

## Wines by the Glass

All Served From Magnums

### SPARKLING

#### Sommariva

NV Prosecco di Conegliano-Valdobbiadane  
Superiore, Brut, Veneto, Italy

15

#### Diebolt-Vallois

NV Blanc de Blancs  
Brut, Champagne, France

25

### ROSÉ

#### Fontsainte

2017 Gris de Gris, Corbières, France

12

### WHITE

#### Champalou

2016 Cuvée des Fondraux, Vouvray, France

14

#### Venica & Venica

2017 Ronco del Cerò, Sauvignon  
Friuli, 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 Cannonau, Sardinia, Italy

22

#### Hermanos de Peciña

2006 Reserva, Rioja, Spain

23

#### PIORA

2015, Bordeaux Blend, Santa Ynez 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

#### Mai Tai

Cachaça, Venezuelan Rum, Curacao Blend, Orgeat, Lime

#### Lovin' Spoonful

Soju, Passion Fruit Liqueur, Lemon, Mint

#### Phi Phi Peach

Vodka, Aperol, Peach, Thai Basil, Lemon, Club Soda

#### Viva La Vida

Mezcal, Suze, Salers, Cocchi Americano

#### Friesling

German Riesling, Giffard Peach Liqueur, St. Germain,  
Lemon

### 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

