BY THE GLASS

FEATURED FLIGHT *three pours · 5 oz total*

Mountain Intro — December

A first taste of the high, steep mountains — Savoie, the Dolomites and the canyons of Galicia — **18**

· Les Rocailles Apremont (Savoie)
· Tiefenbrunner Pinot Grigio (Alto Adige)
· Ronsel do Sil "Veluveyra" Mencía (Ribeira Sacra)

Prices shown 5 oz glass · 8 oz carafe. Sparkling is poured 5 oz only. Coravin pours are 3 oz · 5 oz; dessert pours are 3 oz. Flights total 5 oz.

HOUSE WINE

House White Pinot Grigio, Guinigi, Delle Venezie '25 — **10 · 16**
House Red Pinot Noir, Avia, Slovenia '23 — **10 · 16**

SPARKLING

Prosecco, Poggio Costa Brut, Veneto NV — **13**
Champagne, Moutard Brut Réserve NV — **29**

WHITE

Chenin Blanc, Simonsig Stellenbosch '25 — **11 · 18**
Riesling, Purple Sky 'Cold Blooded' made in Utah '25 — **12 · 20**
Chardonnay, Concrete & Clay Stellenbosch '24 — **16 · 26**
Sauvignon Blanc, Marteau 'Lulu' Touraine '25 — **16 · 26**
Jacquère, Les Rocailles Apremont, Savoie '24 — **17 · 28**
Chardonnay, Starmont Carneros '23 — **20 · 32**
Chardonnay, Domaine Long-Depaquit Chablis '25 — **29 · 47**

ROSÉ / SKIN CONTACT

Grenache Blend, M. Chapoutier 'Bila-Haut' Côtes du Roussillon '25 — **12 · 20**
Grenache Blend, Commanderie de la Bargemone Coteaux d'Aix-en-Provence '25 — **18 · 29**
Skin-Contact White, Christina Carnuntum, Austria — **22 · 36**

RED

Garnacha, Rafael Cambra 'Soplo' Valencia '24 — **13 · 21**
Malbec, Benmarco Mendoza — **15 · 24**
Cabernet/Shiraz, Jonty's Ducks 'Pekin' Paarl '21 — **15 · 24**
Cabernet Franc, Domaine de Bois Mozé 'Les Terres Rouges' Anjou (served chilled) — **16 · 26**
Mencía, Castro Ventosa 'El Castro' Bierzo '24 — **16 · 26**
Syrah, Gramercy Cellars 'Lower East' Columbia Valley '21 — **16 · 26**
Pinot Noir, Albert Bichot 'Origines' Bourgogne '24 — **19 · 31**
Sangiovese, Renzo Masi Chianti Rufina Riserva '23 — **19 · 31**
Pinot Noir, Chester Monterey '24 — **20 · 32**
Cabernet Sauvignon, Brady Paso Robles '22 — **20 · 32**
Nebbiolo, Damilano Langhe '24 — **22 · 36**

CORAVIN RESERVE (3 OZ · 5 OZ)

La Lecciaia Brunello di Montalcino '18 — **28 · 33**
Parallel Cabernet Sauvignon, Napa Valley '23 — **46 · 53**
VIK Cabernet Blend 'VIK' Millahue '21 — **82 · 95**

SIGNATURE COCKTAILS

First Tracks
Vodka, Lillet Blanc, grapefruit, rosemary honey, sparkling wine — **14**

Red Rock
Arette Blanco tequila, Campari, mezcal, lime, spicy hibiscus, chile-salt rim — **15**

Gin' A Rita
Gin, tequila, triple sec, lime, egg white, cardamom — **17**

Slow Burn
Knob Creek bourbon, Bénédictine, Cynar, Angostura, absinthe mist — **18**

Closing Argument
Mezcal, Green Chartreuse, maraschino, lime — **24**

BEER & CIDER

Best Day Brewing Kölsch
non-alcoholic — **5**

Stella Artois Belgian pilsner — **6**

Offset Bier Helles Lager
Light lager — **7**

Templin Family Brewing "Wicked Sea Party" Hazy IPA
5% ABV — **8**

Dendric Estate Dry Cut Cider
Kamas, Utah · sparkling, bone-dry — **8**

Epic Brewing Brainless Belgian
Belgian-style ale aged in wine barrels, 22 oz bottle — **13**

NON-ALCOHOLIC

Coca-Cola · Diet Coke · Coke Zero · Sprite — **4**
Fever-Tree Ginger Beer — **7**
Sparkling Water by the bottle — **9**

Last Chair Toddy (hot)
Lapsang-smoked maple, lemon, cinnamon — **10**

The Other G&T
Grapefruit, rosemary honey, lemon, tonic — **12**

Redentore Zero
Non-alcoholic sparkling, 5 oz — **14**

Powder Day Fizz
Blackberry-sage, lemon, Redentore Zero sparkling — **15**

DESSERT & FORTIFIED (3 OZ)

Madeira, Blandy's 5 Year Malmsey NV — **13**
Port, Dow's Late Bottled Vintage, Douro '18 — **16**
Port, Taylor Fladgate 10 Year Tawny NV — **19**