

Drink Menu



Flights

All White \$18

- Tommasi Pinot Grigio (Italy)
- Stoneburn Sauvignon Blanc (New Zealand)
- Simply Chardonnay (Washington)
- Sun Garden Riesling (Germany)

All Red \$18

- Jovino Pinot Noir (Oregon)
- The Y Series Shiraz (South Australia)
- Masciarelli Montepulciano Abruzzo (Italy)
- Ravel & Stitch Cabernet Sauvignon (California)

Premium Flight #1 \$22

(2 reds, 1 white, 1 rosé)

- Lago Vinho Verde Rosé (Portugal)
- Nora Albariño (Spain)
- Jean Roger Le Petit Roy Syrah/Grenache Blend (France)
- Entyement Red Blend (California)

Premium Flight #2 \$22

(2 whites, 1 red, 1 sparkling rosé)

- Gruet Brut Rosé (USA, New Mexico)
- Picpoul de Pinet (France)
- Sea Salt Sauvignon Blanc (New Zealand)
- Gundlach Bundschu Mountain Cuvée (California)

Sparkling, Porto, & More

Sandeman Old Tawny Porto 20 Yr Portugal, Douro 18
dried apricots, honey, nuts, spices, vanilla.
Complex and elegant

Sandeman Old Tawny Porto 10 Yr Portugal, Douro 9
rich. caramel. nutty finish.

Mimosa 10/40
classic brunch favorite, light and citrusy

Gruet Wine Cocktail - L' Orangerie USA, New Mexico 14/56
bright, bubbly, orange zest

Gruet Wine Cocktail - Elderflower Lemon USA, New Mexico 14/56
floral, crisp, lightly sweet

Brilla! Extra Dry Rosé Prosecco – Italy, Veneto – 187 mL 10
peach. green apple. lemon

***Parker Binns Petit Manseng* Dessert Wine (15%)- North Carolina** 12/48
lush, honeyed, tropical

Brilla! Sparkling Moscato – Italy, Piedmont 12/48
sweet. floral. lively bubbles

Pascual Toso Brut – Argentina, Mendoza 9 / 36
fizzy. fresh. aromatic

Gruet Blanc de Noirs – USA, New Mexico 14/56
creamy. red fruit. crisp finish

Gruet Brut Rosé – USA, New Mexico 14/56
fresh. strawberry. fine bubbles

Periage Organic Prosecco – Italy, Veneto – 200 mL 10
light. pear. clean and crisp

Los Amigos Fino Sherry – Spain, Jerez 12
dry. almond. salty edge.

**Sorry, starred wines are not included in half-off specials.*