



## Wines by the Glass

All Served From Magnums

### SPARKLING

#### Gregoletto

NV Prosecco, Treviso  
Veneto, Italy

15

#### Veuve Fourny

NV Blanc de Blancs  
ter Cru, Brut Nature, Champagne

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

#### Kermit Lynch

2016 Côtes-du-Rhône, France

18

#### Vigne Rada

2016 Cannanau, Sardinia, Italy

22

#### 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

#### Watermelon Man

Vodka, Fino Sherry, Watermelon, Lemon

#### Lovin' Spoonful

Soju, Passion Fruit Liqueur, Lemon, Mint

#### Mai Tai

Cachaça, Venezuelan Rum, Curacao Blend, Orgeat, Lime

#### Violet Beauregarde

Tequila, Salers, Blueberry, Lime

#### Frosé

Rosé, Apertivo Blend, Giffard Pineapple Liqueur, Citrus

## BARREL-AGED COCKTAIL

25

#### 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

