

WINE LIST

Glass pours are 6 ounces. Prices subject to applicable taxes.

WHITE & ROSÉ	Glass/Bottle
FINCA LAS MORAS PINOT GRIGIO AR - Light bodied, crisp and lively. Citrus and pear notes.	\$9/\$34
VILLA MARIA SAUVIGNON BLANC NZ - Zippy and aromatic. Grapefruit, gooseberry, and herb notes.	\$12/\$46
THREE THIEVES CHARDONNAY USA - Rich and full. Vanilla, toast, and baked apple notes.	\$11/\$42
M. CHAPOUTIER BELLERUCHE ROSÉ FR - Medium bodied. Crisp red fruit, citrus, and grenadine notes.	\$12/\$46
RED	Glass/Bottle
FINCA LAS MORAS MALBEC AR - Medium bodied. Ripe red cherry, plum, and chocolate notes.	\$9/\$34
DON DAVID CABERNET SAUVIGNON AR - Dark and intense. Blackberry, cherry, oak, and smoke notes.	\$11/\$42
THREE THIEVES PINOT NOIR USA - Medium and fruity. Toast, red plums, and floral notes.	\$11/\$42
JOEL GOTT CABERNET SAUVIGNON USA - Full bodied with velvety tannins. Raspberry, blackberry, plum, mocha, baking spice, and cedar notes.	- /\$52
FEATURE WINE	Glass



WHITE AND RED DAILY FEATURE

Please ask your server for today's

feature white and red.

\$11



COCKTAILS

MAPLE OLD FASHIONED buffalo trace bourbon • maple syrup • bitters	\$15 (2oz)
AUTUMN OLD FASHIONED 12 year old el dorado rum • apple cider syrup • bitters	\$15 (2oz)
OAXACA OLD FASHIONED reposado tequila • mezcal • honey • bitters	\$15 (2oz)
NEGRONI aviation gin • sweet vermouth • campari	\$15 (3oz)
FALLING LEAVES riesling • golden pear brandy • grand marnie • honey syrup • bitters	\$14 (3.5oz) r
RIDGE CAESAR \$11/\$ phantom vodka • clamato • signature spices • pickled bean • beef jerky	13 (loz/2oz)
SPANISH COFFEE house coffee • kahlua • triple sec • dark rum • whipped cream	\$13 (3oz)
IRISH COFFEE	\$13 (1.5oz)

NON-"ELK"OHOLIC

house coffee • irish whiskey
• maple syrup • whipped cream

ARNOLD PALMER	\$4
SHIRLEY TEMPLE	\$5
STRAWBERRY LEMONADE	\$5
VIRGIN MOJITO	\$5.5

