

House Wine:

- Champagne (100mL): \$15
- Lambrusco (250mL): \$13
- White/Rose/Red (125mL): \$14

White Wines:

(100mL)

- Eleni & Edouard Vocoret Chablis 'Bas de Chapelot' 2019: \$17*
- Weingut Knoll Gruner Veltliner 'Kreutles' Smaragd 2018: \$18
- Envinat Taganan Blanco 2019: \$19*

(75mL)

- Marcel Deiss Alsace Grand Cru 'Schoenenbourg' 2014: \$25
- J.J. Prum Riesling 'Wehlener Sonnenuhr' Auslese Goldkapsel 2018: \$28*
- Dujac Puligny-Montrachet 1er Cru 'Les Folatieres' 2018: \$30

Red Wines:

(100mL)

- Au Bon Climat Pinot Noir 'Santa Barbara' 2018: \$16
- Aldo Conterno Barbera d'Alba 'Conca Tre Pile' 2017: \$18
- Envinat Mencia Lousas 'Seoane' 2018: \$20*

(75mL)

- Tiberio Montepulciano 'Archivo' 2017: \$21*
- Rostaing Cote-Rotie 'Ampodium' 2017: \$24
- Comte Armand Pommard 'Clos de Epeneaux' 2014: \$38

*Wine Flights

(3x 75mL)

- Volcanic Whites (*Envinat Taganan Blanco, Gaia Assyrtiko, Benanti Etna Bianco*): \$40
- Weingut Knoll (*Gruener Veltliner 'Kreutles', 'Loibenberg', Traminer*): \$55
- J.J. Prum (*Wehlener Sonnenuhr 'Kabinett', 'Spatlese', 'Auslese'*): \$65*
-
- California Delights (*Au Bon Climat Pinot Noir, Cruse Wine 'Monkey Jacket', Motley Mondeuse*): \$45*
- Northern Rhone (*Rostaing Cote-Rotie, Gonon Saint-Joseph, Rousset Crozes-Hermitage*): \$55
- Burgundy (*Armand Pommard, d'Angerville Bourgogne, Lumppp Givry*): \$65

* women winemakers.

Lunch & Dinner

11am-10pm

Cheese Cart - Available until Midnight

Three Cheese \$20

Five Cheese \$32

Includes Bread & Accompaniments

Sourdough & Herbed Butter \$6

Roasted Garlic

Marinated Cerignola Olives \$8

Peter Pantry Pickle Plate \$8

Charcuterie Board \$16

Cornichon & Mustard

Charred Broccoli \$11

Cheese Dip

Kohlrabi Salad \$11

Cara Cara Oranges, Creme Fraiche, Red Onion & Poppy Seed

Foie Gras & Brioche \$18

Cherries & Hazelnuts

Avonlea Cheddar Welsh Rarebit \$14

Salmon Tartine \$14

Sourdough Toast & Salmon Roe

Veal Tonnato \$20

Tuna Mayonnaise, Capers, Anchovy, Hot Sauce & Lemon

Filet-O-Face \$12

Pig-Head Terrine, Lettuce & Sauce Gribiche

Dessert \$9

Lemon Tart

Chocolate Crunch Bar

White Chocolate Anglaise & Hazelnut Brittle

Japanese Cheesecake

Marzipan & Seasonal Jam

Madeleines

Seasonal Jam

Cocktails \$13

Amore Amaro

Fernet-Branca, Campari, Aperol, Amaro Nonino, Amaro Lucano & Bitters

Atticus

Scotch, Frangelico, Amaro, Sweet Vermouth & Orange Bitters

Bistro Boulevardier

Bourbon, Campari, Sweet Vermouth & Coffee

Dirty Mezcal Margarita

Mezcal, Tequila, Lime, Grapefruit & Olive Brine

DMSR Milk Punch

Cachaça, Rum, White Port, Tonka Bean & Citrus Tea

Oaxacan Square

Tequila, Mezcal, Brandy, Benedictine & Vermouth

Parisian 416

Calvados, Fernet Branca & Absinthe

Peach Tree

Rum, Vodka, Orange Blossom, Sweet Vermouth, Averna & Peach Bitters

Disco Excellence

Pisco, Rice Milk, Coconut Sugar, Oolong Tea & Kaffir Lime Leaf

Rhubarb Cosmopolitan

Vodka, Cointreau, Lime & Rhubarb Bitters

Voisin IV

Gin, Maraschino, Chambord & Limoncello

Wallflower

St-Gemain, Dry Vermouth, Lemongrass & Pear Bitters

Beer, Cider & Mead

Check the Fridge or ask our Team for the list

Mineral Water

San Pellegrino, Italy (750mL): \$6

Gerolsteiner, Germany (750mL): \$7

Acqua Panna, Italy (750mL): \$8

Hildon, UK (750mL): \$8

Vichy Catalan, Spain (1L): \$8

Tea

Sloane Tea \$3.25

Heavenly Creme, Oolong Creme, Marsala Chai, Signature Black, Earl Grey,

Citron Calm, Marrakesh Mint