



cocktail specials

what's up, doc? tequila, carrot juice, ginger, smoked peppers, agave	14
winter tiki dark rum, pineapple, orange juice, coconut	12
river vieux barrel-aged brandy, vermouth, classic bitters	14
barrel-aged negroni barrel-aged campari, vermouth, negroni bitters	13
chocolate grenache hot cocoa, grenache wine lees, brandy, whipped cream	12

wine specials

Big, bold, opulent red wines not only please the palate, but are ideal for colder winter months. Warm up with these three beauties from our library collection, each full of vibrant fruit and tannic structure.

flight of all three	18
"gowanus" syrah 2010 sonoma, ca dark cherry, vanilla, kalamata olive	16/80
cabernet sauvignon 2007 napa valley, ca bramble, berry cobbler, smoked jalapeno	25/125
malbec 2012 sonoma, ca hard candy, cherry, plum	14/70

today's cheeses

chabichou du poitou goat's milk, soft
camembert cow's milk, soft
shepherd's blend cow, goat & sheep's milk, semi-firm

 GLUTEN FREE  VEGETARIAN  VEGAN

IN ADDITION, OUR KITCHEN CAN ALTER CERTAIN DISHES TO BE GLUTEN FREE, VEGETARIAN, OR VEGAN. PLEASE ASK YOUR SERVER.

*CONSUMING UNDERCOOKED OR RAW MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A PREEXISTING MEDICAL CONDITION.