

# COCKTAILS

## IN SEASON

### THE MORENO 15

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Mezcal, Aperol, Grapefruit, Herbs

### THE FERDINAND 15

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Rye, Amaro Nonino, Pedro Ximénez, Maple

### QUEEN BEE 16

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Barr Hill Gin, Blanc Vermouth, Orange Bitters

### THE COOPER 13

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Bourbon, Blueberry, Basil, Lemon

### SALERS KNOT 14

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Salers, Aquavit, Herbed Vermouth

### THE BOGART 13

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Blended Scotch Whiskey, Roasted Pineapple, Laphroaig

### THE GABLE 16

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Juniperus Gin, Green Chartreuse, Herbs, Lime, Egg White

### THE UNION 14

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Vodka, Fennel Vermouth, Strawberry, Watermelon

### LONDON FOG 15

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Rum, Kronan Swedish Punsch, Dry Curaçao, Earl Grey

### LOLITA 13

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Leblon Cachaça, Tequila, Hibiscus, Lime

### CORDELIA 13

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Grapefruit, Gran Classico Bitter, Cardamaro, Lillet Rosé

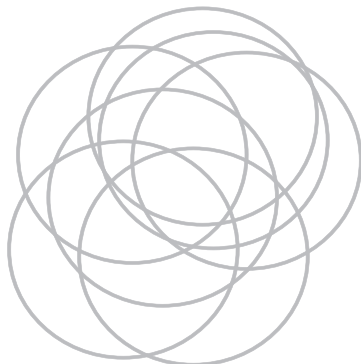
### ROSE GOLD 12

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Tito's Vodka, Rosemary, Passion Fruit, Bitters

**\*\$2 from each Rose Gold sold will benefit the Garces Foundation. [garcesfoundation.org](http://garcesfoundation.org)**



## BEER

DOGFISH HEAD "SEAQUENCH" ALE DE	
Session Ale Brewed with Black Lime, Sea Salt . . . . .	9
6.8% abv, 12 oz. . . . .	
CAPE MAY LAGER NJ	
American Golden Lager. . . . .	9
4.8% abv, 12 oz. . . . .	
ALLAGASH "WHITE" ME	
Belgian Wheat Ale, Coriander, Curaçao Orange Peel . . . . .	10
5.1% abv, 12 oz. . . . .	
ALLAGASH "BLACK" ME	
Belgian Stout, Chocolate, Coffee, Caramelized Sugar . . . . .	11
7.5% abv, 12 oz. . . . .	
SIERRA NEVADA "SUMMERFEST" CA	
Czech-Style Bohemian Pilsner, Sweet Malt, Spicy Hop . . . . .	9
5.0% abv, 12 oz. . . . .	
PEAK ORGANIC "THE JUICE" APA ME	
Dry Hopped Pale Ale, Tangerine, Orange . . . . .	12
5.8% abv, 16 oz. . . . .	
FIRESTONE WALKER "ROSALIE" CA	
Rosé Ale Brewed with Wine Grapes, Hibiscus . . . . .	10
5.0% abv, 12 oz. . . . .	
JACK'S "HELEN'S BLEND" CIDER PA	
Dry Cider, Fruit Forward, Crisp Apple Finish . . . . .	9
5.0% abv, 12 oz. . . . .	

## NON-ALCOHOLIC

### LAVENDER & SAGE 8

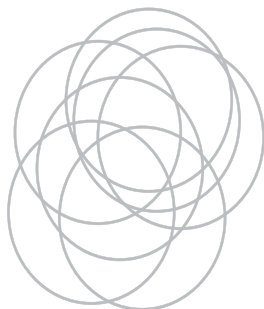
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Lavender, Sage, Lemon, Soda

### CITRUS & HERB 8

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Thyme, Bay Leaf, Tarragon, Lemon, Soda



# WINES BY THE GLASS

## SPARKLING & CHAMPAGNE

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Conquilla, Cava Brut Rosé  
Penedès, Spain, NV \$13/\$60

Bele Casel, Extra Dry Spumante Prosecco  
Veneto, Italy, NV \$15/\$75

Conde de Subirats, Brut Cava  
Sant Sadurní d'Anoia, Spain, NV \$14/\$70

## WHITE

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Rabo de Ovelha/Roupeiro, J Portugal Ramos  
Alentejo, Portugal, 2016 \$11/\$45

Chardonnay, La Tour de Gâtigne  
IGP Cévennes, France, 2017 \$14/\$65

Riesling, Selbach  
Mosel, Germany, 2017 \$15/\$70

Pinot Blanc, Richard Böcking,  
Mosel, Germany, 2014 \$16/\$75

Chenin Blanc/Viognier, Little J  
Joostenberg, South Africa, 2018 \$13/\$60

Sauvignon Blanc, Château de Cappes  
Bordeaux, France, 2017 \$13/\$60

## ROSÉ

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Bobal, Cabernet Sauvignon, Bodega Sierra Norte Fuenteseca  
Valencia, Spain, 2018 \$13/\$60

## RED

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Aragonés/Trincadeira/Castelão, Vila Santa Lois,  
Alentejo, Portugal, 2015 \$11/\$50

Grenache/Syrah/Merlot, Château Jouclary  
Cabardès, France, 2016 \$13/\$65

Cabernet Sauvignon, La Tour de Gâtigne  
IGP Cévennes, France, 2016 \$15/\$70

Pinot Noir, Redwood Empire  
North Coast, California 2014 \$18/\$85

Tempranillo, Ja!, Tinedo,  
Castilla y León, Spain, 2017 \$13/\$60

## ESTATE WINE COLLECTION **BY THE GLASS**

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Sangiovese, Viticcio Chianti Classico  
Tuscany, Italy, 2009 \$28

Brunello di Montalcino, Cantine Leonardo  
Tuscany, Italy, 2006 \$38

Bordeaux, Château de Pez "Saint-Estèphe" . . . . .  
Medoc, Bordeaux, France, 2003 \$51

Cabernet Blend, Joseph Phelps 'Insignia'  
Napa, California, 2004 \$90

## SHERRY

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### EL MAESTRO SIERRA

FINO . . . . .	15
OLOROSO . . . . .	24
AMONTILLADO . . . . .	42
PEDRO XIMÉNEZ . . . . .	42

### DIOS BACO

FINO . . . . .	15
OLOROSO . . . . .	24
AMONTILLADO . . . . .	42
PEDRO XIMÉNEZ . . . . .	42

## PORT

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### GRAHAM'S

10 YR. . . . .	15
20 YR . . . . .	24
30 YR . . . . .	42
40 YR . . . . .	58

### SMITH WOODHOUSE LBV 2002 . . . . . 14

## DESSERT WINE

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Chenin Blanc, Domaine du Petit Métris Chaume  
Coteaux du Layon, France, 2011 **\$30**

Gros Manseng, Domaine Cauhapé, 'Ballet d'Octobre'  
Jurançon, France, 2016 **\$13/60**

Ice Riesling, 'Frost Bitten'  
Yakima Valley, Washington, 2015 **\$13/60**

Moscato d'Asti, Vignale di Cecilia, 'Foila'  
Colli Euganei, Italy, 2006 **\$16/\$75**

## AFTER DINNER

### SICILIAN SOUR 14

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Averna, Maple, Lemon, Cardamom, Egg White

### ITALIAN CONFIDENTIAL 15

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Fernet, Campari, Aperol, Punt e Mes

