UNWINE'D
WINE AND SPIRITS

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| Weekly Wine Flight | 19.00 |
| Bourbon Flight | 25.00 |

## White Wine

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|---|---|---|
| Risata Moscato d'Asti, *Italy* ▪ | 12.00 | 45.00 |
| Schlink Haus Riesling Spatlese, *Germany* | 11.00 | 38.00 |
| Lagaria Pinot Grigio, *Italy* ▪ | 11.00 | 38.00 |
| Tangent Albarino, *Edna Valley* | | 45.00 |
| Toi Toi Sauvignon Blanc, *New Zealand* | 13.00 | 45.00 |
| Stags Leap Sauvignon Blanc, *California* | | 54.00 |
| Argiolas Costamolino Vermentino, *Italy* | | 38.00 |
| Austin Chardonnay, *California* ▪ | 13.00 | 45.00 |
| Panthera Chardonnay, *Russian River Valley* | | 54.00 |

## Rose Wine

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|---|---|---|
| Bandini Malbec Rose, *Mendoza, Argentina* ▪ | 13.00 | 45.00 |

## Sparkling Wine

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|---|---|---|
| Avissi Prosecco D.O.C, *Italy* ▪ | 12.00 | 45.00 |
| Segura Viudas Brut Rose, Italy ▪ | 12.00 | 45.00 |
| Taittinger Champagne-1/2 bottle, *Reims, France* | | 55.00 |

## Port Wine

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| Taylor Fladgate 10 Year Old Tawny Porto, *Portugal* | 12.00 |

***Happy Hour Tuesday-Friday open-6:30PM*** ▪

***We love a good split...but only up to 6 checks per party/group.***

## Red Wine

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|---|---|---|
| Emma Lambrusco di Sorbara, *Italy* | 11.00 | 38.00 |
| Oregon Territory Pinot Noir, Oregon | 14.00 | 48.00 |
| Andre Brunel Cotes-Du-Rhone Cuvee Est-Quest, *France* | | 41.00 |
| Vina Eguia Reserva Tempranillo, *Spain* ▪ | 12.00 | 41.00 |
| A+D Cabernet Sauvignon, *California* ▪ | 13.00 | 45.00 |
| HESS Maverick Ranches Cabernet Sauvignon, *Paso Robles* | | 54.00 |
| Caymus California Cabernet Sauvignon, *California* | | 68.00 |
| Los Muros Malbec Cabernet, *Mendoza, Argentina* | | 60.00 |
| Dos Cauces Malbec, *Mendoza, Argentina* | 13.00 | 45.00 |
| Troublemaker Red Blend, *California* | 12.00 | 41.00 |
| Opaque Darkness Red Blend, *Paso Robles* | | 65.00 |
| Earthquake Zinfandel, *Lodi, California* | | 60.00 |

## Spirits

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|---|---|
| Tito's Vodka ▪ | 10.00 |
| Grey Goose Vodka | 13.00 |
| Aviation American Gin | 12.00 |
| Hendrick's Gin | 14.00 |
| Bacardi Light Rum ▪ | 10.00 |
| Buffalo Trace Bourbon ▪ | 11.00 |
| Sazerac Rye 6 Yr Whiskey | 11.00 |
| Maker's Mark Bourbon Whisky | 13.00 |
| Caribou Crossing Canadian Single Barrel Whisky | 14.00 |
| Basil Hayden | 14.00 |
| Four Roses Small Batch | 14.00 |
| Woodford Reserve | 14.00 |
| Angel's Envy | 15.00 |
| Eagle Rare | 15.00 |
| E.H. Taylor Small Batch | 16.00 |
| Blanton's Single Barrel | 19.00 |
| The Glenlivet 12 Yr Scotch | 18.00 |
| Don Julio Blanco Tequila | 14.00 |
| 1800 GuachiMonton Anejo Tequila | 20.00 |

## Beer

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|---|---|
| Miller Light and Shiner Bock ▪ | 5.00 |
| Heineken, Peroni, and Voodoo Ranger IPA ▪ | 6.00 |
| Heineken 0.0 Non-Alcoholic Beer | 6.00 |

# Cocktails

**MY FIRST LOVE**
Tito's Vodka, St. Germain Elderflower, and Cranberry Juice

**CUPID'S KISS**
Tito's Vodka, Cointreau, Cranberry Juice, and Fresh Lime Juice

**THE ART CAR**
Tito's Vodka, Cointreau, and Fresh Lemon Juice

**THE 806**
Tito's Vodka, Fresh Lemon Juice, and Topo Chico

**HINT OF MINT SPRITZ**
St. Germain Elderflower, Prosecco, and Club Soda

**I CAN BUY MYSELF FLOWERS**
Prosecco and St. Germain Elderflower

**WE'LL ALWAYS HAVE PARIS**
Prosecco and Lillet Blanc

**THE HIDDEN GEM**
Aviation Gin, Fresh Lemon Juice, and Simple Syrup

**TEQUILA TEASE**
Dobel Diamante Tequila, Agave, and Fresh Lime Juice

**DOUBLE-O MARTINI**
Grey Goose Vodka or Hendrix's Gin and Dry Vermouth

**DOWN THE ALLEY**
A Classic Old Fashioned made with Buffalo Trace Bourbon

**ALLEYWAY ALIBI**
A Whiskey Sour made with Buffalo Trace Bourbon

**MEET ME IN MANHATTAN**
Sazerac Rye and Sweet Vermouth

**BROKEN RESOLUTION**
Buffalo Trace Bourbon and Ginger Beer

**MORTON STREET MOJITO**
Bacardi Light Rum, Fresh Lime Juice, and a splash of soda

# Boards and Bites

## CHARCUTERIE BOARD
Small-$27
Large-$43

## CHEESE BOARD
Small-$19
Large-$35

## PROSCUITTO FLATBREAD-$19
Olive oil and mozzarella cheese topped with proscuitto, arugula, and balsamic drizzle

## CHICKEN AND ARTICHOKE PESTO FLATBREAD-$19
Garlic pesto sauce and mozzarella cheese topped with chicken and artichoke hearts

## PROSCUITTO AND PINEAPPLE FLATBREAD-$19
Mozzarella cheese topped with proscuitto, pineapple chunks, and balsamic drizzle

## CAPRESE FLATBREAD-$15
Mozzarella cheese topped with roma tomatoes, fresh basil, and balsamic drizzle

## CHOCOLATE DECADENCE X 2-$11
A molten chocolate ganache center surrounded by decadently rich chocolate cake

## NON-ALCHOHOLIC
S. PELLEGRINO-$4
COKE, SPRITE, DIET COKE-$2
HEINEKEN 0.0 NON-ALCOHOLIC BEER-$6

***Follow the alleyway and get in on the secret. Scan to discover all our upcoming happenings.***