

## Sparkling

<b>PROSECCO</b> <i>Mionetto, Avantgarde, Valdobbiadene, Italy</i>	14 56
<b>SPARKLING ROSÉ</b> <i>Veuve du Vernay, Burgundy, France</i>	14 56
<b>CHAMPAGNE</b> <i>Veuve Clicquot Brut, Champagne, France</i>	25 119

## Rosé

<b>ROSÉ</b> <i>Hayes Ranch, California</i>	13 52
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## White

<b>SAUVIGNON BLANC</b> <i>CK Mondavi, California</i>	13 52
<b>SAUVIGNON BLANC</b> <i>Babich, Black Label, Marlborough, New Zealand</i>	16 64
<b>ALBARIÑO</b> <i>Hendry, Napa Valley, California</i>	17 68
<b>RIESLING</b> <i>Chateau Ste. Michelle, Washington</i>	13 52
<b>PINOT GRIGIO</b> <i>Stemmari, Sicily, Italy</i>	13 52
<b>CHARDONNAY</b> <i>Seaglass, California</i>	14 56
<b>CHARDONNAY</b> <i>Slo Down Wines, Broken Dreams, California</i>	15 60

## Red

<b>PINOT NOIR</b> <i>Oyster Bay, Marlborough, New Zealand</i>	13 52
<b>PINOT NOIR</b> <i>Primarius, Oregon</i>	16 64
<b>ZINFANDEL</b> <i>Boneshaker, Lodi, California</i>	15 60
<b>CABERNET SAUVIGNON</b> <i>Callaway, California</i>	13 52
<b>CABERNET SAUVIGNON</b> <i>No Fine Print, California</i>	16 64
<b>MALBEC</b> <i>Ruta 22, Mendoza, Argentina</i>	14 56
<b>RED BLEND</b> <i>Dinotte, Italy (Teroldego, Marzemino, Merlot)</i>	13 52
<b>RED BLEND</b> <i>Slo Down Wines, Sexual Chocolate, California (Syrah, Zinfandel)</i>	18 72

## House Curated Cocktails

<b>CHERRY OLD FASHIONED</b> <i>Traverse City American Cherry, orange, bitters</i> <span>ON TAP</span>	17
<b>A WHISKEY SMASH</b> <i>Traverse City Bourbon, lemon, mint</i> <span>ON TAP</span>	16
<b>CRAZY BEAUTIFUL</b> <i>served up with vodka, elderflower, spiced pear, sparkling</i>	18
<b>THE "BEET" LEJUICE</b> <i>Gin, all organic beet juice, mint, lemon</i>	17
<b>MEDALLION 33</b> <i>our take on a French 75 with gin, St-Germain, lemon, sparkling</i>	17
<b>BEVERLY HILLS MARTINI</b> <i>Hendrick's Gin, cucumber, mint, honey</i>	19
<b>THE INTERNAL AFFAIR</b> <i>our play on a spicy margarita with tequila, jalapeño, pineapple, basil</i>	17
<b>SLIGHTLY SPICY MEZCALITA</b> <i>Tequila, Mezcal, jalapeño, lime, tajín rim</i>	17

## Spiritless Cocktails

<b>THE RUNAWAY MULE</b> <i>our take on a Moscow Mule with Seedlip Grove 42, lime, ginger beer</i>	15
<b>THE CHARLOTTE</b> <i>our take on a Cosmo with Seedlip Grove 42, cranberry, fresh lime</i>	16
<b>ON THE FRITZ SPRITZ</b> <i>our take on an Aperol Spritz with Mionetto Aperitivo &amp; non-alc sparkling</i>	15

## Bottled Beer

**AMSTEL LIGHT 6 • MICHELOB ULTRA 6 • MILLER LITE 6 • MODELO 6 | HEINEKEN 0.0 6 • ATHLETIC BREWING IPA non-alc 7**  
**LAGUNITAS IPA Petaluma, CA 7 • CIDERBOYS FIRST PRESS Hard Apple Cider, Stevens Point, WI 7**

## Liquor

<b>BOURBON</b> <i>Angel's Envy</i> <i>Basil Hayden</i> <i>Bulleit Bourbon</i> <i>Knob Creek</i> <i>Maker's Mark</i> <i>TC Whiskey Co.</i> <i>Woodford Reserve</i>	<b>WHISKEY</b> <i>Crown Royal</i> <i>Jack Daniels</i> <i>Jameson</i> <i>Redbreast 12 Year</i> <i>Traverse City Cherry</i>	<b>VODKA</b> <i>Belvedere</i> <i>Grey Goose</i> <i>Grey Goose Citron</i> <i>Grey Goose Orange</i> <i>Ketel One</i> <i>Stoli Elit</i> <i>Tito's</i>	<b>TEQUILA</b> <i>Casa Dragones Blanco</i> <i>Casamigos Añejo</i> <i>Casamigos Blanco</i> <i>Casamigos Reposado</i> <i>Don Julio Blanco</i> <i>Don Julio Reposado</i> <i>Don Julio 1942</i> <i>Lalo</i> <i>Patrón Añejo</i> <i>Patrón Silver</i> <i>Qui Extra Añejo</i>	<b>MEZCAL</b> <i>Casamigos</i> <i>Del Maguey Vida</i>	<b>CORDIALS</b> <i>Amaretto</i> <i>Baileys</i> <i>Fernet-Branca</i> <i>Grand Marnier</i> <i>Kahlua</i> <i>St-Germain</i>
<b>RYE WHISKEY</b> <i>Angel's Envy Rye</i> <i>Bulleit Rye</i> <i>Templeton Rye</i> <i>Whistle Pig 10 Year</i>	<b>SCOTCH</b> <i>Dewar's</i> <i>Glenlivet 12 Year</i> <i>Johnnie Walker Black</i> <i>Johnnie Walker Blue</i> <i>Laphroaig 10 Year</i> <i>Macallan 12 Year</i> <i>Macallan 18 Year</i>	<b>GIN</b> <i>Bombay Sapphire</i> <i>Empress Gin</i> <i>Hendrick's</i> <i>Tanqueray</i>		<b>SOTOL</b> <i>Los Magos</i>	<b>SPIRITLESS</b> <i>SeedLip</i> <i>Garden</i> <i>Grove</i> <i>Notas de Agave</i> <i>Spice</i>
				<b>RUM</b> <i>Bacardi</i> <i>Captain Morgan</i> <i>Myers Rum</i>	
				<b>COGNAC</b> <i>Hennesey VS</i>	