

# WINE

## LOWERTOWN

### RED

Rickshaw Pinot Noir *California* \$10 // \$40  
The Kinker Cabernet *Paso Robles, California* \$11 // \$44  
Anko Malbec *Mendoza, Argentina* \$10 // \$40

### WHITE

Crossings Sauvignon Blanc *New Zealand* \$10 // \$40  
Luccio Pinot Grigio *Italy* \$9 // \$32  
Chalk Hill Chardonnay *Sonoma* \$12 // \$48

### ROSÉ

Le Grand Ballon Rosé *Loire, 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  
Veeve Cliquot *France* \$100

## SPECIALTY COCKTAILS

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### HOUSE OLD FASHIONED \$13

Bulleit Bourbon, Tattersall Orange Crema  
& Sour Cherry Angostura Bitters

### CHERRYPICKER COLLINS \$11

Tattersall Gin, Sour Cherry, Lime Crema, Simple

### LOCAL TIES \$11

Tattersall Blackstrap Rum, Far North Alander rum,  
Lime crema, orgeat, angostura bitters

### BIG BLUE OX \$11

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