

Wines by the Glass

All Served From Magnums

SPARKLING

Sommariva

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

15

Diebolt-Vallois

NV Blanc de Blancs Brut, Champagne, France

25

ROSÉ

Fontsainte

2018 Gris de Gris, Corbières, France

12

WHITE

Champalou

2017 Cuvée des Fondraux, Vouvray, France

14

Château Gravelle-Lacoste

2018 Graves, Bordeaux, France

17

Domaine du Pélican

2015 Arbois, Chardonnay

Jura, France

22

RED

Dupeuble

2018 Beaujolais, France

14

Kermit Lynch

2017 Côtes du Rhône, Southern Rhône, France

18

G.D. Vajra

2017 Langhe Nebbiolo, Piedmont, Italy

22

Hermanos de Peciña

2006 Reserva, Rioja, Spain

23

BREWED

8

Hite

Lager Beer, Seoul, South Korea



CLASSIC & SEASONAL COCKTAILS

16

Mezcal Sour

Mezcal, Citrus, Aperitif Blend, Cinnamon, Egg White

COTE Old Fashioned

Bourbon, Spiced Oleo Saccharum, Bitters

Vesper

London Dry Gin, Vodka, Cocchi Americano, Orange Bitters

Seoul-Side

Soju, East India Solera Sherry, Lime, Mint

Mai Tai

Cachaca, Rum Blend, Dry Curacao, D.O.M Benedictine, Lime, Orgeat, Angostura Bitters

Lovin' Spoonful

Soju, Passion fruit Liqueur, Lemon, Mint, Club Soda, Bitters

Fiona

Tequila, Avena, Lime, Apple Cider

Burmese Ruby

Vodka, Green Chartreuse, Lemon, Raspberry, Club Soda

Ember

Lairds Applejack Brandy, Sweet Vermouth, Amaro Montenegro, Bitters

Frosé

Grower rosé, Aperol, Campari, Giffard Pineapple Liqueur, Citrus

ZERO ABV

10

Escape

Pineapple, Coconut, Lime, Tonic Water

Curious Elixirs No. 1

\$9/glass, \$18/bottle

ICED TEA

5

Pu Ehr

Zhejiang Green
Herbal Chrysanthemum

