



SIGNATURE COCKTAILS \$17

CRISP MARTINI

Gray Whale gin, elderflower, lemon & Sauvignon Blanc
— crisp, floral, and elegantly refreshing.

ROSE DAWN

Espolón tequila, Aperol & lime
— bright, bittersweet, and citrus-forward.

LIMONCELLO SPRITZ

Limoncello, fresh mint & Prosecco
—bright, citrus-forward, and delicate.

SLOW BURN

Tanteo jalapeño tequila, pomegranate & lime
— spicy, tart, and bold.

GOLDEN BRIZA

Basil Hayden, honey & cinnamon
— warm and smooth.

CROSTOWN COSMO

Ketel Citron, cranberry, lime & orange liqueur
—crisp, vibrant, and balanced.

PERFECT MANHATTAN

Bulleit Rye, sweet & dry vermouth, aromatic bitters
— balanced, spirit-forward, and refined.

SEASONAL COCKTAIL

Rotating recipe- ever-evolving with the flavors of the moment.

ZERO PROOF \$10

Crafted with premium non-alcoholic spirits, fresh juices, and house flavors, delivering the balance and complexity of a classic cocktail-without the alcohol.

BARE 75

Seedlip, lemon & simple syrup topped with Mionetto NA
— crisp, citrus-forward, and celebratory.

BOLD LIKE BETSY

Lyre’s Agave, jalapeño, pomegranate & lime
— bright, spicy, and vibrantly refreshing.

WINE

SPARKLING

Mionetto · Alcohol-Removed Sparkling Prosecco · Veneto \$8 / 40
Coppola · Diamond Collection Prosecco · Veneto \$14 / 56
Coppola · Diamond Collection Rosé · California \$14 / 56
Kind of Wild · Cava Brut Nature · Penedès \$45
Roederer Estate · Brut · Anderson Valley \$70
Veuve Clicquot · Yellow Label · Champagne \$125

WHITE & ROSÉ

Saracco · Moscato d’Asti · Piedmont \$35
Seven Daughters · Moscato · Italy \$13 / 52
Nortico · Alvarinho · Portugal \$13 / 52
La Scolca · “White Label” Gavi · Piedmont \$46
Stoneleigh · Sauvignon Blanc · Marlborough \$13 / 52
Merry Edwards · Sauvignon Blanc · Russian River Valley \$110
Scarpetta · Pinot Grigio · Italy \$13/52
Duckhorn · Chardonnay · Napa Valley \$16 / 62
Far Niente · Chardonnay · Napa Valley \$165
Beach by Whispering Angel · Rosé · Provence \$13 / 52
Arancino · Orange Wine · Italy \$14 / 56
Anne Amie Vineyards · Rosé of Pinot Noir · Willamette Valley \$14 / 56

RED

Black Stallion · Pinot Noir · Napa Valley \$16 / 62
Calera · Pinot Noir · Central Coast \$14 / 56
Paul Hobbs · Pinot Noir · Sonoma \$100
Michele Chiarlo · Barbera d’Asti “Le Orme” · Piedmont \$15 / 58
Monsanto · Chianti Classico Riserva · Tuscany \$78
Trefethen · “Dragon’s Tooth” Red Blend · Napa Valley \$98
Antinori · Tignanello · Toscana IGT \$425
Orin Swift · “8 Years in the Desert” · California \$100
Pio Cesare · Barolo · Piedmont \$224
Frescobaldi · Brunello di Montalcino · Tuscany \$150
Coopers Reed · Cabernet Sauvignon · Napa Valley \$15 / 58
Louis M. Martini · Cabernet Sauvignon · Napa Valley \$16 / 62
Duckhorn · Cabernet Sauvignon · Napa Valley \$150
Caymus · Cabernet Sauvignon · Napa Valley \$200
Biale · “Royal Punishers” Petite Sirah · Napa Valley \$125

COLD & CRAFTED

On draft:

MEMPHIS MADE FIRESIDE	\$9
STELLA ARTOIS	\$9
WISEACRE SKY DOG	\$9
SEASONAL	\$9

Bottled:

MODELO	\$6
SAPPORO	\$6
MILLER LITE	\$5
	\$8