

COCKTAILS

SPECIALTY COCKTAILS

LYCHEE COCO TINI | 15

An intriguing infusion of sweet muddled lychee fruit flavors, Kōloa Kaua'i Coconut Rum and floral violets from Liqueur de Violettes.

RUM FROM THE HURRICANE | 15

This stormy version is made with Kōloa Kaua'i White Rum, passion fruit flavors, fresh orange juice, freshly squeezed lemon juice and Kōloa Kaua'i Dark Rum.

EMERIL'S STRAWBERRY

LEMONADE | 15

Made with Burnett's Citrus Vodka, strawberry puree, fresh squeezed lemon juice and simple syrup.

ORIGINAL SAZERAC | 15

Historic New Orleans Cocktail is made with Brandy, raw sugar, Peychaud's Bitters and Pernod Absinthe.

THE BOULEVARDIER | 17

Tenjaku Pure Malt Barrel Aged Whiskey, Campari and sweet vermouth.

WHIMSY SUMMER | 15

Pomp & Whimsy Gin Liqueur, sweet simple syrup and fresh squeezed lemon juice.

NOLA PEACH TEA | 15

House Bourbon, Peach Syrup, Iced Tea and freshly squeezed lemon juice.

SMOKED MAPLE

MARGARITA | 15

Montezuma Blanco Tequila, Barrel Smoked Maple Syrup, Orange Liqueur, fresh lemon and lime juice with a hint of Hawaiian Black Lava Sea Salt on the rim.

SANGRIA (RED, PEACH FLAVORS) | 15

SIGNATURE OLD-FASHIONED INFUSIONS

FOUR ROSES BOURBON

COFFEE INFUSION | 19

Four Roses Small Batch Straight Bourbon infused with roast coffee, almond orgeat syrup, orange peels, various spices and chocolate bitters.

FOUR ROSES BOURBON

CHAI TEA INFUSION | 19

Four Roses Small Batch Straight Bourbon infused with chai tea, vanilla bean syrup, mixed citrus peels, various spices and grapefruit bitters.

WINES BY THE GLASS

SPARKLING WINE FROM THE BAR

<i>Blanc de Noirs Brut Schramsberg, North Coast 2019</i>	16
<i>Brut Rosé Alma4 Almacita Tupungato NV</i>	14
<i>Moscato d'Asti Elio Perrone Sourgal 2022</i>	14

WHITE WINES FROM THE BAR

<i>Chardonnay Ernest, Sonoma Coast 2021</i>	20
<i>Pinot Blanc Kelley Fox Freedom Hill Vineyard Willamette Valley 2021</i>	16
<i>Pinot Grigio Italo Cescon, Delle Venezie 2022</i>	14
<i>Riesling Kabinett Dr. Pauly Bergweiler Wehlener Sonnenuhr Mosel 2020</i>	19
<i>Sauvignon Blanc Patricia Green, Willamette Valley 2022</i>	18

CORAVIN - CHAMPAGNE & WHITE WINE

<i>Champagne "A Daily Choice"</i>	M/P
<i>Chardonnay Arista, Russian River Valley 2019</i>	29
<i>Chardonnay Aubert Park Avenue Sonoma Coast 2020</i>	40
<i>White Blend Ca' Marcanda, Gaja Vistamare Toscana IGT 2021</i>	25

ROSÉ FROM THE BAR

<i>Rosé Poggio delle Grazie Chiaretto Veneto 2021</i>	14
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RED WINES FROM THE BAR

<i>Bordeaux Château Lassègue Les Cadrans Saint-Émilion Grand Cru 2020</i>	17
<i>Cabernet Sauvignon Vineyard 29, Cru Napa Valley 2019</i>	25
<i>Malbec Blend Clos de los Siete, Valle de Uco 2019</i>	15
<i>Pinot Noir Chevalier de la Créée Knights Templar Cuvée Côtes de Beaune 2018</i>	20
<i>Zinfandel Martinelli Vigneto di Evo Russian River Valley 2020</i>	18

CORAVIN - RED WINES

<i>Barbaresco Pio Cesare 2018</i>	38
<i>Bordeaux Château Margaux Margaux du Château Margaux 2015</i>	39
<i>Cabernet Sauvignon Beaulieu Vineyard Rutherford Reserve Rutherford 2019</i>	35
<i>Merlot Pride, Napa/Sonoma Counties 2020</i>	29
<i>Pinot Noir Paul Hobbs, Russian River Valley 2021</i>	30
<i>Rioja Macán Clásico 2018</i>	25

BEERS

DRAUGHT BEERS

<i>Sierra Nevada Sunny Little Thing (5.0% ABV)</i>		14
<i>Bad Beat High Society Pilsner (5.3% ABV)</i>		14
<i>Firestone Walker 805 Blonde Ale (4.7% ABV)</i>		14
<i>Lagunitas IPA (6.2% ABV)</i>		14
<i>Sam Adams Seasonal Selection (5.3% ABV)</i>		14
<i>Voodoo Ranger Juicy Haze IPA (7.5% ABV)</i>		14

DOMESTIC BEERS

<i>Bud Light</i>		10
<i>Coors Light</i>		10
<i>Michelob Ultra</i>		10
<i>The Bad Apple Cider</i>		13

IMPORTED BOTTLED BEERS

<i>Clausthaler</i>		10
<i>Corona Extra</i>		10
<i>Guinness</i>		10.50
<i>Heineken</i>		10
<i>Pacifico</i>		10
<i>Stella Artois</i>		10.50