

## COCKTAILS

**Jovanina's Aperol Spritz — 9**  
*Aperol + Prosecco + Soda*

**Rob Roy — 13**  
*Blended Scotch Whiskies + Sweet Vermouth + Angostura Bitters*

**First Impression — 13**  
*Gin + Elderflower + Lemon + Lavender Syrup + Sparkling Rosé*

**Negroni — 13**  
*Gin + Campari + Sweet Vermouth*

**Jovanina's Cosmopolitan — 13**  
*Vodka + Orange Liqueur + Cranberry + Lime + Lemon Oil*

**Elysian Avenue — 13**  
*Cognac + Ginger Liqueur + Absinthe + Lemon + Angostura Bitters*

**Oaxacanite — 13**  
*Tequila + Mezcal + Honey + Lime + Grapefruit Oil + Angostura Bitters*

**Bacon Maple Old Fashioned — 13**  
*Bacon Fat-Washed Rye Whiskey + Maple + Angostura & Orange Bitters*

**That Ramblin' Moon — 13**  
*Aged Rum + Suze + Benedictine + Wildflower Bitters*

## N/A BEVERAGES

**TOST - 8 gls | 25 btl**  
*A Dry Sparkling White Tea With Guava And White Cranberry*

**Spiced Mule — 8**  
*Seedlip Spice + Pineapple + Ginger Beer + Orgeat*

**Silk Road Fizz — 8**  
*Chai Tea + Pineapple + Citric Acid + Fresh Ginger*

## WINES BY THE GLASS

*\*selections from the tap are priced as glass/half liter/.750L*

### SPARKLING



**Veuve Clicquot — 19 | 99**

■ REIMS FRANCE ■

**Bellafina — \*11 glass/30 (3 glass carafe)/49 per Btl**  
*Prosecco*

**Gruet — 13 | 42**  
*Brut Rosé, New Mexico*

**Moncontour — 13 | 45**  
*Brut Rosé, Crémant de Loire*

### WHITE

**2016 Domaine de la Quilla — 12 | 44**  
*Muscadet, Loire Valley*

**2017 Pighin — 14 | 43**  
*Sauvignon Blanc, Friuli-Venezia Giulia*

**NV Castello Del Poggio (187ml) — 12**  
*Moscato, Veneto*

**2018 Marangona — 13 | 53**  
*Verdicchio, Lugana*

**2017 Di Lenardo — 11 | 42**  
*Pinot Grigio, Friuli*

**2017 Palladio — \*12 glass/34 (3 glass carafe)/57 per Btl**  
*Friulano Blend, Toscana*

**2018 André Batan — 18 | 65**  
*Les Charmes, Sancerre*

**2018 Imagery — 13 | 50**  
*Chardonnay, California*

## DRAFTS

**Ninkasi, Pilsner — 7**  
*Lager - Eugene, OR*

**Great Divide, Heyday IPA — 6**  
*Modern IPA - Denver, CO*

**Avery, Ellie's Brown Ale — 6**  
*American Brown Ale - Boulder, CO*

**Oakshire, Amber Ale — 8**  
*Amber Ale - Eugene, OR*

**La Cumbre, A Slice of Hefen — 8**  
*Hefeweizen - Albuquerque, NM*

**Crooked Stave, IPA — 8**  
*American India Pale Ale - Denver, CO*

## CANS & BOTTLES

**Odell, Colorado Lager (16oz.) — 8**  
*American Lager - Fort Collins, CO*

**Rogue Ales, Hazelnut Brown Nectar — 8**  
*European Brown Ale - Newport, OR*

**Stem Ciders, Off-Dry Apple Cider — 6**  
*Cider - Denver, CO*

**Guinness, Kaliber N/A — 6**  
*Non-Alcoholic Pale Lager - Dublin, Ireland*

### STILL ROSÉ

**2017 Attimo Resusa Rosé — \*11 glass/30 (3 glass carafe)/49 per Btl**  
*Bombina, Sangiovese, Piedmont*

**2018 Maison Saleya Rosé — \*13 glass/37 (3 glass carafe)/55 per Btl**  
*Provence, France*

### RED

**2018 Tyler — 17 | 60**  
*Pinot Noir, Santa Barbara County*

**2016 La Valentina — 11 | 42**  
*Montepulciano d'Abruzzo*

**2016 Coltibuono — 15 | 68**  
*Sangiovese, Chianti Classico*

**2016 Stemmari — \*12 glass/34 (3 glass carafe)/57 per Btl**  
*Nero d'Avola, Sicily*

**2017 Land of Saints — 14 | 56**  
*Grenache, Syrah, Santa Barbara*

**2017 Vietti — 14 | 51**  
*Barbera d'Asti, Langhe*

**2017 Bridlewood — 15 | 65**  
*Cabernet Sauvignon, Paso Robles*

**2015 Ercavio — \*13 glass/37 (3 glass carafe)/59 per Btl**  
*Tempranillo, Spain*