



Cocktails

Palm Tree Paradise, \$16

Lamb's White Rum, Pineapple, Coconut,
Lime, Egg White

Tropical Twist, \$16

Espolon Tequila, Aluna Coconut Rum, Raspberry,
Lime, Hot Honey

NL Berry Sour , \$16

Jefferson's Very Small Batch Bourbon, Aperol, Lemon,
Strawberry

Bee Sting, \$16

WW Welsh Gin, Pimm's, Lemon, Honey,
Lemon Basil Shrub, Ginger, Soda

Berry Patch Spritz, \$16

Iceberg Vodka, Blueberry, Lemon,
Raspberry, Fiol Prosecco

Drunken Sailor, \$16

Michter's American Whisky, Amaretto, Angostura Bitters

Peach Bellini Cipriani \$10/\$50

House Wine

Sparkling

Moët & Chandon, Brut, Champagne, NV
Fiol, Gleara, Prosecco, Italy, NV

5oz | bottle
35|-
12|60

White

San Angelo, Pinot Grigio, Tuscany, Italy, 2022
Norman Hardie, 'Calcaire' Riesling Blend, Wellington, ON, 2016
Little James, Viognier/ Sauvignon Blanc, France, 2022
Besson, Chardonnay, Chablis, France, 2022

13|65
14|70
14|70
18|90

Orange

Albino Armani, Skin Contact Pinot Grigio, Venezie, Italy , 2022

12|60

Red

Albino Armani, Pinot Nero, Venezie, Italy, 2020
Mauro Molino, Barbera D'Alba, Piedmont, Italy, 2022
Lar de Maia, '5° Tinto' Tempranillo, Castilla y León, Spain, 2020
Saint Cosme, Syrah, Côtes du Rhône, France, 2021
Chateau Gigault, Merlot/Cabernet Franc, Bordeaux, France, 2020

13|65
14|70
14|70
16|80
18|90

Sweet

Ben Ryé, Zibbio, Passito di Pantelleria, Sicily, 2022
Lafaurie-Peyraguey, Grand Cru Classé, Sauternes, France, 2014

2 oz|25
2 oz|25

*All cocktails are subject to seasonal availability, ask your server for more options