

## COCKTAILS

COCKTAIL OF THE DAY 14

### CANNES CANNES

13 rosé, elderflower liqueur, honey, soda water  
served in a wine glass with a lime twist

### TAKE 'EM TO CHURCH

13 cognac, cassis, lemon, orange bitters  
served on the rocks

### LA REINA

13 tequila, lemon, serrano pepper, radish, cilantro  
served in a collins glass

### SELVA

14 cachaça, campari, pineapple, lime  
served in a snifter with a flower

### ZEN-GRONI

14 green tea gin, dry vermouth, cocchi americano, orange flower water  
served on the rocks with an orange slice

### MATEO ST.

14 mezcal, sweet vermouth, chartreuse, aperol  
aztec chocolate bitters, served up with an orange twist

## BEER

spain	5.4%	estrella damm [pilsner]	6
germany	5.4%	weihenstephaner [hefe weissbier]	6
iceland	8.5%	einstok [pale ale]	8
netherlands	10%	la trappe trappist [quadrupel ale]	11
germany	0%	bitburger [non-alcoholic]	7

## WINE BY THE GLASS

### SPARKLING

Pinot Gris/Auxerrois	NV	Ruhlmann-Schutz, Brut [Cremant d'Alsace, France]	19
Pinot Noir/Mondeuse	NV	Jean Vullien, Brut Rosé [Cremant d'Savoie, France]	14

### WHITE

Faranah/Clairette	2017	Ouled Thaleb [Zenata, Morocco]	17
Sauvignon Blanc	2017	Domaine Pauline [Sancerre, France]	11
Chardonnay	2016	Domaine Carrette [Burgundy, France]	15
Riesling	2015	Von Buhl "Armand" Kabinett [Pfalz, Germany]	12

### ROSE

Cinsault Blend	2016	Château Gabriel [Provence, France]	12
Cab Franc/Pinot Noir	2016	J. Mourat [Loire, France]	

### RED

Pinot Noir	2015	Jouan 'Vielles Vignes' [Hautes-Côtes de Nuits, France]	16
Cabernet Franc	2017	Domaine de l'R 'Grands Pièces' [Chinon, France]	13
Merlot/Cab Franc	2010	Château Côtes du Bonde [St. Émilion, Bordeaux, France]	16
Tempranillo/Gamacha	2013	Bodegas Ontañon, Crianza [Rioja, Spain]	15

### SWEET

Sémillon	2014	Chateau Lapinesse [Sauternes]	14
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THIS MENU IS A SAMPLE OF OUR CURRENT OFFERINGS.  
OUR MENU IS SEASONAL AND SUBJECT TO CHANGE.