

TO EAT

GOLDFISH CRACKERS \$4

spicy kimchi & lime seasoning.

CASTELVETRANO OLIVES \$6 *gf, vegan*

fennel, citrus, garlic, shallot.

LUPINI BEANS \$5 *gf, vegan*

garlic, calabrian chili, shallot, parsley.

FUNKY SHRIMP COCKTAIL \$13 *gf*

togarashi seasoning, hoisin cocktail sauce.

AUTUMN CROQUETTES \$12

white cheddar & muenster sauce, yellow squash, zucchini, fennel, fall herb chimichurri.

FRIED FINGERLING POTATOES \$10

spicy harissa tofu sauce, chervil, fennel fronds.

PORK CUTLET SANDWICH \$15

house made milk bun, baby red mustard greens, beer cheese sauce, pickled veggies.

MARGHERITA PIZZA \$16

tomato, fresh mozzarella, thai basil.

HOUSE PIZZA \$17

fresh mozzarella, white anchovy, furikake, nori.

CAST IRON COOKIE \$8

double chocolate, black pepper, cherry. baked to order. topped with vanilla ice cream.

ICE CREAM & SORBET \$4 scoop / \$9 pint

today's flavors.

TO DRINK

COCKTAILS

AUNTIE LOLO \$12

aperitivo, gin, cinnamon, dandelion root, orange wine, soda. *highball.*

BUXOM \$13

reposado tequila, blood orange, burlesque bitters, fermented chili brine. *up.*

COFFITO \$10

our own coffee liqueur & tonic. *rocks.*

MOTHER THERESA \$14

mezcal, beet, raspberry, cassis, campari, lime, rose water. gold stars. *rocks.*

MUSTARD MARTINI \$13

vodka, grain mustard, pickle brine, pickles. *up.*

NUOVO NOIR \$13

rye, rhubarb amaro, orange liqueur, dry vermouth, grapefruit bitters. *rocks.*

SAGITTARIUS \$13

pisco, orgeat, banana, fernet, lime. *rocks.*

SCORPIO \$14

pink gin, cranberry liqueur, elderflower, lemon. *tattoo. up.*

SIESTA FIESTA \$13

tequila, grapefruit cordial, amaro dell'etna, lemon. *rocks.*

BEER & CIDER

Black Lager: Master Gao "Nanjing" 12 oz / China \$8

Cider (Dry): Pony Shack 16 oz / MA \$8

Cider (Semi-Sweet): Embark "The Batch" 12 oz / NY \$6

IPA (New England): Backlash "Nailed It" 16 oz / MA \$8

IPA: Hitachino "Dai Dai" 11 oz / Japan \$11

Lager: Pacifico 12 oz / Mexico \$5

Lager: Peroni 11.2 oz / Italy \$6

Light Lager: Bud Light 7 oz / MO \$3

Pilsner: Einbecker 11.2 oz / Germany \$6

Porter: Carlsberg "Carnegie" 11.2 oz / Sweden \$8

Sour: Prarie Artisan "Seasick Crocodile" 12 oz / OK \$8

WINE BY THE GLASS

Red/Pais: J. Bouchon "Pais Viejo" / Chile \$9/\$32

Red/Cab Sauv: Oracle 2018 / Mendocino, CA \$11/\$39

Orange/Vinho Verde Arinto: Contatto 2020 / Portugal \$10/\$35

Orange/Garganega: Angiolino Maule "Masieri" 2019 / Italy \$13/\$46

Rose/Blend: Gavoty "Récital" 2020 / Provence, France \$12/\$42

Prosecco: Terra Serena Brut / Italy \$9/\$32

White/Chardonnay: Borgo Maragliano 2019 / Italy \$9/\$32

White/Dry Reisling: Das Trocken (1 Liter) / Germany \$10/\$47

Saké: Kikusui Funaguchi "Red Cup" 200mL / Japan \$14

Saké (Nigori): Kikusakari "Kurashizuku" 180mL / Japan \$12

SPIRIT FREE

Sodas Yacht Club Cola, Diet Coke, Sprite \$3

Ginger Beer Three Cents \$4

Sparkling Water Carvalhelhos (1 liter bottle) / Portugal \$5

WINE BY THE BOTTLE

RED

BEAUJOLAIS/GAMAY Chemarin "P'tit Grobis" / France \$46

BLEND La Stoppa "Trebbiolo" 2019 / Italy \$55

CAB SAUVIGNON Matthiasso 2018 / California \$75

CINSAULT Rogue Vine "Grand Itata" 2020 / Chile \$44

DOLCETTO Podericellario "Duzát" Langhe / Italy \$44

MERLOT La Patience 2020 / France \$35

BUBBLES

CHAMPAGNE Thierry Triolet Brut / France \$81

PET NAT ROSÉ Kobal "Bajta" / Slovenia \$53

PET NAT ROUGE CAB FRANC Chateau de Miniere "Bulles de Miniere" / France \$58

ORANGE

BLEND Kobal "Bajta Haloze Belo" / Slovenia \$53

BLEND Monastero Suore Cistercensi "Coenobium" / Italy \$59

BLEND Schloss Mühlenhof "Das ist keine" / Germany \$53

CHARDONNAY/PINOT NOIR Porta Bohemica Charpin / Czech Rep \$57

DRY REISLING Edelberg "Das Orange (1 liter)" / Germany \$72

LA CRESCENT Iapetus "Tectonic" / Vermont \$63

MÜLLER-THURGAU Furlani "Altopiano" / Italy \$49

PINOT GRIS Greenvale "Ramato" 2020 / Rhode Island \$46

ROSÉ

BLEND Las Jaras / California \$60

MENCIA Armas de Guerra Rosado 2020 / Spain \$32

ZWEIFELT Familie Bauer (1 liter)/ Austria \$35

WHITE

ALBARIÑO: Marqués de Murrieta "Pazo Barrantes" / Spain \$44

BLEND Kogl Belo 2018 / Slovenia \$39

CHARDONNAY Sandhi 2015 / California \$60

CHENIN BLANC Domaine Ogereau "Vent de Spilite" 2015 / France \$76

CHENIN BLANC Domaine de la Noblaie 2015 France \$65

FALANGHINA Bellus "Caldera" 2016 / Italy \$58

LUGANA Cá dei Frati "I Frati" 2016 / Italy \$44

MÜLLER-THURGAU Schloss Mühlenhof / Germany \$42

PALOMINO Valdespino 2016 "Ojo De Gallo" / Spain \$39

REISLING Von Winning "Winnings" / Germany \$47

REISLING The Basilisk 2018 / Germany \$39

SAUVIGNON BLANC Venica "Ronco del Cerò" 2016 / Italy \$63