

Libations



Porch Pounders

Ginny Appleseed – Highwire barrel aged gin, Tuaca, apple, bitters	12
Salty Raccoon - Espolon Silver tequila, rosemary, lime, house made smoked sea salt	10
Mind Your Elderberry – vodka, lavender simple syrup, St. Germain	12
Old Fashion Lillian – Evan Williams bourbon, maple syrup, walnut bitters	10
Aperol Spritz – Aperol, cava, sparkling water	10
Seasonal Coffee Cocktail	10

Beer

Ask your server about our rotating seasonal and regional selections

Make our hard-working Kitchen Crew happy with a shift beer \$12

Happy Hour 4-7pm Tuesday - Friday



Rosé & Sparkling Wine

J. Mourat, Fiefs Vendéens Rosé, Loire Valley, France 2018	12/46
Mata i Coloma, Pere Mata Trepas Cava Brut Reserva Rosé, Barcelona, Spain 2017	13/48
Bodegas Murviedro, Los Monteros Cava Brut, Valencia, Spain NV	8/32

White Wine

The Seeker, Pinot Grigio, Veneto, Italy 2017	9/36
Bodegas Eidosela, Néboa Albariño, Rias Baixas, Spain 2018	10/38
Nik Weis, Urban Riesling, Mosel, Germany 2018	11/42
Domaine Lelièvre, Auxerrois Blanc, Côtes de Toul, France 2018	13/48
Miner Family Winery, Sauvignon Blanc, Napa Valley, California 2017	14/49
Broadside, Wild Ferment Chardonnay, Central Coast, California 2018	11/42

Red Wine

Domaine Chantepierre, Lirac, Rhône Valley, France 2017	9/36
Viña Zorzal, El Inquilino Crianza, Rioja, Spain 2016	11/42
Montinore Estate, Red Cap Pinot Noir, Willamette Valley, Oregon 2017	14/49
Fratelli Seghesio, Barbera d'Alba, Piedmont, Italy 2017	11/42
Steele Wines, Writer's Block Zinfandel, Lake County, California 2016	11/42
La Posta, Paulucci Malbec, Mendoza, Argentina 2017	12/46
Château du Mayne, Graves Rouge, Bordeaux, France 2017	13/48