

## spirit free soda 7

Salted Limeade  
 Passionfruit  
 Sweet Peach Tea  
 Celery

## beer

Old Vienna / Lager	4
Carlsberg / Danish Pilsner 16oz	6
Paulaner / German Hefewiezen	7
Orval / Belgian Trappist Ale	10
CBW / That IPA	6
Bissel Bros / Rye Pale Ale	9
Kostritzer / Schwarzbier 16oz	7
Fullers / London Porter	8
Blackbird Cider / Estate Reserve	7
O.V. & a shot of bourbon	6
3 Fontainen / oude geuze 750mL	48
3 Fontainen / armand & gaston 750mL	55

## wines by the glass

### Sparkling

Bohigas, Reserva, Xarel-lo Blend, Cava, Penedes, Spain NV	12 / 55
l'Onesta, Lambrusco di Sorbara, Emilia-Romagna, Italy NV	10 / 45
Champagne of the Day, Everyday...	

### Rosé & Orange

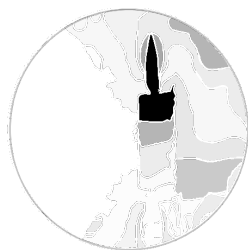
Bodegas Ponce, las Canadas, Bobal Rosé, Manchuela, Spain 2019	11 / 50
Unico Zelo, Esoterica, Fiano Blend, Riverland, Australia 2019 *orange	14 / 65

### Still White

Birichino, Malvasia Bianca, Monterey, California 2018	12 / 55
Hubert Brochard, Les Carisannes, Sauvignon Blanc, Loire, France 2019	10 / 45
Forge Cellars, Classique, Riesling, Seneca Lake, NYS 2018	11 / 50
Can Sumoi, Xarel-lo, Penedes, Spain 2019	13 / 60
Château Musar, Jeune White, Viognier Blend, Bekaa Valley, Lebanon 2018	13 / 60

### Still Red

Kings Ridge, Pinot Noir, Willamette Valley, Oregon 2018	12 / 55
Monte Rio Cellars, Skull Red Wine, Petite Syrah Blend, California 2019	12 / 55
Bricco del Sole, Barbera d'Asti, Piedmont, Italy 2017	11 / 50
Mas de Gourgonnier, Grenache Blend, Les Baux de Provence, France 2018	13 / 60
Malacari, Rocca, Montepulciano, Marche, Italy 2016	12 / 55

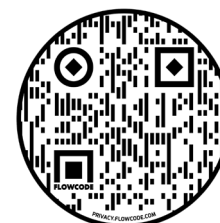


waxlight  
 BAR A VIN

## cocktails \$12

### acid house

daisy // gin blend, salted lime cordial, lime  
 caipirinha // cachaca, salers, lime, lemongrass, serrano, cucumber  
 fizz // chartreuse, white chocolate absinthe, fino, lime, vanilla, soda  
 sour // dry vermouth, gin, absinthe, celery, lemon, whites, spiced salt



view our menus  
 guest wifi pw: Chandler

## vermouth \$10

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

### house of base

og // whiskey blend, oleo, bitters  
 apple // calvados, oloroso, poached apple, cider honey, smoked apple bitters  
 smoked oaxacan // mezcal, anejo tequila, italian bitters, smoked nibs, spice  
 beet // aged rum, whiskey, oloroso, coconut, hazelnut, beet  
 toddy // aged rum, amontillado, tumeric & hot peach tea

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.