

COCKTAILS, WINE & BEER

SPECIALTY COCKTAILS

GL/PITCHER

SPICED WINE—12/45

red wine, mulling spices and brown sugar (iced or hot)

ROSE BLOSSOM SANGRIA—12/45

white wine, summer fruit, rose petals, hint of green tea

AFTERBURN BLOODY MARY—13/50

house-infused jalapeno vodka gives our bloody an extra kick

CAVA DE CAMA—12/45

elderflower, chamomile tea, cava

PEAR MINT MARTINI—13

vodka, pear brandy, pear puree, mint

LYCHEE ON THE BEACHY—13/50

refreshing lychee-infused rum and ginger ale

SOHO ICED TEA—13/50

house-infused hibiscus gin, club soda, simple syrup

RISE & SHINE—14/52

green tea, pear puree, vodka, lemon juice

JASMINE CAPRIOSKA—14/52

house-infused jasmine vodka, lime, simple syrup

EARL GREY MARTINI—12/45

house-infused earl grey gin, lemon

CORAL REEF—14/52

tangerine green tea, passion fruit puree, tequila, cointreau

GREEN TEA MARGARITA—11/42

matcha green tea, tequila, peach schnapps, triple sec, lime

YELLOW BIRD—12/45

white wine, orange juice, galliano

SUNSHINE—12/45

house-infused vanilla bean vodka, raspberry puree, simple syrup

BEER

GROLSH LAGER, holland—8

NEGRA MODELO AMBER, mexico—6

*PEAK ORGANIC NUT BROWN, maine—8

FRANZISKANER WHEAT, germany—8

SOUTHAMTON IPA, new york—7

GULDEN DRAAK TRIPLE ALE, belgium—10

RED WINE

GL/BTL

*PINOT NOIR

next: by king estate, oregon 2007—13/50

Cherry, plum, strawberry, and hints of vanilla on finish.

CARMENERE

casillero del diablo, chile 2007—8/30

A lovely vintage with deep berry flavors without a hard edge or a heavy oak finish.

*RIOJA

biurko gorri arbanta, spain 2008—9/34

Plums, blackberries and hints of sweet licorice, gripping tannins and a long mineral aftertaste to be enjoyed young.

CHIANTI CLASSICO

retromarcia, italy 2007—13/50

Earthy, balsamic fruit with bread notes and a touch of vanilla.

MERLOT

sonoma vineyards, california 2006—10/38

Polished palate, with good intensity, depth and chalky tannins.

SHIRAZ

rosemount estate, australia 2007—10/38

Lively aromas of raspberry, blackberry and zesty spices.

*BRUNELLO DI MONTALCINO

la palazzetta, tuscan 2003—90

Organically grown wine from an outstanding year featuring sour cherry, dried fig, almond, truffle and underbrush.

CABERNET SAUVIGNON

Norton ridge, napa valley 2007—14/52

GRENACHE

cesca vicent lo piot priorat, spain 2004—75

Complex aromatic profile of crushed stones, rose petals, and sweet black cherries and blueberries.

ROSÉ WINE

GL/BTL

ROSÉ D'ÉLODIE

domaine des cantarelle, france 2007—11/34

This estate in Provence is owned by Elodie Dieudonné, who in 2001 embarked on a new career as vineyard owner and winemaker. Her deep love and respect for the vineyard has brought tremendous professional recognition.

WHITE WINE

GL/BTL

PINOT GRIGIO

d'orsaria IGT, italy 2008—10/38

Fresh tasting dry white wine from a century-old artisanal vintner.

GEWURZTRAMINER

cartagena san antonio valley, chile 2008—14/54.

A superb perfume of spice box, rose petal, and lychees. Crisp, focused, and intense, the wine has layers of savory fruit and a lengthy finish.

SAUVIGNON BLANC

sterling, california 2008—10/38

Hints of grapefruit, lemongrass, fig and white peach.

CHARDONNAY

st. francis, california 2007—9/34

Fruit and pear aromas are complimented by hints of oak and vanilla in this full-bodied chardonnay.

*VIOGNIER

bonterra, california 2006—12/44

Crisp and juicy with white peaches and spice.

*RIESLING

sybille kuntz, germany 2007—13/50

One of Germany's only female vintners produces an expressive dry riesling with a unique mineral complexity. Farmed organically and biodynamically since 1990.

SPARKLING WINE

GL/BTL

CAVA AVINYÓ

spain—12/47

This family-owned Spanish sparkling wine is produced in the same painstaking way as Champagne. Notes of pear, lemon and toast.

PROSECCO PASSION DE FIORE

italy—11/44

Very lightly sparkling, this wine has a floral, mixed fruit aroma.

PIPER-HEIDSIECK BRUT CHAMPAGNE

(187 ml mini), france—26

Complex, spicy, nicely ripe aromas of citrus skin and minerals.

*organic and/or biodynamic

BAR SNACKS

popcorn with tea-infused butter—5

chai spiced nuts—6

edamame—6

fried artichokes—6

French fries—6