



Beverage Menu

White Wines

Chardonnay Auxerrois 2023 (2g/L) Apple, Pear, Yellow plum, Hay	\$12 glass / \$42 bottle
Geisenheim 2022 (3g/L) Peach, Mango, Candy	\$9 Glass / \$34 bottle
Muscat Osceola 2023 (4g/L) Candied Melon, Grapefruit, Tea	\$12 Glass / \$40 bottle
Late Harvest Vidal 2021 (17g/L) Apricot, Peach, Honey	\$12 Glass / \$40 bottle
Honeysuckle 2021 (17g/L) Meyer Lemon, Lilac, Yellow Plum	\$9 Glass / \$30 bottle
White Rabbit (4g/L) stone fruit, peach, Green Apple, lime	\$10 Glass / \$36 bottle
Riesling Reserve 2023 (3g/L) Jasmine, Lilac, Green Apple	\$10 Glass / \$36 bottle
Gewurztraminer Reserve (3g/L) Rose Water, Lychee, Cantaloup	\$12 Glass / \$38 bottle
Vidal Select Late Harvest 2019 2023 (50g/L) Baked Peaches, Honey, Chai Tea	\$10 Glass / \$50 bottle

Red Wines

Field Blend 2022 (2g/L) Blackberry, Blueberry Jam, Toasted Oak	\$13 Glass /\$50 bottle
De Chaunac 2023 (2g /L) Blackberry, Smoked Cherry, Plum	\$12 Glass / \$48 bottle
Red Rabbit 2021 (3.6g/L) Cherry, Cedar, Vanilla	\$10 Glass / \$36 bottle
Meritage Reserve 2021 (2g/L) Raspberry, Forest Floor, Vanilla	\$74 bottle
Cabernet Franc Reserve 2021 (3g/L) Cranberry, Violet, Raspberry, Vanilla	\$80 bottle
Gamay Cab Reserve 2019 (3g/L) Strawberry, Jam, Clove, Fig	\$99 bottle
Cabernet Reserve 2019 (3g/L) Plum, Blackberry, Cranberry	\$80 bottle

Our Winemaker Amy Baldwin has released a few select vintages from our cellar

To offer exclusively in the restaurant please ask your server for details

Rose & Sparkling

Sparkling Gamay (3g/L) Cranberry, Cherry, Watermelon	\$13 Glass / \$50 bottle
Geisenheim Spritz (10g/L) Peaches, Stone Fruit, Fuzz Peach Candy	\$6 Glass
Field Blend Rose (18G/l) Strawberry, Pineapple, Stone Fruit	\$10 Glass / \$38 bottle

ON TAP

Rotating Beer Selection	\$8
Rotating Cider	\$8

Ask Your server for any of our Classic Cocktails

Caesar	Singapore Sling	Manhattan
Mimosa	Whiskey Sour	Aperol Spritz

\$12

