

weird

Bruce Lane | 14

rye whiskey, port wine, squash syrup, l'absinthe bitters

Root 212 | 14

gin, apple cider, honey, lemon, celery

Heart of Glass | 13

fig rum, amaretto, lemon, brown sugar, orange bitters



Lunacy Golden Ale 6 oz | 8.5

Clown Shoes Chocolate Stout 16oz | 8.5

Vault Brewing Nitro Sweet Potato Ale 16oz | 9

Spellbound Palo Santo Porter 12oz | 8

Pieri Farm Juju Bee Honey Basil Saison 16oz | 8



Savatiano | 13/51 Dom. Papagiannakos, GR

drink if you want something refreshing and intense

Paradis Pinot Grigio | 14/55 IT

drink if you like peach, papaya and rose petals, or are eating seafood (orange wine)

Matteo Braidot Ribolla Gialla | 11/43 Giulia, IT

drink if you like sauvignon blanc, but find it too grassy



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

Cantina Sola Paca Aglianico | 14/55 Campania, IT

drink if you like Chianti but want more intensity

not weird

Jesse's Girl | 13

citrus vodka, herbal liqueur, huckleberry juice, lemon, sage

Sweet Carolina | 14

gold tequila, amaro, orange honey syrup, lime

Lucky Star | 14

bourbon, sweet vermouthe, campari, nocino, cherry garnish



Lefte Blonde 11.2oz | 6

Original Sin Pear Cider 12oz | 7

Neshaminy Creek Ultra Crush IPA 12oz | 7

Blanche de Chambly Wheat Ale 12 oz | 7.5

Winding Path Hazeway IPA 16oz | 8

Troegs Trail Day Dry Hopped Pilsner 16oz | 8



Cava | 10/39 Segura Viudas, SP

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

Sauv Blanc | 13/51 Massey Dacta, NZ

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

Chardonnay | 13/51 Stel + Mar, CA



Tempranillo/Graciano | 11/43 Obaya, SP

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

Petite Sirah | 10/39 The Crusher, CA

Pinot Noir | 11/43 Unsorted, CA

Cabernet Sauvignon | 13/52 Charles Smith, WA

red bottle

Malbec | 50 Colonia Las Liebres AR '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/Vignier | 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

Blanc De Blancs | 78 Gruet Sauvage NM, NV

perfectly balanced acid and ripeness, almond tart, kiwi

Sparkling Soave | 72 Tamellini Millesemato, 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