

COCKTAILS

Dirty Martini Au Poivre	15	Violet Hour	17
black pepper-infused vodka, green peppercorn, cornichon brine		rum, crème de framboise, fell to earth sweet vermouth, lemon, egg white	
Le Midi	15	Lover	16
tequila, herbs de provence, verjus, lime		lillet, gin, st. martha elderflower liqueur, grapefruit, lemon, rhubarb bitters	
White Cosmo	16	Vol de Nuit	16
citrus vodka, combier, lemon, lime, agave, white cranberry		bourbon, aperol, centerbe, lemon	
Alpine Summer	17	Smoking Sazerac	21
revivalist garden gin, kiwi, génépy, cucumber, lime		knob creek rye, caramelized sugar, peychaud's bitters	

WINE BY THE GLASS

SPARKLING

PROSECCO <i>Merum, Veneto, ITNV</i>	15
golden apple, white peaches, fresh jasmine	
CRÉMANT DE SAVOIE BRUT <i>Vullien, Savoie, FRNV</i>	17
dry, alpine herbs, white strawberry, brioche, crisp finish	

WHITE

PINOT BLANC <i>Joseph Cattin, Alsace, FR '23</i>	14
orchard fruit, white flowers, almond, mineral finish	
SAUVIGNON BLANC <i>Stoneburn, Marlborough, NZ '25</i>	15
crisp & vibrant with notes of citrus zest & gooseberry	
VIOGNIER <i>Cinquante Cinq, Languedoc, FR '24</i>	14
apricot, fresh ginger, honeysuckle, orange blossom	
MUSCADET <i>Gadais, Loire Valley, FR '24</i>	13
oyster shell, underripe melon, sea spray, fennel frond	
CHARDONNAY <i>William Hill, Central Coast, CA '23</i>	14
ripe orchard fruit, apple crumble, vanilla, lemon cream	
CHARDONNAY <i>Thevenet, Burgundy, FR '23</i>	19
fresh apple, pear skin, & citrus oil with a saline minerality	

ROSÉ

ROSÉ <i>Santo Cristo, Campo de Borja, ES '23</i>	14
dry, raspberry, underripe strawberry, herbs de provence	

RED

PINOT NOIR <i>Les Fontanelles, Languedoc, FR '23</i>	14
raspberry, red currant, strawberry & baking spice	
PINOT NOIR <i>Browne Family, Willamette Valley, OR '23</i>	19
aromas of cherry & black tea with subtle notes of cedar	
MALBEC <i>Zorzal, Uco Valley, Mendoza, AR '24</i>	17
black fruit, savory herbs & rocky minerality	
CABERNET FRANC <i>Boucard, Loire Valley, FR '22</i>	15
dark berries, crushed violets, and forest floor with polished tannins & fresh acidity	
CABERNET SAUVIGNON <i>Twenty Acres, Clarksburg, CA '22</i>	15
bold and powerful, olive tapenade, blackberry & thyme	
CHÂTEAUNEUF-DU-PAPE <i>Roger Perrin, Rhone Valley, FR '24</i>	24
ripe black cherry, leather, garrigue, earth	
NON-ALCOHOLIC	
Sauvignon Blanc <i>One of One, Central Coast, CA '24</i>	14
grapefruit zest, pear, fresh herbs	
Pinot Noir <i>One of One, Central Coast, CA '24</i>	14
raspberry, red plum, spice	

ZERO PROOF

Colombe Jaune 14
zero-proof tequila, pineapple, lime, club soda
Nuage Vert 14
zero-proof gin, white cranberry, herbs de provence, lemon, egg white
Strawberry Fields 9
strawberry, thyme, agave, lemon juice, lemonade, soda

BEER

Miller Lite 7
lager 4.2%
Outlaw "Mile Hi Lite" 7
lager 4.2%
Von Trapp "Helles" 8
helles lager 4.9%
Stella Artois 8
belgian lager 5.2%
Hoegaarden 8
witbier 4.9%
Tröegs DreamWeaver 8
hefeweizen 4.8%
Neshaminy Creek "Fearless Pale Ale" 9
american pale ale 5.3%
Cigar City "Jai Alai" 9
american ipa 7.5%
Deschutes "Fresh Squeezed" 9
american ipa 6.4%
New Trail "Broken Heels" 9
new england-style ipa 7%
Broad Street Brewing "Hey Yo!" 9
new england-style ipa 6.4%
Lancaster Milk Stout 8
milk stout 5.3%
Wyndridge Cider 8
hard cider 6.0%
Stella Liberte 0.0 7
non-alcoholic golden ale