



Weekly Wine Flight	19.00
Bourbon Flight	25.00

White Wine

Risata Moscato d'Asti, <i>Italy</i> ■	12.00	
Schlink Haus Riesling Spatlese, <i>Germany</i>	11.00	36.00
Lagaria Pinot Grigio, <i>Italy</i> ■	11.00	36.00
Tangent Albarino, <i>Edna Valley</i>		43.00
Toi Toi Sauvignon Blanc, <i>New Zealand</i>	15.00	49.00
Argiolas Costamolino Vermentino, <i>Italy</i>		36.00
Bonanza Chardonnay, <i>California</i> ■	13.00	43.00
Austin Hope Chardonnay, <i>California</i>		43.00
HESS Napa Valley Chardonnay, <i>Napa Valley</i>		52.00

Rose Wine

Bandini Malbec Rose, <i>Mendoza, Argentina</i> ■	13.00	43.00
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Sparkling Wine

Avissi Prosecco D.O.C, <i>Italy</i> ■	12.00	
Segura Viudas Brut Rose, <i>Italy</i> ■	12.00	
Val D'Oca Prosecco D.O.C., <i>Italy</i>		43.00
Taittinger Champagne-1/2 bottle, <i>Reims, France</i>		50.00

Port Wine

Taylor Fladgate 10 Year Old Tawny Porto, <i>Portugal</i>	12.00
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Happy Hour Tuesday-Friday 4:00PM-6:30PM ■

We love a good split...but only up to 6 checks per table.

Red Wine

Jezebel Pinot Noir, <i>Oregon</i>	14.00	46.00
Silk & Spice Red Blend, <i>Portugal</i> ■	11.00	36.00
Quest Cabernet Franc, <i>Paso Robles</i>		36.00
Caymus Suisan Redgale Grenache, <i>Solano County</i>		63.00
Muriel Reserva Tempranillo, <i>Spain</i>	12.00	39.00
Beringer Knights Valley Cabernet Sauvignon, <i>Sonoma County</i> ■	13.00	43.00
Bonanza "The Vinekeeper" Cabernet Sauvignon, <i>Napa Valley</i>		52.00
Lion Tamer Cabernet Sauvignon, <i>Napa Valley</i>		68.00
Caymus Cabernet Sauvignon, <i>Napa Valley (Thurs.-Sat. only)</i>	20.00	
Los Muros Malbec Cabernet, <i>Mendoza, Argentina</i>		58.00
Dos Cauces Malbec, <i>Mendoza, Argentina</i>	13.00	43.00
Lillie's Collection Petite Sirah, <i>North Coast</i>		36.00
Garzon Tannat, <i>Uruguay</i>		49.00

Spirits

Tito's Vodka ■		9.00
Grey Goose Vodka		13.00
Aviation American Gin		12.00
Hendrick's Gin		14.00
Bacardi Light Rum ■		9.00
Buffalo Trace Bourbon ■		11.00
Sazerac Rye 6 Yr Whiskey		11.00
Maker's Mark Bourbon Whisky		13.00
Basil Hayden Bourbon		14.00
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

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, Club Soda, and Mint

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

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 - ALCOHOLIC

S. PELLEGRINO-\$4

COKE, SPRITE, DIET COKE-\$2

HEINEKEN 0.0 NON-ALCOHOLIC BEER-\$6