



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

Rijckaert

2018 Les Salicaires, Virè-Clessè,
Burgundy, France
22

RED

Domaine de la Prébende

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



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

Friesling

Organic German Riesling, Giffard Peach Liqueur,
St. Germain, Citrus

BREWED

Hite

Lager Beer, Seoul, South Korea
8

ZERO ABV

Escape

Pineapple, Coconut, Lime, Tonic Water
10

Curious Elixirs No. 1

\$9/glass, \$18/bottle

