

COCKTAILS, BEER & WINE

Cocktails \$14

BRUNCH CLASSICS

APEROL SPRITZ
Aperol, Prosecco,
Club Soda

ME LAST NIGHT
Vodka, Cynar,
Breakfast Tea, Lemon

ROAD HOUSE BLODDY
Vodka, House Chili Oil, Serrano,
Lemon, Tomato, All the Spices

Wines



SPARKLING

Prosecco, Per Ora, Veneto, <i>Italy NV organic</i>	12	44
Francois Montand Brut Methode Traditionelle Rose, <i>Jura NV sustainable</i>	13	52
Lambrusco, Roberto Negri, <i>Mantovano NV</i>	10	40
Moscato Giallo, Maeili, Vento Dili, <i>NV organic, biodynamic, sustainable</i>	12	44

WHITE

Soave Classico, Suavia, <i>Veneto 2019 organic</i>	12	44
Pinot Grigio, Valdinovola, <i>Veneto 2018</i>	9	tap
Riesling, Dr. Loosen, <i>Mosel 2019 biodynamic</i>	9	36
Chardonnay, Alois Lageder, <i>Alto Adige 2018 organic</i>	12	44
Vouvray 'tuffo', Domaine Damien Pinon, <i>Loire 2018 org</i>	13	48
Touraine Sauvignon Blanc, Domaine Chidaine, <i>Loire 2019 biodynamic</i>	13	50
Picpoul, Guillaume Cabrol, <i>Picpoul de Pinet 2018 sustainable</i>	11	40
Vinho Branco, Quinta das Maiais, <i>Dao 2017 organic</i>	10	40

PINK

Cotes de Provence, Les Vignobles Gueissard, <i>Mediterranee 2019</i>	9	36
Cotes de Provence, Figuiere, <i>Mediterranee 2020</i>	11	40

RED

Montepulciano d'Abruzzo, De Angelis, <i>2019 organic</i>	11	40
Sangiovese, Valdinovola, <i>Marche sustainable</i>	9	tap
Rioja Crianza, Ermita san Felices, <i>Rioja 2018 organic</i>	10	tap
Barbera d'Asti, Vietti 'Tre Vigne', <i>Piemonte 2018 organic</i>	13	48
Merlot, Pot de Vin, Chateau Guilheim, <i>Pays d'Oc 2019 byo</i>	12	44
Cabernet Sauvignon, Pura Fe, <i>Chile 2019 biodynamic</i>	14	52
Syrah, Domaine de l'ecu 'love & grape nobis', <i>Vin de France 2018 biodynamic</i>	13	52
Malbec de Cahors, 'Les Polissons', <i>Cahors 2018 organic</i>	13	48
Langhe Nebbiolo, G.D.Vajra, <i>Piemonte 2018 organic</i>	14	52

DRAFT

	14oz
Forst Italian Lager <i>ITA 4.8%</i>	7
Stella Belgian Pilsner <i>BEL 5.2%</i>	8
Weihenstephaner Dunkel <i>GER 5.2%</i>	8
Transmitter LI Pilsner <i>NY 5.1%</i>	8
Fiddlehead IPA <i>VT 6.2%</i>	8
Threes Brewing Logical Conclusion IPA <i>NY 6.0%</i>	8
Thin Man Bliss DIPA <i>NY 8.0% (10oz)</i>	8
Sloop Conflicion Dry Hopped Sour <i>NY 4.8%</i>	8
Shacksbury Dry Cider <i>VT 6.5%</i>	8

BOTTLED BEER

Edelstoff Augustiner-Brau Light Lager <i>11.2oz GER 5.7%</i>	8
Hofbrau German Helles <i>11.2oz GER 5.1%</i>	8
Birra Baladin Nora Egyptian Spiced Lager <i>12oz ITA 6.8%</i>	10
Birrificio Ducato Torrente Pale Ale <i>12oz ITA 7%</i>	10
Birrificio Ducato Nuova Mattina Belgian Saison <i>12oz ITA 5%</i>	10

CANNED BEER

Peroni Nastro Azzurro Italian Lager <i>11.2oz ITA 4.7%</i>	6
LIC Coded Tiles Pale Ale <i>16oz NY 5.0%</i>	7
Cigar City Jai Alai IPA <i>12oz FL 7.5%</i>	7
Collective Arts Life In The Clouds NE IPA <i>16oz ON 6.1%</i>	8
Lone Pine Brightside IPA <i>16oz ME 7.1%</i>	8
Prairie Artisan Ales Vape Tricks <i>12oz OK 5.9%</i> sour ale aged on cherries	8
Thin Man Minkey Boodle <i>16oz NY 7.0%</i> sour ale aged on raspberries	8
Springdale Ginger & Juice <i>16oz MA 4.5%</i> tart ale with ginger and grapefruit	8
Collective Arts Stranger Than: (Porter series) <i>16oz ON 5.5%</i> Chocolate and Coconut	8

CIDER & KOMBUCHA

Graft Lost Tropics Hopped Mimosa Cider <i>12oz NY 6.9%</i>	7
Aval Cidre Traditionnel de Bretagne <i>12oz FRA 6%</i>	8
Aval Rosé Cider <i>12oz FRA 6%</i>	8
Nine Pin Signature Cider <i>12oz NY 6.7%</i>	7
Jiant Guavamente Hard Kombucha <i>12oz CA 4.5%</i>	8
June Shine Blood Orange Mint Hard Kombucha <i>12oz CA 6.0%</i>	9

LOW & NON-ALCOHOLIC

Wolffer Petite Rosé Non-Alcoholic Cider <i>12oz NY 0%</i>	7
Clausthaler Original <i>12oz GER <0.5%</i>	6