

# BEER

## DRAFT

**Paulaner** Hefeweizen 5.5% – 7

**Weihenstephaner** Dunkelweiss 5.3% – 9

**Reissdorf** Kolsch 5.2% – 7

**Arsenal** Picket Bone Dry Cider 8% – 9

**Old Thunder** False Kingdom IPA 6.8% – 8

**Troegs** Sunshine Pilsner 4.5% – 6

## BOTTLE

**Chimay Grande Réserve**

*Trappist Dark Strong Ale 9% – 14*

**Chimay Premiere**

*Trappist Dubbel 7% – 12*

**Duchesse De Bourgogne**

*Flemish Sour 6.2% – 9*

**Duvel**

*Golden Ale 8.5% – 8*

**Galipette**

*Organic French Cider 4% – 9*

**Grolsch**

*Pilsner 5% – 7*

**Miller High Life**

*Champagne Lager 4.6% – 5*

**Peroni**

*Pale Lager 5.1% – 6*

**Rhinegeist Bubbles**

*Tart Rosé Ale 6.2% – 6*

**Stella Artois**

*Pilsner 5.2% – 6*

**Troegs Perpetual**

*IPA 7.5% – 7*

**Victory Cloud Walker**

*Hazy IPA 6.8% – 6*

**Clausthaler**

*Dry-hopped NA Lager 0.5% – 5*

# COCKTAILS

## MARGAUX CHAMPAGNE COCKTAIL

*Sparkling rosé, Demerara cube, Burlesque bitters  
Served in a flute  
11*

## ROLLER GIRL

*Vodka, passion fruit, vanilla, banana, lime, prosecco  
Served in a coupe  
13*

## MEZZA MORTA

*Mezcal, dry curaçao, Lillet Blanc, apple, lemon  
Served in a coupe  
12*

## STAR 69

*Gin, Cocchi Rosa, raspberry,  
grapefruit, lemon, sparkling rosé  
Served in a tall glass  
13*

## BOTTOM DOLLAR

*Dark rum, Campari, Byrrh, mole bitters  
Served on an ice cube  
13*

## THE MISTRESS

*Rye, Nonino, café liqueur  
Served on an ice cube  
12*

## CHAMPS ELYSEES

*Cognac, Green Chartreuse, lemon, bitters  
Served in a coupe  
12*

## POMME POMME

*Calvados, gentian, house tonic  
Served in a tall glass  
12*

## DEVONSHIRE

*Oloroso sherry, Pimm's, Kina LAero D'Or, Cynar  
Served on an ice cube  
10*

## LA MAUD

*Armagnac, Yellow Chartreuse, maraschino, Burlesque bitters  
Served neat  
15*

## THE ANNIE

*Raspberry, lemon, tonic  
8  
Make it an ANNIE & SANDY: add a shot +5  
Served in a tall glass*

# WINE

## SPARKLING

**Chic Cava Brut**

*Catalonia, Spain – 10/40*

**Cavicchioli 1928 Prosecco**

*Veneto, Italy – 11/44*

**Domaine St. Vincent Brut**

*Albuquerque, NM – 10/40*

**Huber Sparkling Rosé**

*Traisental, Austria – 10/40*

**Paul Laurent Brut**

*Champagne, France – 14/56*

## WHITE

**Louis Latour Ardeche** Chardonnay

*Ardeche, France – 11/44*

**Weingut Brundlmayer** Gruner Veltliner

*Kamptal, Austria – 12/48*

**Candoni Green** Pinot Grigio

*Lombardy, Italy – 12/48*

**Chateau Laulerie** Sauvignon Blanc

*Bergerac, France – 10/40*

**Domaine Mittnacht "Gyotaku"** Riesling/ Pinot Blanc

*Alsace, France – 14/56*

## ROSÉ & CONTACT

**La Bernarde "Les Hauts"** Cinsault/ Grenache/ Mourvèdre

*Provence, France – 11/44*

**Fermina Rosé** Monastrell

*Valencia, Spain – 13/52*

**Sfera "Macerato"** Verdicchio

*Bari, Italy – 13/60 (1L)*

## RED

**Les Carrelets Rouge**

*Bordeaux, France – 10/40*

**Twenty Rows** Cabernet Sauvignon

*Napa, CA – 13/52*

**Buonamico "Ettichetta Blu"** Super Tuscan

*Tuscany, Italy – 13/52*

**Prost!** Pinot Noir

*Pfalz, Germany – 11/44*

**Vina Alberdi Reserva** Tempranillo

*Rioja, Spain – 15/60*

**Domaine Rimbert "Cousin Oscar"** Cinsault

*Languedoc, France – 13/52*

**Clos Siguier** Malbec

*Cahors, France – 13/52*