

WHITES BY THE GLASS

Prosecco | Scarpetta | \$12/48
Italy | DOC | hint of pear | light floral notes | dry

Moscato | Vietti Rocca d'Asti | \$12/48
Piedmont | DOCG | slightly fizzy | balanced fruit | lemon

Riesling | August Kessler | \$12/48
Rheingau, Germany | clean, crisp, slightly sweet

Rose | La Vieille Ferme | \$10/40
France | powder pink | fruity finesse | mineral finish | pair with salad

Pinot Grigio | Gabbiano | \$10/40
Veneto, Italy | DOC | light | pairs perfect with summer

Cortese de Gavi | Villa Sparina | \$10/40
Piedmont, Italy | minerality | refreshing | fav summer wine | love

Bordeaux Blanc | Mary Taylor | \$12/48
Bordeaux, FR | unoaked | lively & crisp | so good

Sauvignon Blanc | Mohua | \$12/48
Marlborough, NZ | fleshy palate | mouth watering acidity

Chardonnay | Drop of Sunshine | \$10/40
California | crisp & balanced | Reese Witherspoon Brand

Chardonnay | Mer Soleil | \$10/40
Monterey, CA | round & creamy | oak & butter

WHITES BY THE BOTTLE

Soave Classico | Inama | \$30
Veneto, Italy | DOCG | mineral & floral | try if you like pinot grigio

Sancerre | Domaine Vacheron | \$60
France | highly respected | saline | crisp citrus

Albarino | Paco & Lola | \$40
Rias Braixas, Spain | lively | tropical notes | mineral accents | love

Arneis | Cordero de Montezemolo | \$40
Piedmont, Italy | DOC | organic | delicate floral | bright fruit | yum

CHAMPS

Champagne | Laurent-Perrier | Cuvee Rose | \$100
France | elegant | fresh red berry | tiny bubble | my favorite

Champagne | Billecart-Salmon Rose | \$120
France | wild currants | peach skin | succulent

Champagne | Dom Perignon 15' | \$300
France | exceptional vintage | remarkable length | proud

Champagne | Krug Grand Cru 375ml | \$100
France | delicate | brioche | plum | mouthwatering

DESSERT

Cockburn 10yr | \$12
hazelnut | fig | plumcake

Cockburn 20yr | \$15
sweetfruit | caramel | nutty finish

Maderia | Cossart Gordon | 10yr | \$12/48
Portugal | dried fruit | vanilla | toffee

REDS BY THE GLASS

Chianti Reserve | Donna Laura | Alteo | \$12/48
Tuscany, Italy | DOCG | excellent persistence

Malbec | Rotating | \$12/48
Mendoza | vibrant freshness | gentle tannins

Montepulciano | Rotating | \$10/40
Italy | DOC | rich tannins | plum | cherry | full body | yum

Sangiovese | Carpazo Toscana | \$10/40
Tuscany, Italy | full fruit | persistent | spice | vanilla

Red Blend | Daou | Pessimist | \$12/48
Paso Robles | full body | lush | opulent | crowd pleaser

Valpolicella | Farina | \$12/48
Veneto, Italy | DOC | fruit forward | spice notes | try if you like pinot noir

Pinot Noir | Sea Sun | \$12/48
Coastal CA | Charlie Wagner | bright | soft tannins | lush cherry

Cotes du Rhone | Andre Brunel | \$12/48
France | velvety | mild spice | exuberant red fruit | new local favorite

Cabernet Franc | Scarpetta | \$12/48
Piedmont, Italy | DOC | dark fruit | spice | pair with lasagne

Cabernet | Wente | Southern Hills | \$12/48
Central Coast, CA | plum | soft | hint of coffee & spice | nice

REDS BY THE BOTTLE

Valpolicella | Bussola | Ca' del Laito | \$60
Veneto, Italy | DOC | luxurious | expressive | delish!

Pinot Noir | Belle Glos | Clark & Telephone | \$40
Santa Maria Valley, CA | full body classic | entry level | local fave

Pinot Noir | Duckhorn | Goldeneye | \$60
Anderson Valley | full body | silky palate | pretty wine | 94pts

Nero d' Avola | Sicilia | Mary Taylor \$40
Sicily | big bold & beautiful | juicy fruit | pair with pizza or Marsala

Cabernet | Daou | \$50
Paso Robles | ripe & fine tannins | cherry | espresso

Cabernet | Stag's Leep | Artemis 21' | \$80
Napa, CA | lush fruit flavors | extraordinary structure

Zinfandel | Martinelli | Giuseppe | \$80
Russian River, CA | plump | polished | ripe black cherry | LOVE!!

Zinfandel | Turley | Juvenile | \$60
Napa, CA | jammy bomb of fruit | limited inventory

Super Tuscan | Gaja | Promis | \$60
Tuscany, Italy | elegant | full body | perfect pairing for pasta

Merlot | Pride Mountain | 94pts JS | \$80
Napa, CA | juicy & plump | incredibly satisfying | long finish

Merlot | Daou Reserve | \$60
Paso Robles, CA | viscous & toasty | baked berry jam

Barolo | Pira | Serralunga D' Alba | \$70
Piedmont, Italy | DOCG | full body | earth & fruit | great w/veal

Brunello di Montalcino | Libero | \$60
Italy | DOCG | juicy | dark fruit | smooth & elegant

COCKTAILS

French 75 | \$12
Tinkerman's gin | Scarpetta prosecco | simple | lemon

Dirty Girl | \$12
Wheatly vodka | olive brine | 3 stuffed olives

BBT | \$12
Buffalo Trace bourbon | blueberry simple | lemon

Negroni | \$12
Nardini bitters | Cinzano sweet vermouth | gin | citrus

Closing Argument | \$12
mezcal tequila | Maraschino liquor | green Chartreuse | lime
**classic complex cocktail with earth & smoke notes

Sugar Lips | \$12
house limoncello | fresh lemon juice | lemondrop

Bittered Sling | \$12
Buffalo Trace bourbon | Maraschino cherry | bitters

Aperol Spritz | 12
Aperol | prosecco | sparkling

BEER

Peroni | Italian pale lager | \$5

Coors Light | light lager | \$5

Yuengling | amber lager | \$5

Miller Lite | light lager | \$5

Michelob Ultra Light | light lager | \$5

Modelo Especial | pilsner style lager | \$5

Idyll Hounds Divide & Conch'r | double IPA | \$8

** We charge a \$15 corkage fee for all wine brought in by customers that will be consumed in the restaurant.

Need a bottle of wine to sip with
friends or savor solo? Good news!
You can snag any of our wines to take
home for your own delightful enjoyment!
Ask your server for more information.

**Menu pricing subject to change | 12.05.25