



HAPPY HOUR
2:30-5:30 PM

\$5 OFF COCKTAILS

LIGHT & REFRESHING

Inferno 18

habanero tequila, mezcal, mango, chamoy

On Your Knees 18

tanteo navidad tequila, lime, honey-agave syrup

For The Girls 18

vanilla infused vodka, green chartreuse, lemon, rosemary-anise syrup, blackberry, demerara

STRAIGHT SPIRITS

Royalty 18

amaro etna, punt e mes, creme de royaux, lemon-thyme tincture

Bonjour Negroni 18

espresso infused gin, campari, cocoa vermouht

Three Wise Kings 18

rye whiskey, diplomatico mantuano rum, maraschino liqueur, demerara, bitters

TIKI VIBES

Sexpert 18

pisco, gin, house falernum, passion fruit, burlesque bitters

Rafiki 18

romana amaro, gin, campari, passion fruit, lime, pineapple

To Be Determined 18

brown butter rum, drambuie, lime, falernum, sage

Traveling Aztec 18

mezcal, tamarind, lime, port wine, campari, orgeat, orange

SEASONAL

Fernando's Sour 18

fernet branca, orgeat, bourbon, lemon

European Fizz 18

hendricks gin, becherovka, lemon, strawberry syrup, orgeat, sambuca, egg white

The French Connection 18

cognac, banana liqueur, lemon, demerara, bitters

LAST BUT NOT LEAST

Espressotini 18

vodka, espresso, borghetti

Fernet Dreams 18

fernet branca, fernet menta, meletti chocolate, espresso, fernet whipped cream

50% OFF ALL BEER



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BUBBLES

- Prosecco Extra Dry • Torresella • Veneto NV \$14**
- Sparkling Rosé Brut • Scarpetta • Veneto NV \$14**
- Cremant de Bourgogne Brut • TULIA • France NV \$15**
- Oltrepo Pavese Rosé Brut • Giorgi 1870 • Italia \$19**

WHITES

- Pinot Grigio • Tiefenbrunner • Alto Adige \$13**
- Verdicchio • Colleleva • Marche \$15 (chef's fav)**
- Gavi di Gavi • Bersano • Piemonte \$14**
- Pecorino • Donna Sophia • Abruzzo \$13 (somm's fav)**
- Chardonnay • Markham • Napa Valley \$18**
- Sauvignon Blanc • Alan Scott • NZ \$13**
- Sancerre • Champ-Perroy • France \$18**

ROSATO E ROSÉ

- Rosato • Fattoria Sardi • Toscana \$13**
- Rosé • The French Brasserie • Provence \$14**

REDS

- Chianti Classico • Castello di Bossi • Toscana \$16**
- Super Tuscan • Insoglio del Cinghiale • Toscana \$19**
- Rosso Montefalco • Tabarrini • Umbria \$15**
- Montepulciano d'Abruzzo • Jorio • Abruzzo \$14**
- Etna Rosso • Benanti • Sicilia \$15**
- Valpolicella Ripasso • Zenato "Ripassa" • Veneto \$18**
- Nebbiolo • Damilano • Piemonte \$19 (chef's fav)**
- Malbec • Catena Zapata • Mendoza \$15**
- Cabernet Sauvignon • Routestock • Napa Valley \$18**
- Merlot/Cabernet S. • TULIA • Bordeaux • France \$20**
- Pinot Noir • Diora "La Petite Grace" • Monterey \$15**
- Pinot Noir • TULIA • Bourgogne • France \$20**

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