

## COQUETIERS

\$10

### Manhampton

Take a summer holiday with this twist on the classic Manhattan cocktail. Woodford Reserve small-batch bourbon, orange bitters & a lemon spritz mingle with the fresh ginger flavors of Domaine de Canton.

### Rue Arch

A nod to the turn of the century—the 21<sup>st</sup> that is. Raspberry-infused Stolichnaya vodka, applejack brandy, pomegranate reduction & fresh lemon juice.

### Va-Va-Bloom

Crisp and refreshing, this bouquet of flavors features sparkling rose, applejack brandy, pomegranate juice & fresh lemon.

### Fair Play

Behold the buzz of our coffee-infused craft cocktail. The aromatic spirit of fernet, orange bitters, rye & fair-trade café are stirred to perfection & served straight up with a flamed orange twist.

### Fleur Sureau

Light and fresh, this sweetly sinful spritzer is made with Milagro tequila, St. Germain, sauvignon blanc & fresh lime.

### Central Sangria

If wine is bottled poetry, our sangria certainly sings a love song. A symphony of Tariquet, fair-trade goji & blueberry gin topped off with a sparkle.

### Cu d'état

For those who crave a crafty cocktail, this gluten-free concoction is just for you. Fair-trade organic quinoa vodka, yellow chartreuse, fresh lemon juice & muddled cucumbers create a light & sweet libation.

### The Blazing Bastille

Meet our hottest in-house creation. Red chili pepper-infused tequila, green chartreuse, egg whites & a squeeze of agave nectar fashion this spicy & spirited firework fusion.

### Madore Amour

Fennel-infused pisco, fresh-squeezed grapefruit & lime juice bring a beautiful blend of smoky sweetness & fresh citrus.

### Summer Smash

When life hands you lemons, crack open the Grand Marnier, add some mint & allow us to shake things up. Crisp, delightful & served over crushed ice.

## BOTTLED BEER

Amstel Light	\$4.50
Bud Light	\$4.50
Budweiser	\$4.50
Hoegaarden	\$6.00
Anchor Steam Porter	\$6.00
Left Hand Milk Stout	\$6.00
Cisco Whales Tale	\$6.00
Ommegang	\$7.00
Duvel	\$10.00
Saison Dupont Belgium Farm House Ale, 12.7 oz.	\$11.00
Chimay Blue, Trappist Ale 11.2 oz	\$10.00
Seasonal Selections	\$MKT

## VINS AU VERRE

### Vins Petillants

Gerard Bertrand, Crémant de Limoux Brut, France	10.
Westport Rivers, "RJR Cuvée Brut", New England	11.

### Vins Blancs

L. Latour, 09 "Grand Ardeche", Chardonnay	10.
St. Francis, 10 Sonoma, Chardonnay	9.
Domaine Du Tariquet, 09 Sauvignon Blanc	9.
Seven Hills, 09 Columbia Valley, Riesling	10.
Hugel, 08 Alsace, Pinot Gris	11.

### Vins Rosé

Triennes Rosé, 11 Provence, Cinsault	10.
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### Vins Rouges

Leese Fitch, 09 Monterey, Cabernet Sauvignon	11.
Bodega Dante Robino, 08 Argentina, Malbec	9.
Jenna Sparr, 09 Côtes du Rhône Villages, Grenache/Syrah	9.
Cloudline, 09 Oregon, Pinot Noir	11.
Puydeval, 09 Coteaux De Peyriac, Syrah	9.

## BEER ON DRAFT

### Stella Artois

*A Pilsner lager originating from Belgium and predominantly brewed in the United Kingdom, Stella is named after the Latin word for "star". \$5.50*

### Red Hook IPA

*This IPA takes the traditional IPA brewing process one step further by dry hopping, or adding hops at the end of the brewing process for a wonderful hop aroma without an overpowering hop taste. \$5.50*

### Matilda

*The perfect choice for beer and wine lovers alike, Matilda is dry and quenching, it accompaniment for socializing at the bar. \$7.00*

### Lefse Blonde

*A dry, fruity and lightly spiced Belgian Abbey Ale, Lefse Blonde features a perfect balance of strength and subtlety. \$6.00*

### Kronenbourg 1664

*Kronenbourg 1664, a French pale lager, it uses Strisselspalt hop—a French aroma from Alsace used mostly in pale lagers. \$5.50*

