In our kitchen we focus on using locally sourced ingredients during peak harvest times. Our goal for the beverage program is to match that dedicated focus by finding small productions that are made by passionate distillers, brewers and winemakers who believe in the future of their product and land. The spirit and cocktail program is driven by the philosophy that the bar is an extension of the kitchen and thus inspired by the seasons, our community, and local ingredients. The beer selection starts with locally sourced beers on tap complemented by a more world encompassing selection in the bottle. The wine list is built to accompany our cuisine and give our guests new and exciting choices. The non-alcoholic section includes fair trade sodas, locally roasted coffee, and organic whole leaf teas. We have taken great care compiling our beverage list; please take a few moments to browse our selections and please ask our staff any questions you may have.

-The team at Art and Soul
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Seasonal Cocktails

El Niño

Vodka, House Jasmine Syrup, Ruby Port, Grapefruit

Pinecone

Abuelo Rum, DCF Amaro, Cinnamon Nutmeg Syrup, Fall Bitters, Cream

The Intended

Art and Soul Four Roses Private Barrel Bourbon, Benedictine, Creme de Cacao, DCF Amaro

Bitterman

Hennessy Cognac, Novo Fogo Cachaca, Campari, DCF Fennel, Fig Shrub

Signature Cocktails

Lincoln's Garden

Tanqueray Malacca Gin, Pimms, Basil, Lime

Roll Call

Purus Vodka, Port and Pomegranate Reduction, Sparkling Wine

Statesman

Old Overholt Rye, Gran Classico Bitters, Orange Peel

Seoul

Titos Vodka, Yuzu, Lemon, Ginger, Lemon Lime Soda

The Fallen

Art and Soul Four Roses Private Barrel Bourbon, Lemon, Ginger Brew Soda

Rotating Cocktails

Bartenders Special 10

The Bartenders Cocktail of the Month

Featured Barrel-Aged Cocktail 13

Cocktail which has Spent Time in an Oak Barrel
Wines by the Glass

Sparkling
Paul Louis, *Brut Blanc de Blancs*, Loire Valley, France  
Villa Sandi, *Prosecco*, Veneto, Italy  
Lanson, *Brut*, "Black Label," Reims, France

White
*Albariño*, Fillaboa, Rías Baixas, Spain  
*Sauvignon Blanc*, Allan Scott, Marlborough, New Zealand  
*Chardonnay*, Morgan, Santa Lucia Highlands, California  
*Pinot Grigio*, Circa, Veneto, Italy  
*Riesling*, Zum, Mosel, Germany  
*Cortese*, Icardi “L’aurora”, Piedmont, Italy

Red
*Pinot Noir*, Becker Family, Germany  
*Malbec*, Altos Las Hormigas, Mendoza, Argentina  
*Valpolicella*, Brigaldara, "Classico," Veneto, Italy  
*Syrah*, Chatter Creek, Yakima Valley, Washington  
*Cabernet Sauvignon*, Oberon, Napa County, CA  
*Cariñena/Granche*, Vall Llach, "Embruix," Porrera, Priorat, Spain
Reserve Wines by the Glass

Poured by the Coravin System
This new and unique device allows us to pour these wines without having to remove the cork and expose the wine to oxygen. It dramatically elongates the life of the wine which allows us to pour it by the ounce for you and other guests to have the chance to taste some of our old, unique and rare wines.

<table>
<thead>
<tr>
<th>Apertivo</th>
<th>3 oz. 6 oz. 12 oz.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chinato, Marcarini, Barolo, Piedmont, Italy, NV</td>
<td>$11 . $21 . $40</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>White</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Neuburger, Kirchmayr, &quot;Solist&quot;, Neusiedlersee, Austria, 1975</td>
<td>$16 . $32 . $60</td>
</tr>
<tr>
<td>Cuvaision, &quot;Kite Tail Vineyard,&quot; Carneros, California</td>
<td>$17 . $36 . $68</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Red</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Franc, Le Macchiole, &quot;Paleo Rosso,&quot; Bolgheri, Italy, 2006</td>
<td>$20 . $40 . $78</td>
</tr>
<tr>
<td>Pinot Noir, Soliste, &quot;Sonatera Vineyard,&quot; Sonoma Coast, CA, 2010</td>
<td>$16 . $32 . $56</td>
</tr>
<tr>
<td>Barbera, Braida, &quot;Bricco dell'Uccellone,&quot; Piemonte, Italy, 2005, 1.5L</td>
<td>$20 . $40 . $78</td>
</tr>
<tr>
<td>Cabernet Sauvignon, La Jota, Howell Mountain, Napa Valley, CA, 2004</td>
<td>$20 . $40 . $78</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Beaux Freres Vertical $45</th>
<th>(3) 2 oz Pours</th>
</tr>
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<tbody>
<tr>
<td>Pinot Noir, Beaux Freres, Willamette Valley, Oregon, 2006</td>
<td>$16</td>
</tr>
<tr>
<td>Pinot Noir, Beaux Freres, Willamette Valley, Oregon, 2007</td>
<td>$16</td>
</tr>
<tr>
<td>Pinot Noir, Beaux Freres, Willamette Valley, Oregon, 2008</td>
<td>$16</td>
</tr>
</tbody>
</table>
# Small Format Bottles

## Sparkling/Semi-Sparkling

<table>
<thead>
<tr>
<th>SKU</th>
<th>Description</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>701</td>
<td>Gruet, Brut, Albuquerque, New Mexico</td>
<td></td>
<td>NV</td>
<td>$32</td>
</tr>
<tr>
<td>702</td>
<td>Ruinart, &quot;Brut Blanc de Blancs,&quot; Reims, France</td>
<td></td>
<td>NV</td>
<td>$55</td>
</tr>
<tr>
<td>703</td>
<td>Billecart-Salmon, Rosé, Mareuil-Sur-Aÿ, Champagne, France</td>
<td></td>
<td>NV</td>
<td>$90</td>
</tr>
</tbody>
</table>

## Apertif

<table>
<thead>
<tr>
<th>SKU</th>
<th>Description</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>710</td>
<td>Barolo Chinato, Marcarini, Piedmont, Italy</td>
<td></td>
<td>NV</td>
<td>$48</td>
</tr>
</tbody>
</table>

## White

<table>
<thead>
<tr>
<th>SKU</th>
<th>Description</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>726</td>
<td>White Rhone Blend, Tablas Creek, &quot;Espirit de Beaucastel,&quot; Paso Robles, CA</td>
<td></td>
<td>2010</td>
<td>$32</td>
</tr>
<tr>
<td>721</td>
<td>Cortese, Villa Sparina, &quot;Gavi di Gavi&quot;, Piedmont, Italy</td>
<td></td>
<td>2010</td>
<td>$29</td>
</tr>
<tr>
<td>723</td>
<td>Chardonnay, L’ Ecole No 41, Columbia Valley, Washington</td>
<td></td>
<td>2010</td>
<td>$34</td>
</tr>
<tr>
<td>763</td>
<td>Sauv. Blanc, Merlin Cherriere, Sancerre, Loire, France</td>
<td></td>
<td>2012</td>
<td>$32</td>
</tr>
<tr>
<td>725</td>
<td>Pinot Blanc, Robert Sinskey, Carneros, Sonoma, California</td>
<td></td>
<td>2012</td>
<td>$36</td>
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</table>

## Red

<table>
<thead>
<tr>
<th>SKU</th>
<th>Description</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>741</td>
<td>Tempranillo/Garnacha/Mazuelo, Bodegas Muga Reserva, Rioja, Spian</td>
<td></td>
<td>2008</td>
<td>$40</td>
</tr>
<tr>
<td>742</td>
<td>Cabernet Sauvignon, Stuhlmuller, Alexander Valley, California</td>
<td></td>
<td>2010</td>
<td>$40</td>
</tr>
<tr>
<td>744</td>
<td>Granche Blend, Chateau de Beaucastel, Châteauneuf-du-Pape, France</td>
<td></td>
<td>2009</td>
<td>$81</td>
</tr>
</tbody>
</table>
Wines by the Bottle

SPARKLING

**Non-Vintage Brut: Classically dry, and a blend of multiple vintages**

<table>
<thead>
<tr>
<th>#</th>
<th>Wine</th>
<th>Origin</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>100</td>
<td>Chartogne Taillet, &quot;Cuvee St Anne,&quot;</td>
<td>Champagne, France</td>
<td>NV</td>
<td>$90</td>
</tr>
<tr>
<td>104</td>
<td>Bollinger, &quot;Special Cuvée,&quot;</td>
<td>Reims, France</td>
<td>NV</td>
<td>$140</td>
</tr>
<tr>
<td>800</td>
<td>Schramsberg, &quot;Blanc de Blancs,&quot;</td>
<td>Los Carneros, California, 1.5L</td>
<td>2010</td>
<td>$155</td>
</tr>
</tbody>
</table>

**Vintage Brut: Dry, and toasty from a single vintage**

<table>
<thead>
<tr>
<th>#</th>
<th>Wine</th>
<th>Origin</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>106</td>
<td>Gaston Chiquet, Dizy, France</td>
<td></td>
<td>2004</td>
<td>$120</td>
</tr>
<tr>
<td>107</td>
<td>Lanson, &quot;Gold Label,&quot; Reims, France</td>
<td></td>
<td>2002</td>
<td>$135</td>
</tr>
</tbody>
</table>

**Blanc de Blanc, “White of White”**

<table>
<thead>
<tr>
<th>#</th>
<th>Wine</th>
<th>Origin</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>110</td>
<td>Vidal Blanc, Stone Hill, Herman, Missouri</td>
<td></td>
<td>2008</td>
<td>$62</td>
</tr>
</tbody>
</table>

**Blanc de Noir, “White of Black”**

<table>
<thead>
<tr>
<th>#</th>
<th>Wine</th>
<th>Origin</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>120</td>
<td>Gruet, Albuquerque, New Mexico</td>
<td></td>
<td>NV</td>
<td>$50</td>
</tr>
<tr>
<td>121</td>
<td>Alain Soutiran, “Perle Noir,” &quot;Grand Cru,&quot; Epernay, France</td>
<td></td>
<td>2006</td>
<td>$125</td>
</tr>
</tbody>
</table>

**Rosé: Light maceration for that recognizable color**

<table>
<thead>
<tr>
<th>#</th>
<th>Wine</th>
<th>Origin</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>130</td>
<td>Boisset, Brut, “No.69,” Cremant de Bourgogne, Burgundy, France</td>
<td></td>
<td>NV</td>
<td>$49</td>
</tr>
<tr>
<td>999</td>
<td>Patrick Bottex, Sparkling Rose, La Cueille, Buget-Cerdon, France</td>
<td></td>
<td>NV</td>
<td>$58</td>
</tr>
<tr>
<td>131</td>
<td>Billecart-Salmon, Brut, Champagne, France</td>
<td></td>
<td>NV</td>
<td>$150</td>
</tr>
<tr>
<td>133</td>
<td>Bollinger, Brut, &quot;La Grande Année,&quot; Reims, France</td>
<td></td>
<td>2004</td>
<td>$225</td>
</tr>
<tr>
<td>801</td>
<td>Guy Lamardier, &quot;Brut Rosé,&quot; &quot;Premiuer Cru,&quot; Champagne, France, 1.5L</td>
<td></td>
<td>NV</td>
<td>$190</td>
</tr>
</tbody>
</table>
**WHITE STILL**

**Reisling: Stonefruits, listed dry to sweet**

<table>
<thead>
<tr>
<th>#</th>
<th>Name</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>202</td>
<td>Henschke, &quot;Julius,&quot;</td>
<td>Eden Valley, South Australia, Australia</td>
<td>2013</td>
<td>$60</td>
</tr>
<tr>
<td>204</td>
<td>CAI, &quot;Kabinett,&quot;</td>
<td>Immerich Battering, Mosel, Germany</td>
<td>2011</td>
<td>$50</td>
</tr>
</tbody>
</table>

**Sauvignon Blanc: Fresh, uncomplicated, grassy and tangy**

<table>
<thead>
<tr>
<th>#</th>
<th>Name</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>925</td>
<td>Merlin Cherrier, Sancerre, France</td>
<td></td>
<td>2013</td>
<td>$55</td>
</tr>
<tr>
<td>211</td>
<td>Matanzas Creek, Sonoma County, California</td>
<td></td>
<td>2011</td>
<td>$60</td>
</tr>
<tr>
<td>933</td>
<td>Chimney Rock, Stags Leap District, California</td>
<td></td>
<td>2013</td>
<td>$83</td>
</tr>
<tr>
<td>213</td>
<td>Soliste, &quot;St. Andelain,&quot; Sonoma, California</td>
<td></td>
<td>2010</td>
<td>$110</td>
</tr>
</tbody>
</table>

**New World Chardonnay: Fruit and oak driven**

<table>
<thead>
<tr>
<th>#</th>
<th>Name</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>972</td>
<td>Stonestreet, &quot;Bear Point,&quot; Alexander Valley, California</td>
<td></td>
<td>2010</td>
<td>$75</td>
</tr>
<tr>
<td>1001</td>
<td>Jayson (Pahlmeyer), Chardonnay, North Coast, California</td>
<td></td>
<td>2012</td>
<td>$85</td>
</tr>
<tr>
<td>225</td>
<td>Cuvaison, &quot;Kite Tail Vineyard,&quot; Carneros, California</td>
<td></td>
<td>2011</td>
<td>$125</td>
</tr>
</tbody>
</table>

**White Burgundy: Mineral driven with limited notes of oak**

<table>
<thead>
<tr>
<th>#</th>
<th>Name</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>226</td>
<td>Aligoté, Jean-Hugues Goisot, Burgundy</td>
<td></td>
<td>2012</td>
<td>$48</td>
</tr>
<tr>
<td>230</td>
<td>Domaine Chanson, &quot;1er Cru Clos des Mouches,&quot; Beaune</td>
<td></td>
<td>2007</td>
<td>$160</td>
</tr>
</tbody>
</table>

**Chenin Blanc: High acidity with notes of citrus and stonefruits**

<table>
<thead>
<tr>
<th>#</th>
<th>Name</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>235</td>
<td>Domaine Didier Champalou, &quot;Sec,&quot; Vouvray, Loire, France</td>
<td></td>
<td>2012</td>
<td>$51</td>
</tr>
</tbody>
</table>

**Pinot Grigio: Crisp, lemon, green apple, blossom**

<table>
<thead>
<tr>
<th>#</th>
<th>Name</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>777</td>
<td>Jermann, Friuli-Venezia Giulia, Italy</td>
<td></td>
<td>2012</td>
<td>$63</td>
</tr>
<tr>
<td>985</td>
<td>Livio Felluga, Collio, Friuli-Venezia Giulia, Italy</td>
<td></td>
<td>2013</td>
<td>$66</td>
</tr>
</tbody>
</table>

**Gewurtraminer: Aromatic with spice and lychee**

<table>
<thead>
<tr>
<th>#</th>
<th>Name</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>960</td>
<td>Domaine Ostertag, Alsace, France</td>
<td></td>
<td>2012</td>
<td>$60</td>
</tr>
</tbody>
</table>

**Melon (Muscadet Varietal): Light, crisp, citrus, mineral, with notes of yeast**

<table>
<thead>
<tr>
<th>#</th>
<th>Name</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>247</td>
<td>Biggio Hamina, Willamette Valley, Oregon</td>
<td></td>
<td>2011</td>
<td>$52</td>
</tr>
</tbody>
</table>
**Pinot Blanc: Delicate with balanced acidity**

251  Domaine Leon Boesch, Alsace, France  
     2011  $49

**Exotic Whites: Lush, fragrant and wild**

256  Arneis, Palmina, "Honea Vineyards," Santa Ynez Valley, California  
     2010  $42
257  Vermentino, Argiolas, "Is Argiolas," Sardegna  
     2012  $45
258  Kerner, Abbazia Di Novacella, Alto Adige, Italy  
     2012  $50
255  Verdejo, Bodegas Shaya, Rueda, Spain  
     2011  $55
261  Neuburger, Kirchmayr, "Solist", Neusiedlersee, Austria  
     1975  $105

**Blends: Full bodied, ripe and balanced**

266  Viura/Moscate/Malvasia, El Brozal, “Single Vineyard,” Rioja, Spain  
     2010  $58
268  Field Blend, Livio Felluga,"Terre Alte," Colli Orientali del Friuli, It  
     2008  $110
### Red

**Oregon and New Zealand Pinot Noir: Delicate and fragrant**

<table>
<thead>
<tr>
<th>No.</th>
<th>Vintner, Location</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>695</td>
<td>Ken Wright, &quot;Canary Vineyard,&quot; Williamette Valley, Oregon</td>
<td>2012</td>
<td>$105</td>
</tr>
<tr>
<td>403</td>
<td>Beaux Frères, &quot;Beaux Frères Vineyard,&quot; Willamette Valley, Oregon</td>
<td>2011</td>
<td>$155</td>
</tr>
</tbody>
</table>

**California Pinot Noir: More supple and ripe**

<table>
<thead>
<tr>
<th>No.</th>
<th>Vintner, Location</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>405</td>
<td>Emeritus, &quot;Halberg Ranch,&quot; Russian River Valley</td>
<td>2011</td>
<td>$72</td>
</tr>
<tr>
<td>409</td>
<td>Brewer-Clifton, Mount Carmet, St. Rita Hills</td>
<td>2009</td>
<td>$130</td>
</tr>
</tbody>
</table>

**Old World Pinot Noir and Gamay: Earthly and subtle, silky finish**

<table>
<thead>
<tr>
<th>No.</th>
<th>Vintner, Location</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>415</td>
<td>Gamay, Diochon, Moulin-à-Vent, Burgundy, France</td>
<td>2012</td>
<td>$49</td>
</tr>
<tr>
<td>416</td>
<td>Domaine Roux, Beaune, Burgundy, France</td>
<td>2011</td>
<td>$65</td>
</tr>
<tr>
<td>418</td>
<td>Domaine Jean-Marc Boillot, &quot;1er Cru Les Jarolières,&quot; Pommard, France</td>
<td>2010</td>
<td>$100</td>
</tr>
<tr>
<td>752</td>
<td>Gouges, &quot;1er Cru Chenes Carteaux,&quot; Nuits-Saint-Georges, FR</td>
<td>2010</td>
<td>$105</td>
</tr>
</tbody>
</table>

**Cabernet Franc: Light tannin balanced with red fruits**

<table>
<thead>
<tr>
<th>No.</th>
<th>Vintner, Location</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>420</td>
<td>Chateau Villeneuve, Saumur-Champigny, Loire, France</td>
<td>2010</td>
<td>$50</td>
</tr>
<tr>
<td>421</td>
<td>Lang &amp; Reed, North Coast, California</td>
<td>2011</td>
<td>$55</td>
</tr>
</tbody>
</table>

**Merlot: Velvety blackberry, plum and chocolate**

<table>
<thead>
<tr>
<th>No.</th>
<th>Vintner, Location</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>988</td>
<td>Basel Cellars, Estate</td>
<td>2009</td>
<td>$68</td>
</tr>
<tr>
<td>442</td>
<td>Falesco, “Montiano,” Lazio, Italy</td>
<td>2009</td>
<td>$80</td>
</tr>
<tr>
<td>155</td>
<td>Robert Sinskey Vineyards, Los Carneros, Napa Valley, California</td>
<td>2007</td>
<td>$100</td>
</tr>
</tbody>
</table>

**Cabernet Sauvignon: Rich cassis, current, and woody**

<table>
<thead>
<tr>
<th>No.</th>
<th>Vintner, Location</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>956</td>
<td>Michael Mondavi, &quot;Emblem,&quot; Napa Valley, California</td>
<td>2011</td>
<td>$75</td>
</tr>
<tr>
<td>942</td>
<td>Jordan, Alexander Valley, Sonoma, California</td>
<td>2010</td>
<td>$90</td>
</tr>
<tr>
<td>462</td>
<td>Cape Mentelle, Margaret River, Australia</td>
<td>2010</td>
<td>$115</td>
</tr>
<tr>
<td>463</td>
<td>Foley Johnson, Rutherford, Napa Valley, California</td>
<td>2010</td>
<td>$130</td>
</tr>
</tbody>
</table>

**Forgotten Bordeaux Varietals: Bold, spicy, and reborn**

<table>
<thead>
<tr>
<th>No.</th>
<th>Vintner, Location</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>482</td>
<td>Malbec, Capataz, Mendoza, Argentina</td>
<td>2009</td>
<td>$130</td>
</tr>
</tbody>
</table>
Left Bank Bordeaux Style Blends: Cabernet Sauvignon driven, rich and full bodied
500  Moulin de Tricot, Haut-Médoc, Bordeaux, France 2011 $65
502  Pauillac de Latour, Pauillac, Bordeaux, France 2006 $150

Right Bank Bordeaux Style Blends: Merlot focused, soft supple tannins
522  Robert Sinskey Vineyards, "POV," Napa Valley, California 2009 $75
750  Ca' Macanda, "Promis," Toscana, Italy 2010 $87
525  Ch. Lassague, "Grand Cru," Saint-Émilion, Bordeaux, France 2005 $170

Exotic Reds: Opulent in texture & flavors, bold in style
540  Baga, Foz de Arouce, Bairrada, Portugal 2009 $48
958  Petit Syrah, Guenoc, Lake County, California 2012 $49
542  Bonarda, Sur De Los Andes, "Classico," Argentina 2011 $52
543  Zinfandel/Tempranillo/Grenache/Malbec, Fiction, "Field Recordings," CA 2011 $55
544  Trousseau, Tissot, Arbois, Jura, France 2012 $55

Zinfandel: Deep color with dark ripe fruits
551  Hullabaloo, "Old Vine," Lodi, California 2012 $60
987  Girard, Old Vine Zinfandel, Napa Valley, California 2012 $73
552  Seghesio, "Cortina," Dry Creek Valley, California 2011 $88

Syrah/Shiraz: Elaborate, spicy, smoked currants, savory finish
562  Napa Cellars, "Dyer Vineyard," Napa Valley, California 2010 $82
986  Efestē, "Jolie Bouche,“ 2010 $93
563  Jim Barry, "The McRae Wood," Clare Valley, Australia 2010 $100
564  Yangarra, "Ironheart," McLaren Vale, Australia 2008 $115

Rhone Blends: Well balanced and peppery
957  Notre Dame de Cousignac, Lirac, Southern Rhone Valley 2013 $52
<table>
<thead>
<tr>
<th>Spanish Varietals and Blends: Full favored and pronounced</th>
</tr>
</thead>
<tbody>
<tr>
<td>621</td>
</tr>
<tr>
<td>622</td>
</tr>
<tr>
<td>950</td>
</tr>
<tr>
<td>624</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Northern Italy</th>
</tr>
</thead>
<tbody>
<tr>
<td>1002</td>
</tr>
<tr>
<td>667</td>
</tr>
<tr>
<td>815</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Central Italy</th>
</tr>
</thead>
<tbody>
<tr>
<td>910</td>
</tr>
<tr>
<td>668</td>
</tr>
<tr>
<td>913</td>
</tr>
<tr>
<td>669</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Southern Italy &amp; The Islands</th>
</tr>
</thead>
<tbody>
<tr>
<td>982</td>
</tr>
<tr>
<td>955</td>
</tr>
</tbody>
</table>
Sticky and Sweet

Either from late harvest, botrytise or other methods, master vintners make use of special techniques to develop their dessert wines.

<table>
<thead>
<tr>
<th>Item</th>
<th>Wine Type</th>
<th>Description</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>900</td>
<td>Late Harvest Semillion</td>
<td>Hobbs, Barossa, Australia, 375mL</td>
<td>2005</td>
<td>$35</td>
</tr>
<tr>
<td>901</td>
<td>Late Harvest Chenin Blanc</td>
<td>Terra Blanca, Red Mountain, WA, 750mL</td>
<td>2008</td>
<td>$8 / $50</td>
</tr>
<tr>
<td>902</td>
<td>Fortified Granache Blend</td>
<td>M. Chapoutier, Banyuls, Roussillon, France, 500mL</td>
<td>2011</td>
<td>$60</td>
</tr>
<tr>
<td>903</td>
<td>Riesling</td>
<td>Long Shadows, &quot;Botrytis,&quot; Columbia Valley, Washington, 375mL</td>
<td>2008</td>
<td>$75</td>
</tr>
<tr>
<td>904</td>
<td>Tokaji Esszencia</td>
<td>Chateau Pajzos, Tokaji, Hungary, 100mL</td>
<td>1993</td>
<td>$85</td>
</tr>
<tr>
<td>905</td>
<td>Sauternes</td>
<td>Ch. Sigalas-Rabaud, &quot;Premiur Cru,&quot; Bordeaux, France, 750mL</td>
<td>2005</td>
<td>$125</td>
</tr>
</tbody>
</table>

Fortified

The addition of neutral grape spirit during or after fermentation that sets these wines apart. Originally used to prevent spoilage during shipping these methods are now popular around the world.

Port: Fortified to stop fermentation these wines have residual sugar

<table>
<thead>
<tr>
<th>Item</th>
<th>Wine Type</th>
<th>Description</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grahams, Reserve Ruby Port</td>
<td>&quot;Six Grapes,&quot; Portugal, 3oz</td>
<td>NV</td>
<td>$11</td>
<td></td>
</tr>
<tr>
<td>Quinta de la Rosa, Tawny Port</td>
<td>10 Year, &quot;Tonel 12,&quot; Portugal, 3oz</td>
<td>NV</td>
<td>$18</td>
<td></td>
</tr>
<tr>
<td>Dows, Tawny Port</td>
<td>40 Year, Portugal, 3oz</td>
<td>NV</td>
<td>$27</td>
<td></td>
</tr>
<tr>
<td>Warre's, Vintage Ruby Port</td>
<td>Porto, Portugal, 750mL</td>
<td>1997</td>
<td>$148</td>
<td></td>
</tr>
<tr>
<td>Warre's, Vintage Ruby Port</td>
<td>Porto, Portugal, 750mL</td>
<td>1994</td>
<td>$184</td>
<td></td>
</tr>
<tr>
<td>Warre's, Vintage Ruby Port</td>
<td>Porto, Portugal, 750mL</td>
<td>1985</td>
<td>$192</td>
<td></td>
</tr>
<tr>
<td>Grahams, Vintage Ruby</td>
<td>Porto, Portugal, 1.5L</td>
<td>2003</td>
<td>$315</td>
<td></td>
</tr>
</tbody>
</table>

Sherry: Fortified after fermentation these wines tend to be dry

<table>
<thead>
<tr>
<th>Item</th>
<th>Wine Type</th>
<th>Description</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>La Garrocha, Fino Sherry</td>
<td>Jerez, Spain, 3oz</td>
<td>NV</td>
<td>$13</td>
<td></td>
</tr>
<tr>
<td>Bod. Toro Albala, &quot;Don PX,&quot; &quot;Gran Reserva,&quot;</td>
<td>Montilla-Moriles, Spain, 3oz</td>
<td>1985</td>
<td>$15</td>
<td></td>
</tr>
</tbody>
</table>

Madeira: Fortified after fermentation to stabilize the wine it is then oxidized and heated

<table>
<thead>
<tr>
<th>Item</th>
<th>Wine Type</th>
<th>Description</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Malmsey, Blandy’s, Colheita</td>
<td>Portugal, 3oz</td>
<td>1994</td>
<td>$19</td>
<td></td>
</tr>
</tbody>
</table>
Beer

Draught Beer

Starr Hill, *Pilsner*, Crozet, Virginia
*Starr Pils is a classic German Pilsner. This beer is crafted with Pilsner malt, German hops and Bavarian lager yeast. It is golden in color with a subtle malt backbone and pleasant hop aroma.*

3 Stars, "Pandemic", *Porter*, Washington, DC
*Huge roasted malt and coffee nose, lots of chocolate and roasted malt flavors up front, finishes smooth with strong coffee flavors and slight hints of alcohol. Lingering chocolate and coffee flavors, with smooth malt sweetness.*

Devils Backbone, *Vienna Lager*, Roseland, VA
*a chestnut colored lager with a malty aroma and subtle toasty sweetness derived from a multi-stage mash. A pinch of noble hops gives this refreshing beer a clean finish.*

*Rowdy offers a complex flavor and aroma that is both aggressive and fun. The addition of malted rye to the grain bill lends a peppery and distinct character to the beer which complements the bitterness and floral notes of brewhouse hop additions. Finally, this copper-hued ale receives a liberal addition of dry hops in the fermenting vessel, imparting citrus aromas and a crisp, clean finish.*

Port City Brewing, "Monumental," *IPA*, Alexandria, VA
*Monumental IPA is a rich copper color, and is intensely hoppy. Multiple additions of a special blend of American hops throughout the brewing and fermentation process create a complex combination of aroma and flavor. This ale exhibits floral notes, flavors of citrus and resin, combined with delicious caramel background notes.*

Hardywood Park Craft Brewery, *Rotational Draft*, Richmond, VA
*Please see your server or bartender for our current offering.*
*Hardywood Park Craft Brewery operates in the heart of a historic German brewing district in Richmond, Virginia. Every recipe is perfected on a 20-gallon pilot brewery before graduating to a custom built, 20-barrel Newlands brew house. The brewery is equipped to produce a range of traditional European ales and lagers, as well as a host of innovative new styles with American, Virginian, and specifically, Richmond, influences.*
### Bottled Beer

#### Crisp
- Pilsner, Victory Brewing Company, “Prima Pils”, Downingtown, PA, 12oz  
  $6
- Light Lager, Yuengling, "Light," Pottsville, Pennsylvania, 12oz  
  $6
- Pilsner, Heineken, Netherlands, 12oz  
  $7
- Light Lager, Amstel, "Light," Netherlands, 12oz  
  $7
- Golden Ale, Duvel Moortgat Brewery, Breendonk-Puurs, Belgium, 750ml  
  $21
- Belgian Ale, Williamsburg Alewerks, "Springhouse," Williamsburg, Virginia, 22oz  
  $22

#### Hop
- Pale Ale, Abita, "Restoration," Louisiana, 12oz  
  $6
- Pale Wheat Ale, "A Little Sumpin Sumpin", Lagunitas Brewing Co., Petaluma, CA, 12oz  
  $7
- IPA, Founders Brewing Co., "Centennial," Grand Rapids, Michigan, 12oz  
  $8
- Belgian Hop Ale, Brouwerij Van Eecke, "Hommel Ale," Poperings, Belgium 750ml  
  $18
- IPA, Epic Brewery, "Hopulent," Salt Lake City, Utah, 22oz  
  $24
- Double IPA, Firestone Walker Brewing, "Double Jack," Paso Robles, CA, 12oz  
  $8

#### Malt
- Belgian Dark Ale, Brewery Ommegang, "Three Philosophers," Cooperstown, NY, 750ml  
  $19
- Doppelbock, "Duck Rabbitor", Duck-Rabbit Brewing, Farmville, NC, 12oz  
  $8
- Barley Wine, Williamsburg Alewerks, Grand Illumination 2012 , Williamsburg, VA, 22oz  
  $22
- Strong Ale, Rouge Brewery, "XS Dead Guy," Newport, Oregon, 750ml  
  $25
Roast
Imperial Stout, Blue Mountain Barrel House, "Dark Hollow," Nelson County, VA, 22oz $21
Barrel-aged Imperial Stout, Williamsburg Alewerks, "Café Royal," VA, 22oz $22
Porter, Great Lakes Brewing Company, "Edmund Fitzgerald," Cleveland, Ohio, 12oz $8
Imperial Stout, Sierra Nevada, "Narwhal," Chico, California, 12oz $7

Tart
Flanders Red Ale, Brouwerij Rodenbach, "Grand Cru," Roeselare, Belgium, 750ml $18
Geuze, Geuzerie Tilquin, Rebecq-Rognon, Belgium, 750ml $29

Fruit
Cider, Bold Rock, Nellysford, Virginia, 12oz $8
Lambic, Brouwerij De Troch, Apricot, Ternat-Wambeek, Belgium 12oz $15
Belgian Ale with Peaches, Great Divide Brewing, Peach Grand Cru, Denver, CO, 750ml $28
**Vodka**

*Colorless, neutral grain spirits that can be made from virtually anything. Vodka’s taste comes from the base starch or grain from which it is distilled.*

**Straight Forward Vodka**
- Tito’s, Corn, Austin, Texas $12
- Boyd and Blair, Potato, Glenshaw, Pennsylvania $12
- High West 7000, Oats, Park City, Utah $12
- Jewel of Russia, Winter Wheat and Rye, Russia $13
- Ketel 1, Wheat, Netherlands $14
- Grey Goose, Wheat, France $14

**Fruit Flavored Vodka**
- Green Mountain, Lemon, Stowe, Vermont $11
- Green Mountain, Orange, Stowe, Vermont $11
- High West, Peach, Park City, Utah $12

**Savory Flavored Vodka**
- Lovejoy, Hazelnut, Portland, Oregon $11
- Cosair, Vanilla, Bowling Green, Kentucky $12
- Alaska Distillery, Smoked Salmon, Wasilla, Alaska $12
Gin

The juniper tree supplies this category with its most notable aroma and taste. The berry from those trees along with other botanicals such as coriander, anise, and cardamom flavor these spirits enlightening any drink they are in.

**Gin: Dry with heavy juniper and botanicals on the nose**

<table>
<thead>
<tr>
<th>Name</th>
<th>Location</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Greenhat, Washington, DC</td>
<td></td>
<td>$10</td>
</tr>
<tr>
<td>Glorious Gin, Brooklyn, New York</td>
<td></td>
<td>$11</td>
</tr>
<tr>
<td>Cap Rock, Organic Gin, Hotchkiss, Colorado</td>
<td></td>
<td>$11</td>
</tr>
<tr>
<td>Tanqueray, Scotland</td>
<td></td>
<td>$12</td>
</tr>
<tr>
<td>Smooth Ambler, &quot;Barrel Aged,&quot; Maxwelton, West Virginia</td>
<td></td>
<td>$13</td>
</tr>
<tr>
<td>Barr Hill, Hardwick, Vermont</td>
<td></td>
<td>$10</td>
</tr>
<tr>
<td>Tanqueray, &quot;Malacca,&quot; Scotland</td>
<td></td>
<td>$13</td>
</tr>
<tr>
<td>Greenhook Ginsmiths, &quot;Beach Plum,&quot; Brooklyn, New York</td>
<td></td>
<td>$13</td>
</tr>
<tr>
<td>Hendricks, Scotland</td>
<td></td>
<td>$14</td>
</tr>
</tbody>
</table>

**Genever: The Dutch predecessor to gin, more citrus and floral notes**

<table>
<thead>
<tr>
<th>Name</th>
<th>Location</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unaged, Bols, Amsterdam, Holland</td>
<td></td>
<td>$12</td>
</tr>
<tr>
<td>Aged, 18 months, Bols, Amsterdam, Holland</td>
<td></td>
<td>$16</td>
</tr>
</tbody>
</table>

**Concentrated Tonic**

<table>
<thead>
<tr>
<th>Name</th>
<th>Location</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jack Rudy, Small Batch Tonic, Charleston, South Carolina</td>
<td></td>
<td>$2</td>
</tr>
<tr>
<td>Liber &amp; Co., Spiced Tonic Syrup, Austin, Texas</td>
<td></td>
<td>$2</td>
</tr>
<tr>
<td>Bitterman's, Commonwealth Tonic Liquor, New Orleans, Louisiana</td>
<td></td>
<td>$2</td>
</tr>
</tbody>
</table>

"The Gin Martini is the only American invention as perfect as the sonnet"

- H. L. Mencken
Whiskey

Spirits distilled from rye, wheat, or any other kind of grain, whiskey can be aged in barrels to create a smooth spicy smoky spirit.

American Whiskey: American Whisky distilled in a unique house style
- Bernheim, "Wheat," Bardstown, Kentucky, 90pf $14
- High West, "Son of Bourye", Park City, Utah 92pf $14
- High West, "Campfire", Park City, Utah 92pf $15

Tennessee Whiskey: Distilled in the state of Tennessee
- Jack Daniels, Lynchburg, Tennessee, 80pf $13
- Collier & McKeel, Nashville, Tennessee, 86pf $14

American Rye: Distilled from at least 51% rye grain
- Bulleit, Lawrenceburg, Kentucky, 90pf $11
- Catoctin Creek, "Roundstone Rye," Purcellville, Virginia, 80pf $12
- Templeton, Templeton, Iowa, 80pf $15
- Whistle Pig, "Straight Rye," Shoreham, Vermont, 100pf $19
- Vintage Rye, Bardstown, Kentucky, 23yr, 94pf $29

Canadian Whiskey: Produced and aged in Canada
- Crown Royal, 80pf $13

Irish Whiskey: Made in Ireland in traditional pot stills
- Jameson, Cork, Ireland, 80pf $12
- Bushmills, "Black Bush," Bushmills, Ireland, 80pf $15
- Redbreast, "12yr," Cork, Ireland, 80pf $17

Japanese Whiskey: Made in a blended malt scotch whisky style
- Nikka, "Pure Malt," Taketsuru, 21yr, 80pf $23

"What butter and whiskey won't cure, there is no cure for."
- Irish Proverb
Bourbon

The classic American spirit distilled primarily from corn and aged at least 2 years in oak barrels originally from Bourbon, Kentucky the name is now ubiquitous with American whiskey. Offering strong caramel overtones with maple and spice notes.

Four Roses, "Art and Soul Private Barrel," "#4," Lawrenceburg, KY, 100pf $13
Bulleit, Lawrenceburg, Kentucky, 90pf $13
Maker’s Mark, Lorretto, Kentucky, 90pf $13
John J. Bowman, "Single Barrel," Fredericksburg, Virginia, 100pf $14
Bulleit, 10 yr, Lawrenceburg, Kentucky, 91.2pf $14
Noah’s Mill, Bardstown, Kentucky, 114pf $15
Willet, "Pot Still," Bardstown, Kentucky, 90pf $16

Classical Bourbon Cocktails

Manhattan
Sweet vermouth, angostura bitters

Old Fashioned
Angostura bitters, cherry and orange

Sazerac
Absinthe, sugar cube, peychaud’s bitters

Mint Julep
Simple syrup, muddled mint
Scotch
Whiskey made in one of 5 regions of Scotland; Highlands, Lowland, Speyside, Campletown, and Islay. The Islands are an unrecognized region.

Single Malt
A single “malt” or batch, aged in oak

Highlands
Glengoyne, 10yr, Dumgoyne, 80pf $16
Macallan 15yr, Craigellachie, 80pf $20

Lowlands

Speyside
BenRiach, 12yr, Morayshire, 80pf $16
Balvinie, 14yr, "Caribbean Rum Cask," Dufftown, 86pf $19
GlenFiddich 18yr, Dufftown, 80pf $25
Braes o’ Glenlivet, 21yr, Livet Glen, 94.8pf $25

Islay
Bowmore, 18yr, Bowmore, 86pf $25

Campletown
Springbank, 10yr, Campletown, 92pf $17

Islands
Le Daig, 10yr, Tobermory, Island of Mull, 92.6pf $18

Blended Scotch
Multiple malts blended to produce a house style

Sheep Dip, Spencerfield Farm House, Inverkeithing, 80pf $14
Monkey Shoulder, Dufftown, Banffshire, Scotland, 80pf $15
Johnnie Walker, "Black," Ayrshire, Scotland, 80pf $16
Johnnie Walker, "Blue," Ayrshire, Scotland, 80pf $42
Rum

Offerings from simple and sweet, caramel and spiced to dark and smoky, this southern hemisphere spirit distilled from sugar or sugar cane can be aged in oak barrels, spiced with aromatics or served filtered and clear

Silver
Bacardi, Bermuda $13

Spiced
Sailor Jerry, New York, New York $12

Aged
Thomas Tews, Newport, Rhode Island $11
Santa Teresa, "Solera 1796," Venezuela $12
Ron Abuelo, 12yr, Panama $16
Ron Zacapa, 23, Guatemala $19
Ron Zacapa, XO, Guatemala $27

Vintage
Rhum J.M., Martinique, 1997 $26

Dark
Blackwell, Jamaica $10
Myers, Jamaica $13

Cachaca
Novofogo, Silver, Brazil $11
Maison Leblon, "Reserva Especial," Brazil $14

Before an attack who can say anything that gives you the momentary well-being that rum does?
- Ernest Hemingway
Mezcal and Tequila

*Distilled from the juice of the fermented Agave plant matured in barrels Mezcal offers a smoky, complex flavor profile that can be mixed into cocktails or enjoyed neat. Tequila is Mezcal made from the Blue Agave plants that surround the city of Tequila, Mexico.*

**Blanco: Up to 59 days of ageing before bottling**
- Ocho, Single Estate, 2012
  - $15

**Respasado: 2 months to 12 months in Oak**
- Chinaco
  - $15

**Anejo: 1 year to 3 years in Oak**
- Don Felix
  - $14
- Excellia
  - $19
- Don Julio, 1942
  - $21

**Mezcal**
- Sombra
  - $11
- Del Maguey, San Louis Del Rio
  - $15
Brandy

Cognac Classifications

**Very Special (VS)**
The youngest blended brandy has been aged minimum 2 years in oak

**Very Superior Old Pal (VSOP)**
Youngest blended brandy aged a minimum of 4 years in oak

**Extra Old (XO)**
Youngest blended brandy aged for a minimum of 6 years in oak

**Cognac**
Hennessy, VS, "Gemos Edition" $14
Hine, VSOP, "Rare" $18
Maison Surrenne, Champagne, XO, 1972 $24

**Armagnac**
Chateau Larressingle, VSOP, Gascony, France $15
Chateau La Brise, XO, 1976, Roquefort, France $52

**Grappas & Brandies**
Purkhart Williams, Pear, Steyr, Austria $10
Jacopo Poli, "Miele di Poli," Honey, Schiavon, Italy $12
Moletto," Grappa Di Barbera," Grape, Italy $12
Laird's, "7 1/2 Year Old," Apple, North Garden, Virginia $13
Osocalis, "XO," Alambic Grape Brandy, Soquel, Califorina $20
Cordials & Liqueurs - $11

Fruit
Don Cicco & Figli, Finocchietto, Washington, D.C.
Don Cicco & Figli, Mandarinette, Washington, D.C.
Don Cicco & Figli, Lemoncello, Washington D.C.
Pimm's No. 1, Liqueur, England
Grand Marnier, Orange Cognac Liqueur, France
Pierre Ferrand, Dry Orange Curacao, France
Chambord, Black Raspberry, France
Grand Marnier, Orange Liqueur, "100 yr," France $25

Herbal and Floral
Tempus Fugit Spirits, Bitters, "Gran Classico," Novato, California
Hum Liqueur, Rhum Liqueur, Chicago, Illinois
Drambuie, Whiskey Liqueur, Scotland
Zirbenz, Stone Pine Liqueur, Austria
Ouzo No.12, Anise Liqueur, Greece
St. Germain, Elderflower Liqueur, France
Chartreuse Diffusion, "Green Chartreuse," France
Pernod, Pastis, France
Aperol, Bitters, Italy
Vaccari, Sambuca, Italy
Campari, Bitters, Italy
Tempus Fugit, "Angelico," Fernet, Italy $20

Spice
Leopold Brother's, Highland Fernet, Denver, Colorado
St. Elizabeth, Allspice Dram, Jamaica
Galliano, Italy
Fernet Branca, Menta, Italy
Cynar, Artichoke, Italy

Coffee, Cream and Nut
Kahlua, Coffee and Rum, Mexico
Bailey's, "Irish Cream," Whiskey and Cream, Ireland
Frangelico, "Hazelnut," Italy
Lazzaroni, "Amaretto d'Sirono," Italy
Galliano, "Ristretto," Italy

Mistelle
Carpano, "Antica Formula 1825," Sweet Vermouth, Italy
Montana Perucchi, "Blanco," Vermouth, Spain
Montana Perucchi, "Gran Reserva," Vermouth, Spain
Lillet, "Blanc," Wine and Citrus Liqueurs, France
Dolin, "Dry," Vermouth, France
Dolin, "Veritable Genepi des Alpes," France
Non-Alcoholic

Maine Root Soda - $4 (Free Refills)

Started in 2007 this Portland, Maine Company produces a variety of Fair Trade Certified sweetened sodas. This all started when younger brother Matt, a boat builder and former fishing guide, was helping a friend, Bobby Morgan, build the oven at Flatbread Pizza Company in Portland Maine. Finding the restaurant's current root beer less than palate pleasing, he brewed his own. Praises and orders followed and soon brother Mark quit his software sales job to expand their distribution.

Mexicane Cola

Their take on the classic style

Diet Cola

Their take on the classic style with less calories

*Lemon Lime

The cool refreshing taste of lemons and limes will make just about anyone grin

*Sarsaparilla

A lighter bodied brother to root beer. The flavor profile has a lot less clove, allowing the taste of wintergreen to be showcased

*Blueberry

In Maine they wait all year for the blueberries to grow, it's a real treat

*Gingerbrew

This recipe lets the wicked spicy flavor of the ginger root loose

*Caffeine Free
Coffee
We proudly serve our seasonal blend of coffee, artfully roasted locally by Ceremony Coffee Roasters. We brew each pot at the perfect extraction temperature in order to draw out the flavor profile of each blend. Enjoy the subtle characteristics that came out at the coffee cools

Varietal: Brazil Daterra
Snickers bar aromatics with notes of caramel and milk chocolate in the cup

Pot Service $3
Freshly ground coffee is drip-brewed and served in a thematically sealed carafe

French Press Service 34oz $8
Freshly ground seasonal blend of coffee is extracted tableside

Espresso by Lavazza $4
Lattes/Cappuccinos $5

Tea
We proudly offer a selection of Certified Organic whole leaf teas from Capital Teas, a fifth generation, family-owned specialty tea merchant offering varieties the highest quality loose-leaf teas and herbal infusions from the world’s finest growing countries and regions, including Sri Lanka, India, China, Japan, Malawai, and Kenya

Pot Service $5
Organic Capital Breakfast (caffeinated)
Cream Earl Grey Black (caffeinated)
Organic Provence Rooibos (naturally decaffeinated)
Lemongrass, Ginger Serenity (decaffeinated)
Apple-icious (caffeine free)