

## COCKTAILS

### **Cocktail of the Moment: The TOM POLLENS**

Waterloo gin, honey, lemon juice, on the rocks with a salted rim

**LICOSA** Sauza Hornitos reposado tequila, fresh lemon juice, Paula's Texas Orange & Lemon on the rocks in a chilled pint glass

**I CAN EXPLAIN EVERYTHING** Limoncello, cachaça (Brazilian rum), sweet lemon juice and prosecco

**BLUE RUIN** Bluecoat American gin, dry vermouth and olive juice, straight up with a Gorgonzola-stuffed olive

**THANK YOU SIR, MAY I HAVE ANOTHER?** Bulleit bourbon, Dolin rouge, Cardamaro, arancello and bitters

**THE CORSICAN** Laird's Applejack, Lazzaroni Amaretto, and fresh lemon juice, on the rocks

**SPRITZ** Aperol, prosecco and a splash of soda with orange & olive.

**TENNESSEE RAIN** Jack Daniels, Fever Tree Bitter Lemon, and fresh lemon juice

**TARANTELLA** Hornitos Reposado tequila, a splash of Pernod Absinthe (which tastes like licorice) and fresh orange juice, straight up

**SOMETHING IN THE WATER** Tito's vodka, Cynar bitters, Paula's Texas Orange, lime juice, and complicated syrup

**THE VESPER** Tanqueray, Stoli & Lillet Blanc (3:1:1/2) a dash of orange bitters, chilled with a lemon twist

**DARK & STORMY** Cruzan Blackstrap rum and Maine Ginger Brew over ice with lime

## APERITIFS

Lustau Fino Sherry \$6

Dolin Rouge or Dolin Blanc Vermouth \$7

Contratto Rosso \$7 Bonal Gentiane \$7

Aperol \$6 Campari \$6

Contratto Aperitif \$8 Pernod Absinthe \$8

Ricard Pastis \$7 Ksarak Arak \$6

## DRAFTS

Estrella Damm (Barcelona) \$5

Real Ale **Brewhouse Brown** (Blanco) \$5

## BOTTLES

Estrella Inedit (Barcelona) \$6.00

Kronenbourg 1664 (France) \$4.50

Bud Light (St. Louis) \$3.50

Peroni (Italy) \$4.50

Real Ale Han's Pils can (Blanco) \$4.50

Real Ale Lost Gold IPA (Blanco) \$4.50

Real Ale Devils Backbone (Blanco) \$4.50

Eastciders Original Cider (Austin) \$4.50

Estrella Daura (Barcelona) \$4.50

## RED

### Light

Pinot Noir **MACEDON** (Macedonia) 10/38

### Medium

Barbera d'Alba **MAURO MOLINO** (Italy) 9.50/36

Côtes du Rhône **CHARLES THOMAS** (France) 8/30

Cabernet **THORNY ROSE** (Washington) 7/26

Primitivo **BURDI** (Italy) 8/30

Ventoux **DOMAINE DES YEYES** (France) 8/30

Okuzgozu-Cab **KAVAKLIDERE** (Turkey) 7/26

Montepulciano **MODA** (Italy) 8.50/32

Tempranillo **LIVOR** (Spain) 7/26

Cabernet **BECKER ICONOCLAST** (Texas) 8/30

### Full-bodied

Scaliera **ROSA DEL GOLFO** (Italy) 8/30

Corvino-Merlot **GRAN PASSIONE** (Italy) 8.50/32

Malbec **LE GRAND CHATELAIN** (France) 9/34

Bordeaux **ROCHER LIDEYRE** (France) 10/38

Rioja **LAN RESERVA 2010** (Spain) 11/42

Cuvée **OTAZU** 2010 (Spain) 10/38

## ROSÉ

Sangiovese/Sciaccarellu **CAMPU VECCHIU** (Corsica) 8.50/32

Mourvedre **BECKER** (Texas) 9.50/36

## WHITE

### Crisp

Vinho Verde **FAMEGA** (Portugal) 6.50/24

Pinot Grigio **MONTE CAMPO** (Italy) 6.50/24

Sauvignon Blanc **VERDILLAC** (France) 8/30

### Medium

Garnacha **CLOS DEL PINELL** (Spain) 8/32

Duorum **TONS DE DUORO** (Portugal) 9/34

Albariño **BIENBEBIDO** (Spain) 7.50/28

Côtes du Rhône **OLIVIER RAVOIRE** (France) 9/34

Ixsir **ALTITUDES** (Lebanon) 10/38

Chardonnay **ST MARC** (France) 7.50/28

Verdejo **NAVE SUR** (Spain) 8/30

Chardonnay **BECKER VINEYARDS** (Texas) 8/30

Soave **I PRANDI** (Italy) 9/34

### Fruity

Riesling **BECKER VINEYARDS** (Texas) 7/26

## SPARKLING

Prosecco **VILLA SANDI** (Italy) 8.50/32

Cava

**de**

(Spain)

Brut **DOM.**

**REQUENA**

8.50/32

