

COCKTAILS

FRANCESCO LAFRANCONI'S CREATIONS

Friend, Colleague & Mixologist who I consider a Cocktail Genius has created cocktails for TBD... -Vikram Garg

Mr. Cobbler Bulleit Bourbon, Oloroso Sherry, Sweet Vermouth, Domaine de Canton Ginger, Chocolate & Pimento Bitters	16	Mai Tai 1944 Kohana Kea Rum, Old Lahaina Dark Rum, Lime Juice, Orgeat Almond Syrup, Giffard Triple Sec	16
Yuzu Hi-Ball Jameson, Lemon Juice, Yuzu Syrup, Club Soda, Cucumber Bitters	14	L.T.J. Collins Beefeater Gin, Lemon Juice, Lemongrass- Thai Basil-Jasmine Syrup, Club Soda	13
Quarantini House Made Orangetello, Titos Vodka, Orange Twist	12	Passion Paloma Corazon Tequila, Passion Fruit Purée, Lime & Grapefruit Juice, Club Soda, Grapefruit Bitters	14

WINES BY THE GLASS

Prosecco, Avissi Veneto-Italy	11/49	Champagne Brut, Lanson "Black Label" Champagne-France	21/95
Pinot Grigio, Zenato Veneto-Ital	10/46	Rosé, Réserve Des Bertrands "Élégance" Provence-France	12/54
Sauvignon Blanc, Jean Reverdy, Sancerre, Loire-France	15/68	Nebbiolo, Renato Ratti, Langhe Piedmont-Italy	14/67
Grüner Veltliner "Hirschvergnügen" Hirsch, Kamptal-Austria	12/59	Pinot Noir, Failla, Sonoma Coast California-US	21/95
Chardonnay, Louis Latour, Pouilly-Fuissé Burgundy-France	16/72	Grenache, McCay Cellars, Lodi California-US	19/89
Chardonnay, Alit, Willamette Valley Oregon-US	15/68	Cabernet Sauvignon, Ancient Peaks "Santa Margarita Ranch," Paso Robles California-US	13/59

BEERS

Belgian Pilsner - Draft Stella Artois 5% IBU tbd	8	Japanese Black Lager Coedo Shikkoku 5% IBU tbd	10
Japanese Pilsner Coedo Ruri Premium 5% IBU tbd	10	German Hefeweizen Ayinger Bräuweisse 5.1% IBU 13	9
Belgian Trappist Ale Orval Brewery 6.2% IBU 32	14		

SOFT DRINKS

Still Water "Evian"	9	Coffee & Variations Kona Coffee	7
Sparkling Water "Badoit"	9		
Sodas & Juices	4	Organic Hot Teas Earl Gray or Chamomille	7

