trace bourbon, honey syrup, fresh ginger extract,
fresh lemon juice, Ardbeg single malt Islay Scotch float 16

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

white

Pinot Grigio (1/2 bottle)

Marco Felluga; Friuli, Italy 2016 19

Chardonnay (1/2 bottle)

"Overlook" Landmark; Carneros, CA. 2014 27

Sauvignon Blanc

Virginie Taunt; Marlborough, New Zealand 2017 33

Pinot Grigio (Certified Organic + Vegan)

Purato, Sicilia Catarratto, Sicily, Italy 2017 32

Pinot Blanc

Hugel; Alsace, France 2016 33

Pinot Gris (Certified 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 2016 43

Chardonnay (Certified Organic)

Bonterra; Mendocino County, CA 2017 39

Chardonnay (Unoaked)

"Acero" Don Miguel Vineyard, Marimar Estate, Russian River Valley, CA. 2013 45

Chardonnay "The Snitch"

The Prisoner Wine Company, Napa, CA 2016 55

Sancerre

Domaine Gérard Millet, Loire, France 2017 49

sparkling

Henry Varney

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

Prosecco Valdo Brut

Veneto, Italy N.V. 32

Prosecco Col Vitoraz Brut

Valdobbiadene, Italy '16 39

Moët et Chandon

Impérial; Champagne, France N.V. 94

red

Cotes du Rhone (1/2 bottle)

"Parallel 45"; Rhone, France 2015 19

Chianti Classico (1/2 bottle)

Badia a Coltibuono; Chianti, Italy 2015 24

Cabernet Sauvignon (1/2 bottle)

Trefethen; Napa Valley, Ca. 2014 39

Rioja Crianza El Coto; Rioja, Spain 2014 33

Cabernet Sauvignon (Certified Sustainable)

Hayes Valley; Central Coast, Ca. 2016 36

Malbec

Jelu Estate; Zonda Valley, San Juan, Argentina 2014 36

Farmhouse Red Zinfandel / Syrah Blend (Natural)

Cline Cellars, Sonoma, CA. 2016 37

Pinot Noir

MacRostie; Sonoma Coast, CA. 2014 47

Syrah (Biodynamic)

Beckman; Santa Ynez, CA. 2014 45

Beaujolais "La Galoche" (Certified Organic + Natural)

Domaine Saint Cyr, Burgundy, France 2017 41

Vino Nobile

Avignonesi Di Montepulciano; Tuscany, Italy 2014 43

Zinfandel (Biodynamic)

Quivira; Dry Creek Valley, Sonoma, CA. 2015 49

Cabernet Sauvignon "The Calling"

Deutsche Nance Alliance; Alexander Valley, CA. '14 47

Bourgeuil (Cabernet Franc) (Organic + Natural)

Lise et Bertrand Jousset; Exilé; Loire, France 2015 41

Pinot Noir Commuter Cuvée (Certified Sustainable)

Grochau Cellars, Willamette Valley, Oregon 2016 51

Pinot Noir (Biodynamic)

Brooks Winery; Willamette Valley, Oregon '15 59

rosé

La Vidaubanaise - Côtes de Provence

(Organic) Provence, France 2017 36

Chateau Minuity Rose et Or (Magnum 1.5 Lt.)

Côtes de Provence, France 2016 89

housemade desserts

Warm Molten Chocolate Lava Cake 9

avocado gelato

Strawberry Cheesecake 9

Warm Fig-Mango-Banana-Grape Crisp (Vegan) 9

Mango Sorbet

Apple Strudel 9

Vanilla gelato

Pear Strudel 9

Avocado gelato

Apple-Raspberry-Blueberry Pie (Vegan + Sugarless) 9

Carrot Cake (Vegan) 9

tofu "cream cheese" frosting, walnuts

Fresh Fruit Salad (V/GF) 7

with choice of sorbet or gelato 9

gelato & sorbet

Gelato

Vanilla, Avocado, Dark Chocolate, Thai Tea

Sorbet (V)

Mango, Grapefruit-Hibiscus, Coconut

3.75 per scoop / 9 for any three scoops / 2 Al a Mode

Custom Whole Cakes and Pies Available by order

(V) Vegan (GF) Gluten Free