

cocktails

1/2 Priced Cocktails | Tuesday - Sunday 5:00 - 7:00 PM

FRUIT FORWARD

RIVIERA HIGHBALL \$14

Vodka, Lychee, Pineau des Charentes, Lime, Soda

PANACHÉ \$13

Rieger's Gin, St Germain, Kronenbourg Blanc, Lemon

TÊTE DE MULE \$12

Tito's Vodka, Lime, Spicy Ginger Beer, Mint

VALENSOLE \$15

SmokeLab Vodka, Sorgin Sauvignon Gin, Lillet Blanc, Lavender

AU PEAR AFFAIR \$16

Ten to One Rum, Bourbon, Spiced Pear, Don Ciccio Nocino, Black Walnut

CHINOIS MULE \$13

Vodka, Crème de Cassis, Berry Shrub, Lime, Ginger Beer

ELDERFLOWER FRENCH 75 \$12

Rieger's Gin, St. Germain, Lemon, Crémant D'Alsace

LILLET SPRITZ \$12

Lillet Blanc, Crémant D'Alsace, Lemon

THE DORSIA \$15

Mezcal, Crème de Cacao, Ancho Reyes, Vanilla Cherry Bitters

CARRÉ NOUVELLE \$15

Rye, Monnet VS, Dolin Rouge, Baltamaro, Szechuan Amaro, Bitters

PEAK BLOOM \$15

Strawberry Gin, Empress Gin, Lillet Rouge, Fee Foam, Hibiscus, Lemon

KIR ROYALE \$12

Crème de Cassis, Crémant D'Alsace, Lemon

MIMOSAS \$12

Choice of orange, pineapple, cranberry, grapefruit

BOOZE FORWARD

bottomless

2 HOUR LIMIT - \$20.00

Mimosas (orange, pineapple, grapefruit, & cranberry), select beers, and Surfside Vodka Iced Tea

wine BY THE GLASS

WHITES



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| Chardonnay, Louis Latour, Ardèche | \$14 \$56 |
| Chenin Blanc, Ch. Moncontour, Vouvray | \$12 \$48 |
| Sauv. Blanc, Dm. Gilles Lesimple, Sancerre | \$18 \$70 |
| Sauv. Blanc, Graves D'Ardonneau, Bordeaux | \$13 \$52 |
| Viognier, Dm. du Tix, Vaucluse | \$16 \$64 |

REDS

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| Bordeaux Blend, Ch. du Beau Vallon, St Emilion | \$15 \$60 |
| Malbec, Ch. du Cedre "Héritage," Cahors | \$14 \$56 |
| Pinot Noir, Christian Lauerjat 2020, Sancerre | \$18 \$72 |
| Syrah, Delas Les Launes, Crozes-Hermitage | \$16 \$64 |
| Tannat/Cab Franc, Ch. Peyros "Héritage," Madiran | \$13 \$52 |

ROSÉ

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| Ch. D'Estoublon, Roseblood Rosé, Provence | \$14 \$56 |
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BUBBLES

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| Crémant D'Alsace, Jean Geiler Brut Prestige | \$12 \$40 |
| G.H. Mumm Grand Cordon Rouge Brut | \$16 \$85 |
| G.H. Mumm Grand Cordon Rosé Brut | \$17 \$100 |

BEER

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|--------------------------------------|-------|
| TsingTao Lager, China (4%) | \$5 |
| Soul Mega Pale Ale, Maryland, (5.5%) | \$8.5 |
| Kronenbourg Blanc, France (5.0%) | \$8 |
| Sun Run Hazy IPA, Maryland (6.5%) | \$7 |
| Lvivske Lager, Ukraine (4.5%) | \$9 |

COFFEE

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| Single espresso | \$4 |
| Double espresso | \$7 |
| Americano | \$5 |

ZERO-PROOF

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| Mocktail: Bartender's Creation | \$5 |
| Mocktail: N/Agroni | \$7 |
| Beer: TsingTao 0.0 | \$6 |
| Soda: Coca-Cola or Diet, Sprite, Ginger Ale, Spicy Ginger Beer | \$3 |
| Juice: Pineapple, Orange, Cranberry, Grapefruit | \$4 |
| Kombucha: Wild Bay Strawberry Lavender | \$5 |
| Sparkling Water: San Pellegrino (1 Liter) | \$5 |