

weird

Jackson Square | 13

boardroom gin, orange flower water, mint, lemon, sugar, egg white, soda

La Isla Bonita | 14

boardroom white rum, sugar, lime, mezcal rinse

Sledgehammer | 14

elijah craig, blackberry, sage, lemon, crème de cassis, sugar



Flying Embers Hard Kombucha 12oz | 7

grapefruit & thyme

Lunacy Golden Ale 6 oz | 8.5

Rogue Dead Guy Ale 12oz | 7.5

Clown Shoes Chocolate Stout 16oz | 8.5

Troegs Trail Day Dry Hopped Pilsner 16oz | 8

Vault Brewing Nitro Sweet Potato Ale 16oz | 9



Cava | 10/39 Segura Viudas, SP

drink if you like prosecco, but find it a little sweet

Savatiano | 13/51 Dom. Papagiannakos, GR

drink if you want something refreshing and intense

Moscato D'Asti | 14/55 Saracco, IT

sweet and fizzy, great with blue cheese

PX | 12/47 Mayu, CL

drink if you're looking for your next favorite acid bomb



Tempranillo/Graciano | 11/43 Obaya, SP

drink if you like things juicy and earthy

Baga | 13/51 Sidonio De Sousa, PT

drink if you like malbec

Tannat | 12/47 El Porvenir, AR

drink if you like cotes du rhone or montepulciano

Nero d'Avola | 11/26 Poggio Anima, IT (DR)

drink if you like new world shirazes

not weird

I Carried A Watermelon | 14

silver tequila, watermelon juice, hibiscus syrup, ginger liquor, lemon

The Chef | 14

house-infused chili ginger tequila, mango, lime, honey, chamoy & tajin rim

Hey Bug | 14

mandarin napoleon orange liquor, prosecco, boardroom vodka, lemon, honey



Lefte Blonde 11.2oz | 6

Original Sin Pear Cider 12oz | 7

Neshaminy Creek Ultra Crush IPA 12oz | 7

Blanche de Chambly Wheat Ale 12oz | 7.5

Winding Path Hazeway IPA 16oz | 8

Spellbound Palo Santo Porter 12oz | 8



Prosecco | 11/26 Zenato Brut, IT (DR)

Sauv Blanc | 13/51 Satellite, NZ

Rosé | 12/26 Casablanca Valley, CL (DR)

Chardonnay | 13/51 Stel + Mar, CA



Grenache/Syrah/Zin | 11/26 Workbook, CA (DR)

Merlot/Cab Franc | 12/47 Ch. Jouclary Cabardes, FR

Petite Sirah | 10/39 The Crusher, CA

Pinot Noir | 11/43 Unsorted, CA

Cabernet Sauvignon | 13/52 Charles Smith, WA

P. Sirah/Zin/Syrah | 15/59 Daou "The Pessimist", CA

red bottle

Malbec | 50 Colonia Las Liebres SP '18

certified organic, floral with red and purple fruit, easy drinking

Ventoux | 49 Chateau Bonpas, FR '17

medium tannins, gravelly, red berries and pepper

Cinsault/Syrah/Gren. | 51 A.A. Badenhorst "Secateurs", SA '18

light and herbal, tart raspberry, lavender

Montepulciano d'Abruzzo | 54 Torre Zambra, IT

food friendly, moderate alcohol, red cherries, smooth mouthfeel

Meritage | 56 Karamoor, PA '15

full body, ripe blackberry, plum, licorice

Cab/Merlot | 64 Recanati "Yasmin", ISR '19

plush, ripe, and spicy, red stewed red fruit and cedar wood

Super Tuscan | 72 Chiappini "Feliciano" Bolgheri, IT '18

balanced and complex, nice tannic grip, ripe black cherry, leather

white bottle

Vinho Verde | 46 Broadbent, PT '19

tart kiwi, lime zest, rustic and fresh, very slightly effervescent

Savoie Blanc | 48 Dom. Jean Vullien "Jacquere", FR '19

bright and mineral, grapefruit

Chenin Blanc | 49 Dom. Brazilier "Tradition", FR '19

round and vibrant, juicy pear, stonefruit, almond

Chard/SB/Viognier | 56 Peirano Estate "The Other", '18

big and opulent, honeysuckle and golden apple

Chardonnay | 72 Bravium, CA '20

food friendly, good acidity, pineapple, vanilla, and honeycomb

sparkling bottle

Prosecco Rosé | 43 Ca Furlan "Cuvee Mariana", IT NV

refreshing, and surprising, packed with green apple and rose petal

Prosecco | 58 Alpha Box & Dice Tarot, AU NV

richer than most prosecco, more lemon curd and croissant

Blanc De Blancs | 78 Gruet Sauvage NM, NV

perfectly balanced acid and ripeness, almond tart, kiwi

Sparkling Soave | 72 Tamellini Millesemeato, IT '10

supple white figs and baked goods, impressively smooth bubbles

Champagne | 66 Laurent Perrier Brut "La Cuvee", FR (375ml)

luxurious nose reminds of flaky pastry, clean and fresh palate

cocktails
beer
glass white
glass red