

spirit free soda 7

- Salted Limeade
- Pineapple & Strawberry
- Passionfruit
- Elderberry Ginger Beer

beer

- Old Vienna / Lager 4
- Lord Hobo / Golden Ale 7
- 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
- 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

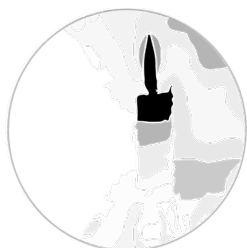
- Bodegas Ponce, las Canadas, Bobal Rosé, Manchuela, Spain 2018 11 / 50
- The End of Nowhere, Albariño, San Joaquin, California 2019 *orange 13 / 60

Still White

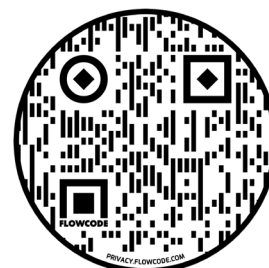
- Birichino, Malvasia Bianca, Monterey, California 2018 11 / 50
- Domaine Zind Humbrecht, Chardonnay Blend, Alsace, France 2015 13 / 60
- Forge Cellars, Classique, Riesling, Seneca Lake, NYS 2018 11 / 50
- Guilhem et Jean-Hugues Goisot, Aligoté, Burgundy France 2018 13 / 55

Still Red

- la Kiuva, Picotendro Blend, Valle d'Aosta, Italy 2018 *served with a chill 11 / 50
- Complices de Loire, Cabernet Franc, Bourgeuil, Loire, France 2018 12 / 55
- Monte Rio Cellars, Petite Syrah Blend, California 2019 13 / 55
- Durigutti, Malbec, Mendoza, Argentina 2018 12 / 55
- Vallana, Campi Raudii, Nebbiolo, Piedmont, Italy 2010 14 / 65
- Malacari, Montepulciano, Rosso Conero, Marche, Italy 2016 12 / 55



waxlight
BAR A VIN



view our menus
guest wifi pw: Chandler

cocktails \$12

acid house

- daisy // gin blend, salted lime cordial, lime
- tiki // rums, pineapple, pistachio, coconut, italian bitters
- spritz // bianco vermouth, coffee vermouth, pineapple, sparkling
- sour // manzanilla, reposado, preserves, citrus

house of base

- og // whiskey blend, oleo, bitters
- tea // aged rum, amontillado, px, peach tea
- fig // rye, campari, vermouth, fig, coffee, cigar bitters
- anise // absinthe blend, maraschino, water, bitters
- mum // dry vermouth, cream sherry, absinthe, passionfruit, cucumber
- mole // bitter chocolate mole, mezcal, tequila, truffle

vermouth \$10

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

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.