



Wines by the Glass

All Served From Magnums

CHAMPAGNE

Veuve Fourny

NV Vertus, 1er Cru, Grand Réserve

Brut

25

ROSÉ

Fontsaite

2016 Gris de Gris, Corbières, France

12

WHITE

Champalou

2016 Cuvée des Fondraux, Vouvray, France

14

Empire Estate

2016 Dry Riesling, Finger Lakes, NY

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



Head Bartender: Lana Vesselova

Cocktails

15

Agave Sour

With your choice of: Mezcal or Tequila

Fresh Citrus, Apertif Blend, Egg White

Martinez

Old Tom Gin, Sweet Vermouth Blend, Maraschino,

Aged Citrus Bitters

COTE Old Fashioned

Bonded Bourbon, Spiced Oleo-Saccharum, Bitters

Vesper

London Dry Gin, Vodka, Bianco Vermouth, Orange

Bitters

Seoul-Side

Soju, East India Solera Sherry,

Lime, Mint

Sloe Down Fizz

Sloe Gin, Bianco Vermouth, Velvet Falernum,

Lemon, Cardomaro, Club Soda

Lions Tail

Rye Whiskey, Allspice Dram, Vanilla, Lime Juice,

Angostura Bitters

Beach House

Doctor Bird Rum, Velvet Falernum, Cinnamon,

Pineapple, Lime, Island Mix

Golden Torch

Reposdao Tequila, Gentian Liqueur

Elderflower Liqueur, Spiced Oleo Saccharum

Friesling

Mosel Riesling, Peach Liqueur, St. Germain

Elderflower, Lemon

Mocktails

10

Apple & Ginger Smash

Pineapple & Pear Punch

Curious Elixirs No.1

\$9/glass, \$18/bottle



Cocktail Creator Devin Kennedy