

WINES BY THE GLASS

Sparkling

BATASIOLO 11 / 42
Moscato d' Asti, Bosc D'la Rei, Italy

LUNETTA 12 / 46
Prosecco, Veneto, Italy

MARQUES DE MONISTROL 8 / 32
Cava Brut, Cava, Spain

Rosé

CHÂTEAU PUECH-HAUT 14 / 53
Prestige Rosé, Saint-Drézéry, France

MANON 11 / 42
Rosé, Côtes de Provence, France

White

KUNG FU GIRL 13 / 49
Riesling, Mattawa, Washington

JOSH 11 / 42
Sauvignon Blanc, North Coast, California

KIM CRAWFORD 14 / 53
Sauvignon Blanc, Marlborough, New Zealand

PIGHIN 14 / 53
Pinot Grigio, Friuli, Italy

ST. FRANCIS 14 / 53
Chardonnay, Sonoma County, California

LES COSTIÈRES DE POMEROLS 11 / 42
Picpoul de Pinet, France

Red

JOSH 13 / 49
Pinot Noir, Central Coast, California

CLINE 12 / 46
Zinfandel, Lodi, California

TERRAZAS DE LOS ANDES 14 / 53
Malbec Reserva, Mendoza, Argentina

WENTE 'SANDSTONE' 11 / 42
Merlot, Central Coast, California

14 HANDS 'HOT TO TROT' 10 / 38
Red Blend, Columbia River Basin, Washington

CHATEAU STE. MICHELLE 14 / 53
Cabernet Sauvignon, Columbia Valley, Washington

SIGNATURE COCKTAILS

COCONUT RUM PUNCH 10
Coconut rum, orange & pineapple juices, Sprite, grenadine, dash of bitters

CAT 5-SPICED & STORMY 11
Chinese 5-spice-infused Gosling's rum, lime juice, vanilla extract, Barritt's ginger beer

SEA CUCUMBER 11
Gin, fresh cucumber, St-Germain elderflower liqueur, lime juice, tonic

SUNKISSED SEÑORITA 10
Jalapeño-infused tequila, strawberry purée, triple sec, margarita mix, salt rim

SCURVY MULE 11
Deep Eddy ruby grapefruit vodka, fresh pink grapefruit juice, lime juice, Barritt's ginger beer

BLUEBERRY BUOY 11
Vodka, muddled blueberries, lemonade, Sprite

BEER & SELTZER

LOCALLY CRAFTED 6
Virgin Islands IPA, Virgin Islands Summer Ale

IMPORT 6
Corona, Presidente, Carib, Heineken, Stella Artois, Red Stripe

DOMESTIC 5
Miller Lt, Coors Lt, Budweiser, Bud Lt, Michelob Ultra

LOVE CITY HARD SELTZER 6
Hibiscus-Pomegranate, Passionfruit, Mango-Mandarin, Watermelon

WEEKLY FEATURES

SUNDAY

Brunch
Bottomless Mimosas
10am - 2pm

TUESDAY

Seafood Paella
Caribbean lobster tail, shrimp,
fresh catch, mussels, calamari
& saffron arborio rice

WEDNESDAY

Prime Rib
Potato gratin, grilled squash &
horseradish cream sauce

FRIDAY

Tomahawk Steak
32oz steak grilled to
perfection, truffle steak fries,
peppercorn cream sauce