

WINE LOWERTOWN

RED

- Rickshaw Pinot Noir *California* \$10 // \$40
Mati Barbera *Piedmont, Italy* \$9 // \$36
The Kinker Cabernet *Paso Robles, California* \$11 // \$44
Can Blau Red Blend *Montsant, Spain* \$9 // \$36
Trapiche Broquel Malbec *Mendoza, Argentina* \$8 // \$32

WHITE

- Crossings Sauvignon Blanc *New Zealand* \$10 // \$40
Luccio Pinot Grigio *Italy* \$8 // \$32
Chalk Hill Chardonnay *Sonoma* \$12 // \$48
Lucien Albrecht Pinot Blanc *Alsace, France* \$9 // \$36

ROSÉ

- Champs de Provence *Provence, France* \$10 // \$40

SPARKLING BY THE GLASS

- Astoria Prosecco Split *Italy* \$10
Astoria Moscato Split *Italy* \$10

SPARKLING BY THE BOTTLE

- J Vineyards Cuvee 20 *Sonoma* \$65
Santa Margherita Sparkling Rosé *Veneto, Italy* \$45
Veuve Cliquot *France* \$100

SPECIALTY COCKTAILS

LOCAL TIES \$11

- Tattersall Blackstrap Rum, Far North Alander rum,
Tattersall Lime Crema, orgeat, Angostura Bitters

HOUSE OLD FASHIONED \$13

- Bulleit Bourbon, Tattersall Orange Crema
& Sour Cherry Angostura Bitters

CITRUS PARADISI \$10

- Cabrito Tequila, Tattersall Grapefruit Crema,
pineapple shrub, salt

HOUSE NEGRONI \$13

- Tattersall Gin, Bitter Orange, Italiano & Sour Cherry

G & MINT-T \$9

- Tattersall Gin, Tattersall Lime Crema, Mint, Tonic

BIG BLUE OX \$10

- Tattersall Vodka, Tattersall Blueberry, Ginger Beer
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BREW AND A BRO \$9

- Jim, Jack or Jameson shot
paired with any house made Brew