

## WINES BY THE GLASS

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

### SPARKLING



## Veuve Clicquot — 19

■ REIMS FRANCE ■

#### Gruet — 13

Brut Rosé, *New Mexico*

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

Prosecco

#### Moncontour — 13

Brut Rosé, *Crémant de Loire*

### WHITE

#### 2016 Domaine de la Quilla — 12

Muscadet, *Loire Valley*

#### 2017 Pighin — 14

Sauvignon Blanc, *Friuli-Venezia Giulia*

#### NV Castello Del Poggio (187ml) — 12

Moscato, *Veneto*

#### 2018 Marangona — 13

Verdicchio, *Lugana*

#### 2017 Schloss Vollrads — 13

Riesling, *Rheingau*

#### 2017 Di Lenardo — 11

Pinot Grigio, *Friuli*

#### 2017 La Cappuccina San Brizio — 15

Garganega, *Soave*

#### 2017 Palladio — \*12 glass/34 (3 glass carafe)/57 per Btl

Friulano Blend, *Toscana*

#### 2018 Imagery — \*13 glass/37 (3 glass carafe)/59 per Btl

Chardonnay, *California*

### RED

#### 2017 Cloudline — 15

Pinot Noir, *Willamette Valley*

#### 2018 Tyler — 17

Pinot Noir, *Santa Barbara County*

#### 2016 La Valentina — 11

Montepulciano d'Abruzzo

#### 2016 Coltibuono — 15

Sangiovese, *Chianti Classico*

#### 2016 Stemmari — \*12 glass/34 (3 glass carafe)/57 per Btl

Nero d'Avola, *Sicily*

#### 2017 Land of Saints — 14

Grenache, Syrah, *Santa Barbara*

#### 2017 Vietti — 14

Barbera d'Asti, *Langhe*

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

Tempranillo, *Spain*

#### 2017 Bridlewood — 15

Cabernet Sauvignon, *Paso Robles*

### STILL ROSÉ

#### 2017 Attimo Resusa Rosé — \*12 glass/34 (3 glass carafe)/57 per Btl

Bombina, Sangiovese, *Piedmont*

## COCKTAILS

#### Jovanina's Aperol Spritz — 9

Aperol+Prosecco+Soda

#### Bellissimo Apertivo — 13

Sweet Vermouth+Dry Sherry  
Maraschino+Fernet+Angostura

#### Lion's Tail — 12

Bourbon+Allspice Dram+Lime+Angostura Bitters

#### Throwing Shapes — 13

Woody Creek Vodka+Pear+Dry Sherry+Earl Grey+Lavender+Lemon

#### Apple Swizzle — 13

Aged Cachaça+Blanc Vermouth+Apple Shrub+Rosemary

#### Vieux Carre — 13

Cognac+Rye Whiskey+Sweet Vermouth+Benedictine+Bitters

#### Elysian Avenue — 14

Cognac+Ginger Liqueur+Grand Marnier+Lemon+Angostura+Absinthe

#### Liberty Valance — 15

Tequila Reposado+Peated Scottish Whiskey+Coffee Liqueur+Honey

#### First Impression — 13

Gin+Elderflower+Lemon+Lavender Syrup+Sparkling Rosé

#### Oaxacanite — 13

Tequila Blanco+Mezcal+Lime+Honey+Angostura Bitters

#### Matteo's Vendetta — 14

Bitter Bianco+Rye Whiskey+Aquavit  
Poblano+Balsamic+Grapefruit Oil

#### Negroni — 12

Gin+Campari+Sweet Vermouth

## 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

#### Stem Ciders, Off-Dry Apple Cider — 6

Cider - Denver, CO

#### Stiegl, Radler (16oz.) — 9

Grapefruit Mixed Beer - Salzburg, Austria

#### Rogue Ales, Hazelnut Brown Nectar — 8

European Brown Ale - Newport, OR

#### Guinness, Kaliber N/A — 6

Non-Alcoholic Pale Lager - Dublin, Ireland

## NON-ALCOHOLIC COCKTAILS

#### Silk Road Fizz — 8

Chai Tea+Pineapple+Citric Acid+Fresh Ginger

#### Spiced Mule — 8

Seedlip Spice+Pineapple+Ginger Beer+Orgeat

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or under-cooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.