



Wines by the Glass

All Served From Magnums

CHAMPAGNE

Veuve Fourny

NV Blanc de Blancs
1er Cru, Brut Nature

25

ROSÉ

Fontsainte

2017 Gris de Gris, Corbières, France

12

Trinquevedel

2017 Tavel, France

18

WHITE

Champalou

2016 Cuvée des Fondraux, Vouvray, France

14

Giovanni Almondo

2017 Arneis, Bricco delle Ciliegie
Roero, Italy

17

Rijckaert

2015 Les Vercherres, Vieilles Vignes
Viré-Clessé, Burgundy, France

22

RED

Prebende

2016 Beaujolais, France

14

Hermanos Peciña

2006 Crianza, Rioja, Spain

18

Neyers

2015 Left Bank Red, Napa Valley
California

25



CLASSIC & SEASONAL COCKTAILS

16

Agave Sour

With your choice of: Mezcal or Tequila
Fresh Citrus, Apertif Blend, Egg White

COTE Old Fashioned

Bonded Bourbon, Spiced Oleo Saccharum, Bitters

Vesper

London Dry Gin, Vodka, Bianco Vermouth, Bitters

Seoul-Side

Soju, East India Solera Sherry, Lime, Mint

Full Bloom

Soju, Rhubarb Compote, Strawberry, Lemon

Retox Detox

Vodka, Celery, Cucumber, Honey, Lime

Mai Tai

Cachaça, Venezuelan Rum, Curacao Blend, Orgeat, Lime

Golden Torch

Reposado Tequila, Gentian Liqueur
Elderflower Liqueur, Grapefruit Oleo Saccharum

Frosé

Rosé, Apertivo Blend, Giffard Pineapple Liqueur, Citrus

BARREL-AGED COCKTAIL

25

The Reserve

Dad's Hat Rye Whiskey, Banana Liqueur, Amaro, Salt

Reserve #2

Michter's Rye Whiskey, Hennessy V.S.O.P.
D.O.M. Benedictine, Angostura Bitters

ZERO ABV COCKTAILS

10

Sober Gimlet

Lime Cordial, Cucumber, Mint

The OC

Orange Shrub, Grapefruit, Rosemary, Club soda

Curious Elixirs No.1

\$9/glass, \$18/bottle

