

Happy Hour

5pm-7pm & 10pm-Closing, Sunday~Friday

at the bars and lounge only

\$5 Beers (all bottles/cans)

\$6 Beers (select draft)

\$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 (Organic Farming)

Virginie Taunt; Marlborough, New Zealand 2017

Rosé

Chateau Pigoudet "Premiere"

Coteaux d' Aix en Provence, France 2018

Sparkling

Henry Varney

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

\$2 off Any Cocktail

+

\$2 off Any Appetizer

Cocktails

Originals

The Hummingbird 15

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

Hibiscus Margarita 15

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

Grapefruit-Jalapeno Margarita 15

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

Spring Session 15

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

Pineapple-Coconut Mojito 15

silver rum, coconut milk, muddled mint, muddled pineapple, fresh lime juice, seltzer

Kentucky Mule 15

Bulleit bourbon, fresh lime juice, house made ginger beer

The Zimmermann Note 16

Jägermeister, Dona Vega Mezcal, Naked Turtle rum, fresh lemon juice, agave nectar, fresh pressed pear apple lemon ginger juice

Alaskan Gold Rush 15

Tanquary gin, yellow chartreuse, orange bitters

The Decolonizer 16

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

Cedar Smoked Crown Old Fashion 17

Crown Royal rye whiskey, agave syrup, angostura bitters, orange and lemon zest, cedar smoked chilled rocks glass

Classics

Blood and Sand 15

Johnnie Black Blended Scotch, Heering cherry liquor, sweet vermouth, fresh orange juice

French 75 14

Nolet's gin, fresh lemon juice, agave syrup, sparkling wine

Negroni 15

Tanquary 10 gin, campari, antica sweet vermouth

Sazerac 15

Hennessy cognac, high west rye whiskey, pernod rinse, angostura and peychaud's bitters, agave

Whiskey Sour 15

Baysil Heyden bourbon, fresh lemon juice, agave syrup, albumin (egg whites)

Aviation 15

Hendricks gin, Luxardo maraschino liqueur, The bitter truth violette liqueur, fresh lemon juice

Spring Natural Old Fashion 16

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

Amoxicillin 17

Casamigos reposado, Dona Vega mezcal, Balvenie single malt scotch float, fresh lemon juice, honey syrup

La Ultima Palabra 17

Casamigos anejo, yellow chartreuse, Luxardo maraschino liqueur, fresh lime juice

The Soho Manhattan 16

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

white

Pinot Grigio (1/2 bottle)

Marco Felluga; Friuli, Italy 2016 19

Chablis (Chardonnay) (1/2 bottle)

Daniel Damp; Burgundy, France 2017 24

Sauvignon Blanc (Organic Farming)

Virginie Taunt; Marlborough, New Zealand 2017 34

Pinot Grigio (Certified Organic + Vegan)

Purato, Sicilia Catarratto, Sicily, Italy 2017 33

Pinot Blanc

Hugel; Alsace, France 2016 33

Pinot Gris (Certified Organic)

Bethel Heights; Willamette Valley, Oregon 2015 38

Vouvray Sec (Certified Biodynamic + Organic)

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

Riesling Estate (Dry) (Certified Sustainable)

Keuka Lake Vineyards,
Finger Lakes, New York 2016 39

Chardonnay (Certified Organic)

Bonterra; Mendocino County, CA 2017 39

Sancerre

Domaine Gérard Millet, Loire, France 2017 49

Viognier (Certified Sustainable)

Bedell, North Fork, Long Island 2017 43

Chenin Blanc Haarlem to Hope

B Vintners; Western Cape, South Africa 2016 46

sparkling

Henry Varney

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

Prosecco Valdo Brut

Veneto, Italy N.V. 33

red

Côtes du Rhône Les Cranilles (1/2 bottle)

Les Vins de Vienne; Rhône, France 2016 19

Chianti Classico (1/2 bottle)

Badia a Coltibuono; Chianti, Italy 2015 24

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 '14 36

Pinot Noir

MacRostie; Sonoma Coast, CA. 2014 47

Syrah (Certified Biodynamic + Organic)

Beckman; Santa Ynez, CA. 2014 45

Vino Nobile

Avignonesi Di Montepulciano;
Tuscany, Italy '14 43

Zinfandel (Certified Biodynamic + Organic)

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

Cabernet Sauvignon

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

Nebbiolo (Certified Organic)

Cascina Ca' Rossa; Langhe, Italy 2017 47

Châteauneuf-du-Pape

Domaine L' Harmas; Rhône Valley, France 2016 55

Barolo

Gianfranco Alessandria; Piedmont, Italy 2015 59

rosé

Chateau Pigoudet "Premiere"

Coteaux d' Aix en Provence, France 2018 38

housemade desserts

Warm Molten Chocolate Cake 10

honey lavender gelato

Three Berry Crisp (Vegan) 10

mango sorbet

Apple-Raspberry-Blueberry Pie (Vegan + Sugarless) 10

Carrot Cake (Vegan) 10

tofu "cream cheese" frosting, walnuts

Cheesecake of the day 10

Volcano (**available at Dinner only**)

chocolate lava cake, vanilla gelato, grilled pineapple, strawberries, fresh whipped cream, chocolate fudge 15

Fresh Fruit Salad (V/GF) 7

with choice of sorbet or gelato 9

gelato & sorbet By Il Laboratorio

Gelato

Honey Lavender, Hazelnut Amaretto Crunch,
Vanilla, Dark Chocolate

Sorbet (V/GF)

Mango, Orange Hibiscus

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

Custom Whole Cakes Available by Advanced Order

(V) Vegan (GF) Gluten Free