

*cocktails*

FRUIT FORWARD

**CHINOIS MULE \$14**

Tito's Vodka, Crème de Cassis, Berry Shrub, Lime, Ginger Beer

**COCO MARSEILLE \$15**

Cazadores Blanco Tequila, Basil Sesame Coconut Cream, Suze, Honey, Lime

**BAY OF BISCAY \$18**

Pineau des Charantes, Macallan 12, Italicus, Pineapple, Yuzu

**BC L'ESPRESSO \$17**

Planteray Cut & Dry Coconut Rum, Pandan, Cantera Negra Café, Espresso, Bitters

**MSG MARTINI \$17**

Wilde Gin, MSG-Olive Brine, Shaoxing Wine

**LUCKY SNAKE \$20**

Sorgin Grapefruit Gin, Doctor Bird Rum, Dragonfruit, Ginger, Chinola Passionfruit, Clarified Milk

**BOTANICAL GARDEN \$17**

Tito's Vodka, Star of Africa Tisane, Plum Wine, Rockeyes Botanical, Orange, Lavender

**ST. MARGUERITE \$17**

Cazadores Reposado Tequila, Solerno Blood Orange, Provençal Agave, Lime

**TOURNESOL \$19**

Mal Bien Espadin Mezcal, Cocchi Americano, Genépy des Alpes, Italicus, Yuzu, Lemon Bitters

**MARTINI'QUE \$17**

Mezcal Amarás Reposado, Poblano, Orgeat, Honey, Saline, Lime

**IRON GODDESS \$17**

IG Tea-Infused Wild Turkey Bourbon, Montenegro, Pimento Dram, Blackstrap & Cherry Vanilla Bitters, Egg White

**MOUSSE À LA PÊCHE \$17**

D'Ussé Cognac, Combier Peach, Lime, Orgeat Thyme Foam

**FALL IN NORMANDY \$16**

Claque-Pépin Calvados, Combier Banana, Amara di Angostura, Cinnamon, Lime

**FASHIONABLY LATE \$17**

Wild Turkey 101 Rye, Red Berry Campari, Zirbenz Stone Pine, Cocchi Rosa

BOOZE FORWARD

*Wine* BY THE GLASS

**WHITES**



Chardonnay, A. Gautherin, Chablis   <b>BRIGHT CITRUS, WHITE FLOWERS, REFRESHING SALINITY</b>	\$19   \$75
Sauv. Blanc Dm des Caves du Prieuré, Sancerre   <b>DRY, BRIGHT MINERALITY, CRISP GREEN APPLE</b>	\$21   \$84
Sauv. Blanc, Paul Buisse, Touraine   <b>BRIGHT CITRUS, EXOTIC FRUITS, MINERAL UNDERTONES</b>	\$13   \$50
Pinot Blanc, Domaine Specht, Alsace   <b>STONE FRUIT, SAVORY, FLORAL AROMAS</b>	\$17   \$68
Vermentino, Dm. Cazes, Rôle in Stóne, Côtes Catalanes   <b>ELEGANT, FRESH, FRUITY</b>	\$15   \$58

**REDS**

Malbec, Abbotts & Delaunay, Pays d'Oc   <b>FINE TANNINS, SPICE AROMAS, DARK FRUIT</b>	\$14   \$54
Pinot Noir, Christian Lauverjat 2020, Sancerre   <b>DRY, TART CHERRY, EARTHY</b>	\$20   \$80
Syrah, Dm. François Villard, Rhône Valley   <b>DARK FRUIT, LIGHT PEPPER, FULL BODY</b>	\$17   \$68
Cab Sauv/Merlot, Ch. de Fontenille, Cadillac Côtes de Bordeaux   <b>BLACK PLUM, PEPPER, LICORICE</b>	\$17   \$68
Grenache Blend, Les Clefs du Calabas, Côtes du Rhône   <b>FRESH RED FRUIT, SILKY TANNINS,</b>	\$16   \$64
Cabernet Franc, Dm. Bourdin-Chancelle, Loire   <b>RASPBERRY, BELL PEPPER, EARTHY</b>	\$17   \$68

**ROSÉ**

Minuty Prestige, Provence   <b>STRAWBERRIES, PEACHES, CITRUS AROMAS</b>	\$15   \$60
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**BUBBLES**

Crémant de Bordeaux Brut, Louis Vallon	\$12   \$40
Piper Heidsieck Brut	\$21   \$93
G.H. Mumm Grand Cordon Rosé Brut	\$22   \$100

**BEER**

TsingTao Lager, China (4%)	\$7
Soul Mega Pale Ale, D.C. (5.5%)	\$9
Soul Mega IPA, D.C. (6%)	\$9
Kronenbourg Blanc, France (5.0%)	\$9
Surfside: Iced Tea, Peach Tea, P.A. (4.5%)	\$9

**COFFEE**

Single Espresso	\$5
Double Espresso	\$9
Americano	\$5

**ZERO-PROOF**

<b>MVT Mule:</b> Berry Shrub, Lime, Soda, Ginger Beer	\$11
<b>Ananas:</b> Giffard N/A Pineapple, Lime, Ginger Beer	\$11
<b>455 Thyme:</b> Seedlip Grove 42, Lime, Soda, Orgeat Thyme Foam	\$13
<b>Beer:</b> TsingTao 0.0	\$7
<b>Soda:</b> Coca-Cola or Diet, Sprite, Ginger Ale, Spicy Ginger Beer	\$5
<b>Juice:</b> Pineapple, Orange, Cranberry, Grapefruit	\$4
<b>Red Bull:</b> Energy Drink, Sugarfree, Peach Edition (White Peach)	\$7
<b>Canned N/A:</b> Aplos Ume Spritz	\$12