

Wine White

ANJOS DE PORTUGAL Portugal / Vinho Verde <i>citrus, light, micro effervescence</i>	\$11
PICPOUL DE PINET France / Picpoul <i>bright, dry, elegant</i>	\$13
STAMNAKI Greece / Moschofilero <i>bright, medium body, floral</i>	\$13
DOMAINE MONTROSE France / Chardonnay <i>fresh, crisp, apple & pear</i>	\$14

Rosé

VETRICCIE Corsica <i>mineral, blood orange, ripe red fruit</i>	\$11
LA PATIENCE France (organic) <i>light, crisp, white peach</i>	\$14

Red

MULA VELHA RESERVA Portugal / Blend <i>full body, mature, dark fruit</i>	\$11
MOURCHON France / GSM <i>medium body, balanced, light red fruit</i>	\$12
NUMUN Spain / Blend <i>full body, dry, spice</i>	\$13
PURO Argentina / Malbec <i>bold, dark cherry, plum</i>	\$14

Sparkling

AGARENA CAVA Spain <i>Bright, apple, pear</i>	\$13
TERRE DI MARCA PROSECCO Italy (organic) <i>crisp, floral, delicate fruit,</i>	\$14

Beer

MONTUCKY Lager	\$5
KRONENBOURG 1664 Lager	\$5
WISEACRE TINY BOMB Pilsner	\$5
FOUNDERS ALL DAY IPA	\$5

Ask about today's rotating taps!

Tapas All day small plates

BROCCOLINI <i>w/ lemon tahini sauce</i>	\$13	BEEF EMPANADAS <i>w/ ancho crema</i>	\$16
TRUFFLE PARMESAN FRIES	\$13	PORK BELLY TACOS <i>w/ pickled red onion & chipotle aioli</i>	\$20
HERBED BUTTER CANDLE <i>w/ warmed baguette</i>	\$14	CHARCUTERIE <i>rotating selection of cured meats, cheeses and accoutrements</i>	\$20
LASAGNA BIANCA <i>mushroom, spinach & bechamel</i>	\$14	OPEN FACE LOBSTER ROLL <i>w/ cucumber, scallion, arugula, lemon and mayo on brioche</i>	\$23
VIETNAMESE COLD NOODLE SALAD <i>rice vermicelli, peanuts, cucumber, carrots, pickled red onion, scallion, lime</i>	\$15	PASTRIES & DESSERTS <i>Hand made locally. Ask us about our rotating selection!</i>	
ORZO SALAD <i>sun-dried tomato, roasted garlic, pickled red onion, goat cheese, lemon & cucumber</i>	\$15		

Coffee & Tea

Americano	8oz \$3.50	12oz \$3.50	16oz \$4.25
Latte	8oz \$4.50	12oz \$5	16oz \$5.75
Mocha	8oz \$5	12oz \$5.50	16oz \$6
Cappuccino	6oz \$4		
Cortado / Cubano	6oz \$4		
Lavanda <i>Espresso, milk, honey, lavender</i>	8oz \$5	12oz \$5.50	16oz \$6
Café Amalfi <i>Iced coffee, honey, lemon cold foam</i>	8oz \$5	12oz \$5.50	16oz \$6
Bergamot Chai		\$3.75	All teas are certified organic blends
Calm (caffeine free)		\$3.75	
Wildly Healthy		\$3.75	

Cocktails

\$14

House Creations

BROWN BUTTER & BANANA OLD FASHIONED
brown butter infused Ezra Brooks rye, brandy, cynar, banana

SANTA CRUZ JULEP
Anjos de Portugal vinho verde, grapefruit, pineapple, mint

RIVIERA
Rum, brandy, pear, magnolia, Gran Classico

SAILOR TAKER
CioCiaro amaro, passionfruit, lime

OLD ROSE DANDY
Rose infused gin, grenadine, lemon, bitter currant

CALYPSO CUP
Aperitif wine, rhubarb, lime, cucumber, mint, Jamaican jerk

WARMEST REGARDS
Cap Corse blanc, Genepy, lemon, ginger, strawberry, rhubarb, thai chili

GOLDEN RULE
Cachaca, cacao, passionfruit, lemon

CAST YOUR FATE TO THE WIND
Tequila, Genepy, clementine, lime

OVERKILL
Rum, banana, sherry, lemon, lime

SILVER LINING
Sherry, guava, amaro, lemon, cava

YOUR CALL
Bourbon, lemon & egg white with your choice of apricot, peach, banana or passionfruit

Frozen Libations

FROZÉ
rosé wine, Campari, Violette

HURRICANE
Rum, passionfruit, grenadine, lemon, lime

Tropical Classics

JUNGLE BIRD
rum, campari, pineapple, lime

Invented in the late 70's at the Kuala Lumpur Hilton, this gift to cocktail *tropicalia* was rumored to be the hotel's official welcome drink, served in porcelain bird shaped glasses. Sorry you get our boring glassware.

LYCHEE MARTINI
vodka, aperitif wine, lychee

From the birth of our nation all the way through prohibition, vodka was essentially unheard of. The go-to spirits of generations past were typically brandy, rum, whiskey and gin. Post WWII however, mid century Americans began to find their new vice through this new, clear and clean spirit from both Poland and Russia. And though it started off quite simple, it didn't take long for tropical flavors to find themselves in these swanky, new drinks called *martinis*.

MAI TAI
rum, orgeat, lime, curacao *contains nuts

Invented in 1944 by Victor "Trader Vic" Jules Bergeron, the Mai Tai is one of the founding fathers of the tiki movement. The drink fell to the hands of mid century bartending, when pre bottled mixers entered the scene and the art of the cocktail was at its lowest. Now, the classic is being revitalized by a generation of bartenders who are doing it the way God intended.

MARGARITA
tequila, lime, dry curacao

At the dawn of the 20th century cognac, lemon and orange liqueur in a sugar rimmed glass was a popular concoction made famous through the Civil War. As cognac became more expensive, Americans in the Southwest turned to the more locally available ingredients of lime and tequila to produce this classic "daisy" style cocktail. Margarita's direct translation is...daisy.

SUFFERING BASTARD
j. rieger gin, brandy, lime, ginger beer

Created at the Shephard Hotel in Cairo circa 1942 by legendary barman Joe Scialom, this was the drink that fortified soldiers during the Second World War as they pushed back against Rommel in North Africa. And now, we get to support the drink's history personally by using J Rieger gin, where the grandson of Joe Scialom works!

BLUE HAWAIIAN
rum, coconut, lime, blue curacao, pineapple

Invented in 1957 at Honolulu's Kaiser Hawaiian Village Resort, this is where standard tiki drinks, made with an abundance of fresh juices and hand made syrups put their party pants on. The iconic blue-green hue brought the mid-century tiki trend into a technicolor land of peace and love.