

COCKTAILS \$14

White Flowers

Grey Goose, St. Germaine, lemon, ginger beer

South Side

Gunpowder Gin, cucumber, fresh mint, lime

Berry Bourbon Smash

Bulleit Bourbon, strawberries, basil, ginger ale

Don Johnson

Vodka and grapefruit with a minty twist

Orange basil Martini

Orange Vodka, fresh basil, OJ

Jalapeno Margarita

Tanteo spicy Tequila, pineapple, lime, agave

Manhattan Perfecto

Michter's Rye, Dolin sweet & dry, house bitters

WINE

Chardonnay, Sea Ridge, California	10
Chardonnay, Sonoma Cutrer, California	16
Pinot Grigio, Principato, Italy	10
Sauvignon Blanc, Justin, California	12
Gavi di Gavi, Picollo, Italy	14
Rose, San Peyre, C�tes de Provence	12
Rose, Fleurs de Prairie, Provence	16
Prosecco, Mionetto, Brut, Italy	12
Champagne, Veuve Cliquot, France	22

Montepulciano, Valle Martello, Italy	10
Pinot Noir, Hob Nob, France	11
Pinot Noir, A to Z, Oregon	14
Cabernet Sauvignon, The Seeker, Chile	10
Cabernet Sauvignon, Oberon, Napa	16
Malbec, Aruma, Lafite Rothschild, Argentina	10
Chianti, Badia di Morrona for Z, Italy	12
Super Tuscan, Villa Antinori, Italy	16
Brunello di Montalcino, Caparzo, Italy	22

BEER \$7

IPA, 60 Minute, Dogfish Head, DE
White IPA, Honeyspot Road, Two Roads, CT
Brown Ale, Brooklyn, NY
Belgian White, Ommegang Witte, NY
Pale Lager, Peroni, Italy
Pale Lager, Birra Moretti L'autentica, Italy
Light Lager, Coors' Light, CO

**Wine appreciation every Tuesday night
50% off bottles under \$100 / 25% off bottles over \$100
Excluding holidays**