

reds

Catena Flores Malbec	10 / 36
Mendoza, Argentina	
Juggernaut Russian River	11 / 40
Valley Pinot Noir	
Sonoma, California	
Twenty Bench Cabernet Sauvignon	9 / 32
Napa, California	
Volver Tarima Organic Monastrell	8 / 28
Alicante, Spain	

whites

Fritz Haag Estate Riesling	10 / 36
Mosel, Germany	
Novelty Hill Chardonnay	9 / 32
Columbia Valley, WA	
Oxford Landing Sauvignon Blanc	8 / 28
Riverland, Australia	
Zenato Pinot Grigio delle Venezie	8 / 28
Veneto, Italy	

rosés

Figère Mediterranee Rosé	10 / 36
Provence, France	
Cantele Negroamaro Rosato	10 / 36
Puglia, Italy	
M. Chapoutier Belleruche Rosé	9 / 32
Rhone Valley, France	

bubbles

Zardetto Private Cuvee Brut (on tap!)	8
La Doria Moscato d'Asti	9 / 32
Piedmont, Italy	
Graham Beck Brut Rose	11 / 40
Western Cape, South Africa	

cocktails

mimosa	8 / 30
orange, grapefruit, mango, or guava juice	
bloody mary *	9 / 34
house made, vegan bloody mary mix & Żubrówka Bison Grass Vodka	
a dance with dragon fruits *	7
dragon fruit juice, hint of orange, & Żubrówka Bison Grass Vodka	
a clocktail orange	8
orange juice, Campari, & splash of prosecco	
gin eyre *	10
lavender lemonade, sparkling water, & Empress 1908 Gin	
spike it	2.50
add bourbon cream to any café drink	

cans

Superbird Pink Grapefruit	6
Paloma	
100% blue agave tequila mixed with grapefruit juice, agave nectar & sparkling water / 5.9%	
Supper Club Join the Club	5
Brandy Old Fashioned Sweet / 6.9%	
Supper Club Bramble On	5
Blackberry Mojito / 6.9%	
Transient Nature's Reward	4.5
watermelon sour ale with sea salt	
Montucky Cold Snack	3
tastes like beer	
Collective Arts Jam Up the Mash	4
dry-hopped sour	
Shacksbury Rose Cider	6.5
dry cider	
Revolution Freedom of Speech	5
session sour	

flights **15**
your choice of four wines (2 oz pours)

*available as a mocktail

single malts

toffee + fruit

The Belvenie 14yr Caribbean Cask	14
Speyside / 43%	
Glenmorangie 15yr Cadboll Estate	12
Highlands / 43%	
Benromach 7yr Sassicaia Finish 2010	14
Speyside / 45%	
Oban 18yr	16
Highlands / 43%	

smoke + sea

Ardbeg 10yr	9
Islay / 46%	
Adbeg Uigeadail	12
Islay / 54.2%	
Bruichladdich Octomore 12.1	30
Islay / 59.9% (not available for flights)	
Coal Ila 13yr Hermitage 2004, G & M Connoisseur's Choice	14
Islay / 45%	
Highland Park 12yr Viking Honour	10
Orkney Islands / 43%	

toast + honey

Auchentoshan Three Wood	12
Lowlands / 43%	
GlenDronach 12yr Original	9
Highlands / 43%	

heather + flora

Bruichladdich Islay Barley 2012	10
Islay / 50%	
The GlenAllachie 14yr 2005 - G & M Connoisseur's Choice	12
Speyside / 60.3%	

soft beverages

Perrier	2
Coke /or/ Diet Coke	1.5
Izze Natural Soda	2
clementine, mango, apple	
Sparkling Cloud Water + Immunity	5
grapefruit mint + basil, blood orange + coconut, blackberry lemon + rosemary	
Zero ABV Bravus Raspberry Gose	5
Zero ABV Bravus Blonde Ale	5
Rishi Sparkling Tea	3
Avec Botanical Soda	3.5
Ru Thai Tea with Mint + Lime	3.5
La Colombe Draft Latte	3.5
Mocha, Triple Shot	
Fancy Lemonade	4.5
lavender lemonade + sparkling water	

flights

your choice of four single malts (1/2 oz pours)