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RED WINES

4	**Pinot Noir** Chateau Bianca, Willamette, OR 2022 (fruit forward, soft, light spice)	$11/$42
2	**Chianti Classico** Cultusboni, Sangiovese, Tuscany, IT 2022 (cherry, tobacco)	$13/$50
22	**Barbera D'Alba** Principiano, Piedmont, IT 2021 (red fruits, soft tannins, elegant)	$98
35	**Valpolicella** Classico Superiore,Bertani, Veneto, IT 2020 (gorgeous)	$75
48	**Chianti Classico** Querciavalle, Sangiovese, Tuscany, IT 2020 (rustic)	$78
20	**Pinot Noir** Maison Noir "O.P.P." OR 2022 (earthy, spicy, floral)	$68
13	**Cederberg** Shiraz, S. Africa 2019 (black olive, licorice, baked fruit, spice)	$62
40	**La Valentina** "Spelt" Montepulciano D'Abruzzo, IT 2019 (dark fruit, powerful)	$74
37	**Luigi Bosca** Malbec, Mendoza ARG 2022 (red & dark fruit, mocha, smooth tannins)	$58
26	**Valderiz** Tempranillo, Ribera Del Duero, ESP 2020 (full body, polished)	$85
46	**Domaine Des Couture** Cab Franc, AOP Loire Valley, FR 2021 (bistro wine)	$57
44	**Chante Alouette** Cormeil St. Emilion, FR 2010 (dark berry, smoke, leather, earthy)	$90
49	**Nebbiolo d'alba** Indigenous, Piedmont, IT 2020 (cherry, black tea, orange zest)	$56
21	**Chat. Les-Barraillots** Cru Artisan, Margaux, Bordeaux, FR 2020 (terroir)	$85
30	**Liveli "Orion"** Primativo, Salento Puglia, IT 2023 (cranberry & spice, medium body)	$50
3	**La Valentina** Montepulciano D'Abruzzo, IT 2021-(blackberries, vanilla, plum)	$13/$50
45	**Domaian de Cristia** Chateauneuf du Papé, Syrah, Grenache, Rhone, FR 2020	$135
39	**Montmirail Gigondas** "Beauchamp" Grenache/Syrah, Cru Cote du Rhone, FR 2020	$80
34	**Chateau Vannieres** Bandol Rouge, Mouvedre, Bandol, FR 2018 (complexity)	$126
5	**Donati** Cabernet Savignon, Paso Robles, CA 2020 (Elderberry, big & bold, smooth finish)	$14/$54
47	**Piccolomini** "Painrosso" Brunello Di Montalcino, Tuscany IT 2018 (classic)	$150
15	**La Spinetta "Il Nero di Casanova"** Sangiovese, Tuscany, IT 2020 (velvety)	$68
32	**Vietti** Castiglione" Barolo, Nebbiolo, Piedmont, IT 2020 (classic)	$165
33	**La Spinetta** Langhe Nebbiolo, Piedmont, IT 2021 (red currant, licorice, cherry)	$94
24	**Goldschmidt** Cabernet Savignon, Yoeman Plus, Alex Valley, CA 2019 (rich)	$110
23	**Tenuta Sant'Antonio** Amarone Valpolicella, Veneto, IT 2018 (pure heaven)	$195
42	**Goldschmidt** Cabernet Savignon, "Game Ranch" Plus, Napa, CA 2019 (apex)	$225

WHITE WINES

108	**La Spinetta** Vermentino, Tuscany IT 2023 (green apple, crisp, tropical)	$50
102	**Tonnino** Pinot Grigio, Terre Siciliane I.G.P. IT 2022 (floral, dry, exotic)	$10/$38
125	**Christophe Thorigny** Vouvray, Chenin Blanc, Louire, FR 2022 (fresh)	$56
101	**Le Chai Duchet,** Macon Villages, "Vire-Clesse", Burgundy, FR 2022 (yum)	$59
120	**Domaine de Vauroux** Chablis, Burgundy, FR 2022 (apple, apricot, chalk)	$85
113	**Chateau Vieille Tour** Savignon Blanc, Bordeaux Blanc, FR 2022 (stone fruit, dry)	$60
103	**Sauvignon Blanc-** Glazebrook, Marlborough, NZ 2022 (classic, full body)	$11/$42
104	**Chardonnay** -La Linda, Mendoza, ARG 2022 (un-oaked, refreshing, full body)	$11/$42
110	**G. Metz** "Melody" Pinot Blanc, Alsace, FR 2019 (crisp, dried apricot, fig, apple)	$43
124	**Alain Girard** Sancerre, Savignon Blanc. Loir, FR 2023 (citrus, floral)	$74
115	**Lava Cap** Chardonnay, Reserve, Sierra Foothills, CA 2023 (apple blossom)	$59
114	**Sangouard-Guyot** Pouilly-Fuisse "Authentique, Burgundy, FR 2023 (bliss)	$82
106	**Apatei** Txakolina, Hondarrabi Zuri, Basque, SP 2022 (effervescence)	$13/$50

SPARKLING WINES

Prosecco -Santa Marina (refreshing, floral aroma, light & lively)	*Split*	$12
Prosecco Brut -Adami (tart and full, apple & pear, superb balance)		$55
Cava, Reserve- Castellroig (jasmine, citrus fruits, fresh, very dry)		$60
Champagne, Brut- Jose Michel (bright tropical fruit, perfect balance, clean & dry finish)		$100

BEER BOTTLES/CANS

FORST - Italian Lager
Forst *4.8% 11oz* $7

PRECEPT - German Style Pils
Bissell *5.6% 16oz* $10

ALLAGASH WHITE - Belgian Wheat Ale
Allagash *5.2% 12oz* $8

LUX - Pale Ale
Bissell *5.1% 16oz* $11

SUBSTANCE - Hazy IPA
Bissell *6.6%* 16oz $11

FLUME - Double IPA
Battery Steele *8% 16oz* $12

CONTEE - Kolsch Style Ale
Definitive *4.6% 16oz* $10

DELIRIUM TREMENS - Belgian Ale
Huyghe *8.5% 16oz* $12

CADILLAC MNT - Irish Style Stout
Atlantic *7.0% 16oz* $10

BLAZING LOVE - Blueberry Sour
Blaze *7.0%* 16oz $12

NON-ALCOHOLIC BEER
-See server $7

CIDER

McINTOSH - Unfiltered Hard Cider
Original Sin *6.0% 12oz* $7

LOCAL CIDER - Dry Heirloom Cider
Whaleback 6.8% *500ML* $19

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HOUSE COCKTAILS

SPICED APPLE
Barren's Spiced Rum, Allspice vermouth, Tree Spirits Applejack
"warming spices, smooth, dry finish"
UP $17

MRS. O'LEARY'S COW
Mezcal, Lime, Amaretto, Apricot, Maple
"smoky citrus layers, tart, toasted almond"
UP $16

OLD PORT FASHIONED
Bourbon, Tawny Port, Maple, Bitters
"rich, maple, warm spices, oaky finish"
ROCKS $15

POWER CIRCUIT
Engine Italian Gin, Gentian liq. House shrub
"citrus notes, bright & tart, dry finish"
UP $16

BIONDA BLVD.
Gunpowder Rye, House Bionda amaro, Spanish vermouth
"complex, balanced, bittersweet symphony"
ROCK $18

MIDNIGHT NETTLE
Makers Mark Bourbon, Fernet, House cherry liq. Lime, Cane molasses
"earthy, bright, rich"
ROCKS $16

RANCHITO
Blanco Tequila, Mint, Ginger, Pineapple, Jalapeno, Cilantro
"herbaceous, refreshing, delicious"
ROCKS $15

NON-ALCOHOLIC

MOCKTAIL 40
Pineapple, Cranberry, Plum, Lime, Ginger Ale- ***UP*** $7

WAGON MULE- Local ginger beer, Fresh mint, Lime juice, Club soda -***ROCKS*** $7