

## spirit free soda 7

Limeade  
Pineapple Molé  
Spiced Pear  
Grapefruit

## beer

Founders / Solid Gold Lager	5
Bitburger / German Pilsner	7
Allagash / White	7
Sloop / Sauer Peach Berliner Weiss	7
3 Floyds / Zombie Dust Pale Ale	7
Equilibrium / MC2 Double IPA	9
Fullers / London Pride ESB	7
Collective Arts / Porter	8
Graft / Rhubarb Spritz Cider	7
Shot & A Beer	7
3 Fonteinens / oude geuze 750mL	48

## wines by the glass

### Sparkling

Bohigas, Reserva, Xarel-lo Blend, Cava, Penedes, Spain NV	12 / 60
Gabernik 23, Pinot Noir Blend, Slovenia NV *red sparkling piquette	13 / 65
Champagne of the Day/Marie Weiss, Brut Pinot Noir Blend, France, NV *	20/gls

### Rosé & Orange

Domaine Pélaquié, Grenache Blend, Tavel, Rhone Valley, France 2020	12 / 60
Les Têtes, Tête Orange, Chenin Blanc Blend, Languedoc, France NV	13 / 65
Maloof, Where Ya PJs At?, Pinot Gris Blend, Willamette Valley, Oregon 2020	15 / 70

### Still White

Cooper Hill, Pinot Gris, Willamette Valley, Oregon 2019	10 / 50
Menade, Verdejo, Rueda, Castilla y León, Spain 2019	11 / 55
Forge Cellars, Classique, Riesling, Seneca Lake, NYS 2019	11 / 55
Domaine Christophe et Fils, Chardonnay, Petite Chablis, France 2020	15 / 70
Le Rocher des Violettes, Chenin Blanc, Loire Valley, France 2020	13 / 65
Ver Sacrum, Geisha de Jade, Marsanne Blend, Uco Valley, Argentina 2020	12 / 60

### Still Red

Le Paradou, Cinsault, Languedoc-Roussillon, France 2020	10 / 50
Sv Vicenco, Island Red, Plavac Mali, Lastovo Island, Croatia, 2020	12 / 60
Red Tail Ridge, Blaufrankisch, Seneca Lake, NYS 2019	15 / 70
Domaine de Fontsaite, Carignan Blend, Corbières, Languedoc, France 2019	12 / 60
Argiolas, Costero, Cannonau Blend, Sardinia, Italy 2019	12 / 60

\*limited quantities / from our coravin selection

waxlight  
BAR A VIN

## cocktails \$12

### acid house

daisy // gin blend, salted lime cordial, lime  
daq // rum, more rum, pineapple, habanero bitters  
caipirinha // cachaca, aperitif, lime, spiced pomegranate  
swizzle // blanche brandy, sake, pineapple, spiced pear  
spritz // cranberry aperitif, ginger, sparkling

## vermouth \$10

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

### house of base

og // whiskey blend, oleo, bitters  
whist // aged rum, more rum, calvados, vermouth, celery, passionfruit  
sazerac // rye, brandy, lavender honey, absinthe  
summer negroni // pechuga, vermouth, campari, peach  
bamboo #2 // 8yr rum, 35y amontillado, cream sherry, raspberry bitters 14  
el raval absinthe // choice of green, red, or blue 14