



Wines by the Glass

All Served From Magnums

SPARKLING

Gregoletto

NV Prosecco, Treviso
Veneto, Italy

15

Veuve Fourny

NV Blanc de Blancs
Ter 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

2015 Les Vercherres, Vieilles Vignes
Viré-Clessé, Burgundy, France

22

RED

Chignard

2016 Juliéna, 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

ZERO ABV COCKTAILS

10

Sober Gimlet

Lime Cordial, Cucumber, Mint

Escape

Pineapple, Coconut, Lime, Tonic Water

Curious Elixirs No.1

\$9/glass, \$18/bottle

