

BEERS

crisp

OXBOW / LUPPOLO
pilsner | 5% | 16 oz. | 4 pk | \$16

ROTHAUS / TANNENZÄPFLE
pilsner | 5.1% | 12.2 oz. | 6 pk | \$18

UNION / ANTHEM
blond ale | 5% | 12 oz. | 6 pk | \$12

hop

BELL'S / TWO HEARTED
ipa | 7% | 16 oz. | 4 pk | \$12

DIAMONDBACK / GREEN MACHINE hazy ipa | 6.2% | 16 oz. | 4 pk | \$16

GREAT NOTION / SUPERSTAR
hazy ipa | 7.5% | 16 oz. | 4 pk | \$22

roast

MODERN TIMES / BLACK HOUSE
stout | 5.8% | 16 oz. | 4 pk | \$14

fruit & spice

ALLGASH / WHITE
witbier | 5.2% | 16 oz. | 4 pk | \$14

DUPONT / SAISON DUPONT
saison | 6.5% | 11.2 oz. | 4 pk | \$16

tart & funky

BRUERY TERREUX / GOSES ARE RED gose w/ | 5.6% | 16 oz. | 4 pk | \$16

cider

ANXO / CIDRE BLANC
dry cider | 6.9% | 12 oz. | 4 pk | \$14

E KRISPER / CIDER
cider | 5% | 12 oz. | 6 pk | \$12

☕ COFFEE ☕

Chai Tea Concentrate
32 oz. / \$10

Coffee (whole or ground)

Cold Brew Concentrate
32 oz. / \$10

Wallabout blend from
Parlor Coffee Roasters
(Brooklyn, NY) composed
of coffee sourced from
Los Santos, Guatemala &
Sandia Valley, Peru.

Cold Brew
(Ready-to-Drink)
16 oz. / \$4

200 grams / \$10

Iced Tea
(Ready-to-Drink)
16 oz. / \$3.5

bubbly

Los Monteros, Cava, Requena, Spain NV / \$13
Ca' dei Zago, Prosecco, Veneto, It 2018 / \$22
Leclerc Briant Champagne Brut Res, Fr NV / \$32

white

LIGHT, CITRUSY, CRISP

Capture, Sauvignon Blanc, Sonoma, CA 2017 / \$20
Monte Schiavo Ruviano, Verdicchio, Marche, It 2016 / \$15
Coppo La Rocca, Gavi, Piedmont, It 2016 / \$19

MEDIUM BODIED, ROUND FRUIT

Nik Weiss Urban, Riesling, Mosel, Ger 2018 / \$13
WillaKenzie, Pinot Gris, Willamette, OR 2017 / \$20
Dom de Fussiacus Saint-Veran, Chard, Burgundy, Fr 2016 / \$30

FULL BODIED, VANILLA, TOAST

Cambria Estate, Chardonnay, Santa Maria, CA 2015 / \$16
Idle, Chardonnay, Sonoma, CA 2015 / \$26
Chât Graville-Lacoste, Graves Blanc, Bordeaux, Fr 2015 / \$22

rosé

Fabre en Provence, Rosé, Provence, Fr 2017 / \$14
Domaine des Cognettes Rosé, Loire, Fr 2018 / \$16

lambrusco

Molo 8 Lambrusco Mantovano, Italy NV / \$14

red

BRIGHT, LIGHT BODIED

Bouchard Aine & Fils, Pinot Noir, Languedoc-Roussillon, Fr 2016 / \$17
Averaen, Pinot Noir, Willamette, OR 2017 / \$26
Les Darons, Grenache, Languedoc-Roussillon, Fr 2017 / \$15

MEDIUM BODIED, LUSH, LIGHT TANNIN

Mcnab Ridge, Zinfandel, Mendocino, CA 2013 / \$18
Coppo Camp du Rouss, Barbera d'Asti, Italy 2016 / \$22
Fairfax, Pinot Noir, Santa Rosa, California 2018 / \$16

FULL BODIED, OAK, DARK FRUIT

La Consulta, Malbec, La Consulta, Argentina 2016 / \$28
Lapostolle, Cab Sauv, Valle De Colchagua, Chile 2015 / \$30
Cru Monplaisier, Bordeaux Supérieur, Fr 2016 / \$22
Chateau Famaey, Malbec, Cahors, France 2015 / \$17

WINES

SPIRITS BY THE BOTTLE



WHISKEY & BOURBON:

OLD FORESTER / 100 PROOF BOURBON
usa | 100 prf | 1 L | \$32

BASIL HAYDEN'S / BOURBON
usa | 80 prf | 750 ml | \$32

BUFFALO TRACE / BOURBON
usa | 90 prf | 750 ml | \$35

OLD OVERHOLT / RYE WHISKEY
usa | 80 prf | 1 L | \$22

PIG'S NOSE / BLENDED SCOTCH WHISKY
sct | 80 prf | 750 ml | \$27

SPRINGBANK / 10 YEAR SINGLE MALT SCOTCH WHISKY
sct | 92 prf | 750 ml | \$85

VODKA:

SVEDKA / VODKA
swe | 80 prf | 1 L | \$16

GIN:

HAYMAN'S / LONDON DRY GIN
eng | 80 prf | 1 L | \$28

TEQUILA & MEZCAL:

PELTON DE LA MUERTE / MEZCAL JOVEN
mex | 82 prf | 1 L | \$38

VOLCAN BLANCO mex | 80 prf | 750 ml | \$38

RUM:

FLOR DE CAÑA / 4 YEAR EXTRA SECO
nic | 80 prf | 750 L | \$22

SHERRY & VERMOUTH:
LUSTAU / AMONTILLADO spa | 37 prf | 750 L | \$18

YZAGUIRRE / ROJO SWEET VERMOUTH
spa | 30 prf | 1 L | \$18

DOLIN / DRY VERMOUTH
fra | 32 prf | 750 ml | \$18

LIQUEURS:

SFUMATO RABBARO / AMARO
ita | 40 prf | 750 ml | \$26

SOLERNO / BLOOD ORANGE LIQUEUR
ita | 80 prf | 1 L | \$38

CAFFO MEZZODI / L'APERITIVO
ita | 30 prf | 1 L | \$22

BITTERS:

ANGOSTURA / BITTERS
tto | 90 prf | 6.69 OZ | \$18

REGAN'S / ORANGE BITTERS
NO. 6 usa | 90 prf | 5.0 OZ | \$10

PEYCHAUD'S / BITTERS
usa | 70 prf | 5.0 OZ | \$10

COCKTAIL

Prediluted Lower ABV Cocktails, Chill the bottle then pour over ice!

Capitoline Session White Negroni **\$10 / 5 oz**
Capitoline White Vermouth, Casoni Amaro, London Dry
Gin, Cap Corse Blanc, Fino Sherry / 5 oz 17.5% ABV

MIXERS FROM SHOW OF HANDS

one 5 oz bottle for \$6 / 3 for \$15 / 5 for \$25

LAYERED SYRUP / bitter & sweet orange, clove, cinnamon / gentian / salt
LOCAL RHUBARB SHRUB / local tart & tangy rhubarb / sugar / vinegar
SWEETENED FRESH GINGER JUICE / freshly juiced ginger / sugar
GRENADINE / orange blossom / pomegranate juice / pomegranate molasses / lemon sugar
SPECTACULAR DAIQUIRI BLEND / lemon & lime / orange blossom / grapefruit oelo-saccharum

