

## spirit free soda 7

Salted Limeade  
 Berry & Chicory  
 Pineapple & Strawberry  
 Plum & Ginger

## beer

Old Vienna / Lager 4  
 Okocim / Polish Pilsner 6  
 Rothaus / German Pilsner 7  
 Allagash White / Witbier 7  
 Collective Arts / Guava Gose 7  
 Saison Dupont / Farmhouse Ale 9  
 Sixpoint / Bengali Tiger IPA 7  
 Bell's / Official NEIPA 7  
 Von Trapp / Oktoberfest 6  
 Fullers / London Porter 7  
 Graft / Dry Table Cider 7  
 O.V. & a shot of bourbon 6

## wines by the glass

### Sparkling

Maison Foucher, Chardonnay Blend, Cremant de Loire, France NV 12 / 55  
 l'Onesta, Lambrusco di Sorbara, Emilia-Romagna, Italy NV 9 / 40  
 Champagne of the day, everyday...

### Rosé & Orange

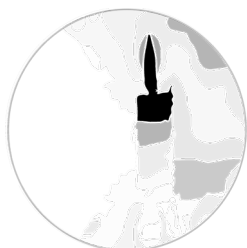
Forge Cellars, Pinot Noir Rosé, Seneca Lake, NYS 2019 12 / 55  
 The End of Nowhere, Albariño, San Joaquin, California 2019 \*orange 13 / 60

### Still White

Argiolas, Costamolino, Vermentino, Sardinia, Italy 2019 9 / 40  
 Bloomer Creek, Gewurztraminer Blend, Seneca Lake, NYS 2018 13 / 55  
 Domaine Zind Humbrecht, Chardonnay Blend, Alsace, France 2015 13 / 60  
 Forge Cellars, Classique, Riesling, Seneca Lake, NYS 2018 11 / 50  
 Guilhem et Jean-Hugues Goisot, Aligoté, Burgundy France 2018 13 / 55

### Still Red

la Kiuva, Picotendro Blend, Valle d'Aosta, Italy 2018 \*served with a chill 11 / 50  
 Unico Zelo, Nero d'Avola, Riverland, Australia 2018 12 / 54  
 Francois Chidaine, Tres P, Tempranillo Blend, Murcia, Spain 2014 9 / 40  
 Vallana, Campi Raudii, Nebbiolo, Piedmont, Italy 2010 14 / 65



waxlight  
 BAR A VIN

## cocktails \$12

### acid house

daq // rum blend, oloroso, pineapple, ginger  
 daisy // gin blend, salted lime cordial, lime  
 sour // manzanilla, repo, citrus, preserves, whites  
 spritz // bianco vermouth, coffee vermouth, fermented pineapple, sparkling  
 tonic // house vermouth, tonic, pistachio, watermelon

## vermouth \$10

house-blended dry, chilled  
 bianco, spritz  
 house-blended sweet, spanish

### house of base

og // whiskey blend, oleo, bitters  
 grape // aged gin, dry gin, dry vermouth, abbesses \$14  
 tea // solera rum, amontillado, px, peach tea, absinthe  
 fig // rye, campari, vermouth, fig, coffee  
 anise // absinthe blend, maraschino, water, bitters  
 mum // dry vermouth, cream sherry, absinthe, strawberry, cucumber

Per NYS mandates, all guests must wear a mask while in the restaurant, unless seated at your table. If you did not bring yours, we have one-time use masks available for purchase. Please see a staff member if you need one.

If you have symptoms of COVID-19, we ask that you kindly reschedule your reservation for another time. If you are displaying symptoms while with us, we reserve the right to ask you to take your food to-go. If you refuse to wear a mask, we will kindly ask you to come back at another time, once they are not required.