

SIGNATURE COCKTAILS

Simply crafted with purpose and personality.

Hickory Fig Old Fashioned <i>bacon fig infused bourbon, demerara, Angostura bitters, orange bitters</i>	\$15	Oliver's Twist <i>gin or vodka, dry vermouth, olive brine, cornichon brine, orange bitters, prosecco</i>	\$15
The Forager <i>rye whiskey, lemon, honey, rosemary, Angostura bitters</i>	\$14	Italian Gimlet <i>Amaro Montenegro, Vecchio Amaro del Capo, lime, syrup</i>	\$15
Scarlet Fizz <i>vodka, passionfruit, pomegranate, lime, soda</i>	\$14	Mascara Noir <i>Barr Hill gin, Averna, maraschino liqueur, crème de cacao, chocolate bitters, orange bitters</i>	\$17
Green House Spritz <i>vodka, peach liqueur, lemon, simple, cucumber, mint, Chartreuse bitters, prosecco</i>	\$15		
Fleur De Vigne <i>gin, elderflower liqueur, lemon, simple, basil, pinot grigio</i>	\$15		
Kiss From a Rose <i>gin, lemon, rose hibiscus syrup, orange bitters, prosecco</i>	\$15		
Summer Veil <i>blanco tequila, Aperol, elderflower liqueur, lemon, grapefruit, agave, grapefruit bitters</i>	\$15		
Coco Caliente <i>reposado tequila, Ancho Reyes Verde, lime, pineapple, coconut, agave, Tajín</i>	\$15		
Farewell to Harms <i>dark rum, maraschino liqueur, lime, grapefruit, demerara, Angostura bitters</i>	\$14		
		<hr/> Beer <hr/>	
		<div style="border: 1px solid black; padding: 10px; width: fit-content; margin: auto;"> <p>Miller Lite, Coor's Light, Corona Extra, Stella Artois, Blue Moon \$5</p> <p>Big Grove Easy Eddy Hazy IPA \$7</p> </div>	
		<hr/> Spirit Free <hr/>	
		Cloud 9 <i>n/a aperitif rosso, coconut cream, pineapple, lime, soda</i>	\$10
		Shrub of the Moment	\$10



WINES BY THE GLASS



WHITE WINE

<i>Moscato d'Asti Ghiga Piedmont, Italy 2024</i>	\$11/50
<i>Sauvignon Blanc Chataeu Reyner Bordeaux France 2024</i>	\$9/40
<i>Pinot Grigio Donini Veneto Italy, 2022</i>	\$9/40
<i>Chardonnay Eden Rift Valliant Central Coast, California 2022</i>	\$13/56
<i>Chenin Blanc Marcel Dubois Vouvray 2022</i>	\$10/45

RED WINE

<i>Pinot Noir Folly of the Beast Central Coast, 2022</i>	\$11/54
<i>Red Blend, TED California 2023</i>	\$9/40
<i>Sangiovese Bindella Fossolupaio, Rosso di Montepulciano 2024</i>	\$12/55
<i>Cabernet Sauvignon Piatelli, Argentina 2024</i>	\$11/45

ROSE AND SPARKLING

<i>Rose Domaine La Manarine, France, 2025</i>	\$13/58
<i>Prosecco Bisol Jeio Veneto, Italy</i>	\$11/45
<i>Lambrusco La Collina Quaresimo Emilia-Romagna, Italy NV</i>	\$12/43