



Wines by the Glass

All Served From Magnums

SPARKLING

Veuve Fourny

NV Blanc de Blancs
1er Cru, Brut, 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

2016 Saint-Véran, Vieilles Vignes
Burgundy, France
22

RED

Prebende

2017 Beaujolais, France
14

Kermit Lynch

2016 Côtes-du-Rhône, France
18

Vigne Rada

2016 Cannanau, Sardinia, Italy
22

Obsidian Ridge

2016 Cabernet Sauvignon, Lake County,
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

Mai Tai

Cachaça, Venezuelan Rum, Curacao Blend, Orgeat, Lime

Lovin' Spoonful

Soju, Passion Fruit Liqueur, Lemon, Mint

Dem Apples

Vodka, Amaro Nonino, Apple Cider, Cynar, Honey,
Lemon

Caribbean Queen

Tequila, East India Solera Sherry, Ancho Reyes, Coconut,
Lime

Frosé

Rosé, Apertivo Blend, Giffard Pineapple Liqueur, Citrus

BREWED

Hite \$8

Lager Beer, Seoul, South Korea

Makku \$10

Makgeolli, Maine, USA

ZERO ABV COCKTAILS

10

Sober Gimlet

Lime Cordial, Cucumber, Mint

Escape

Pineapple, Coconut, Lime, Tonic Water

Curious Elixirs No. 1

\$9/glass, \$18/bottle

