

BY THE GLASS

Curated selections available by the glass. All wine pours are 6oz.

WHITE

Crow Canyon Chardonnay – California | 11
Montoya Chardonnay – Monterey | 14
Zenato Pinot Grigio – Italy | 15
Stoneleigh Sauvignon Blanc – New Zealand | 15
Forever Summer Rosé – France | 15
Rosato, Marotti Campi – Marche | 15
Venea Spinalba Sauvignon – Abruzzo | 16
Riesling, Ca' del Baio Fre – Piemonte | 16

RED

Crow Canyon Cabernet Sauvignon – California | 11
Coppola Pinot Noir – Central Coast | 15
Hess Cabernet Sauvignon – Paso Robles | 18
Coppola Claret – Central Coast | 16
Tilia Malbec – Argentina | 15
Montepulciano D'Abruzzo, Vestigo – Abruzzo | 17
McManis Zinfandel – Lodi | 15

BY THE BOTTLE

A collection of wines selected to complement our menu.

PINOT GRIGIO

Zenato DOC – Delle Venezie | 56

SAUVIGNON BLANC

Venea Spinalba – Abruzzo | 60
Stoneleigh – New Zealand | 56

CHARDONNAY

Montoya – Monterey | 54

RIESLING

Riesling, Ca' del Baio Fre DOCG – Piemonte | 60

ROSE

Rosé, Forever Summer – France | 56
Rosato, Marotti Campi – Marche | 60

SPARKLING WINES

Coppola DOC Prosecco – Italy | 13
Cava Brut, Arte Latino – Spain | 45

PINOT NOIR

Coppola Pinot Noir – Central Coast | 56

MALBEC

Tilia – Argentina | 56

ZINFANDEL

McManis Family – Lodi | 56

MERLOT

Lapostolle Grand Selection – Chile | 68
Capocancle, Amastuola – Puglia | 66

CABERNET SAUVIGNON

Aviary – Napa Valley | 62
Coppola Claret – Central Coast | 60
Hess Maverick Ranches – Paso Robles | 70
Vina Robles Estate – Paso Robles | 76
Conte Emo Capodilista, Ireneo – Veneto | 99

CABERNET FRANC

Conte Emo Capodilista Godimondo – Veneto | 64
Tenuta Luisa – Friuli | 78

ITALIAN REDS

Montepulciano D'Abruzzo, Venea Vestigo – Abruzzo | 64
Primitivo, Amastuola – Puglia | 66
Nero d'Avola, Cantine Colosi – Sicily | 68
Super Tuscan, Rocco di Frassinello Poggio Alla Guardia – Tuscany | 72
Tabarrini, Il Padrone delle Vigne – Umbria | 79
Barolo, Collina San Ponzio DOCG – Piemonte | 98

SPANISH REDS

Rioja, Luberri Seis – Spain | 74



SCOTCH-SINGLE MALT

Ardbeg Wee Beastie Islay - 16
Glenfiddich 12-year - 17
Glenfiddich 15-year - 21
Glenlivet 12-year - 18
Glengarry Highland - 10
Glenmorangie 12-year - 16
Laphroaig 10-year - 20
Laphroaig Oak Select - 17
Laphroaig Islay Single Cask - 45
Macallan 12-year - 23



BLENDED

Chivas Regal 12-year - 15
Dewar's White - 10
Johnnie Walker Black - 13
Johnnie Walker Red - 11

GIN

Beefeater - 10
Bombay Sapphire - 11
The Botanist - 12
Drumshanbo - 12
Ford's - 11
Gray Whale - 12
Hayman's London Dry - 12
Hendrick's - 12
McQueen and the Violet Fog - 12
Tanqueray - 11



VODKA

Belvedere - 12
Ciroc - 11
Grey Goose - 11
Ketel One - 11
Tito's - 10



RUM

Bacardi - 9
Captain Morgan - 9
Don Q Cristal (Puerto Rico) - 9
Malibu - 9

BOURBON

Amador - 17
Angel's Envy - 16
Basil Hayden - 15
Basil Hayden Dark Rye - 16
Basil Hayden Subtle Smoke - 16
Bulleit - 13
Bulleit Rye - 13
Dad's Hat Rye - 11
Jim Beam - 9
Knob Creek 9 - 15
Maker's Mark - 13
Maker's Mark 101 - 14
Maker's Mark 46 - 15
Sagamore Rye - 17
Woodford Reserve - 14
Woodford Reserve Rye - 14



IRISH WHISKEY

Green Spot - 17
Jameson - 10
Tullamore D.E.W. - 10
Writer's Tears - 15

CANADIAN WHISKEY

Canadian Club - 8
Crown Royal - 10
Crown Royal Apple - 10
Crown Royal Reserve - 11

TENNESSEE WHISKEY

Jack Daniel's - 9
Jack Daniel's Honey - 9



TEQUILA

1800 Silver - 10
Casamigos Blanco - 15
Casamigos Mezcal - 17
Espolòn Blanco - 11
Espolòn Reposado - 12
Herradura Reposado - 11
José Cuervo Especial - 9
Mezcal Monte Albán - 10
Mezcal Verde Amarás - 10
Patrón Añejo - 14
Patrón Reposado - 13
Patrón Silver - 11

BOTTLED BEER

Blue Moon - 8
Bold Rock Imperial Cider - 9
Coors Light - 7
IC Light - 7
Lagunitas IPA - 8
Michelob Ultra - 7
Miller Lite - 7
Miller High Life - 6
Modelo Especial - 9
Penn Dark - 7
Peroni - 8
Yuengling - 7



DRAFT BEER

Bell's Two-Hearted - 8
Sierra Nevada Hazy Little Thing IPA - 9
Guinness - 8
Miller Lite - 7
Stella Artois - 8
Black and Gold Lager - 7

N/A BEER

Bud Zero - 7
Heineken 0.0 - 7
Athletic Hazy IPA - 7

1920'S CLASSICS

Cocktails from the golden age of jazz.

Aviation - The Botanist, Crème de Violette, Lemon - 17

Bee's Knees - Bombay Sapphire, Honey, Lemon - 16

Black Manhattan - Basil Dark Rye, Sweet Vermouth, Black Walnut & Cocoa Bitters - 20

Boulevardier - Bulleit Bourbon, Campari, Sweet Vermouth - 16

French 75 - Hayman's, Champagne, Lemon - 16

Last Word - Tanqueray, Chartreuse, Maraschino, Lime - 17

Manhattan - Woodford Reserve, Dolin Rouge, Bitters - 16

Mary Pickford - Bacardi, Pineapple Juice, Maraschino Liqueur - 15

Negroni - Bombay Sapphire, Campari, Sweet Vermouth - 16

New York Sour - Basil Hayden, Lemon, Red Wine - 17

Old Fashioned - Woodford Reserve, Bitters, Orange - 16

Rob Roy - Johnnie Walker Black, Sweet Vermouth, Bitters - 16

Sazerac - Woodford Rye, Bitters, Sugar, Absinthe - 19

Sidecar - Rémy Martin 1738, Cointreau, Lemon - 20

Vesper - Hayman's, Tito's, Lillet Blanc - 18



MARTINIS

10oz pours. Proceed accordingly.

House - 16

Vodka or Gin - Classic, Dirty, Twist, or Olives

Hand stuffed Blue Cheese Olives +1

Specialty - 18

Apple Martini

Chocolate Martini

Cosmopolitan

Cucumber Martini

Espresso Martini

French Martini

Lemon Drop Martini

Peach Martini

Pear Martini

Pomegranate Martini

Raspberry Lemon Martini

Spiced Cranberry Martini



PREMIUM SPIRIT UPGRADES

Standard +2

Tito's, Beefeater, Ford's, Tanqueray

Premium +3

Grey Goose, Ketel One, Bombay Sapphire

The Botanist, Hayman's, Hendrick's

Ultra-Premium +4

Belvedere, Drumshanbo, Gray Whale

Curiosity Beverage Company
Non-Alcoholic

- Cucumber, Grapefruit, Thyme
- Watermelon, Elderflower, Basil

AMARO & DIGESTIFS

A final pour for the evening.

ITALIAN AMARO

Amaro Numero 5 (IL CALABRESE) - 14

Liquore Alla Liquirizia Numero 5 - 14

Liquore Al Bergamotto Numero 5 - 14

Amaro Numero 05 Red Orange Edition - 14

Limoncello Numero 05 - 14

Cocchi Dopo Teatro - 16

Averna - 15

Fernet-Branca - 14

CORDIALS

Baileys - 11

Chambord - 11

Disaronno - 11

Drambuie - 12

Frangelico - 11

Grand Marnier - 13

Kahlúa - 11

Sambuca - 10

OPENING ACTS

Soup du Jour - 8

Bread with Herb Butter - Warm artisan bread served with house herb butter - 6

Ricotta Dip - Whipped with honey & lemon topped with pistachios served with warm bread - 12

Roasted Carrots - Roasted with honey, whipped ricotta, herb blend & pistachios - 14

Stuffed Peppers - Hot sausage & spinach, fresh mozzarella - 15

Beans & Greens - Garlic-braised escarole & cannellini beans in tomato wine sauce - 15

Add: Banana Peppers +2 · Frankie's sausage +4

Meatballs - Veal, pork & beef meatballs in marinara, whipped ricotta - 18

Shrimp Cocktail - Chilled colossal shrimp, classic cocktail sauce - 25

Spinach Dip - Creamy spinach & artichoke blend, parmesan, warm pita chips - 13

Roasted Vegetable Platter - Carrots, broccoli, mushrooms, onion, tomato, parmesan, pistachios & balsamic glaze - 15

THE INTERLUDE

Caesar - Romaine, shredded parmesan, parmesan crisps, house caesar - 14

Insalata - Mixed greens, parmesan, pickled red onion, tomatoes, cucumbers, dried cranberries, mushrooms, house vinaigrette - 16

Roasted Beet - Spinach, arugula, pickled onion, blue cheese, herbs - 15

Burrata - Heirloom tomatoes, olives, arugula, herbs, olive oil, balsamic glaze - 16

Harvest Salad - Mixed greens, carrots, dried cranberries, blue cheese, pecans, red onion, balsamic vinaigrette - 21

Add a Protein · Chicken 10 · Salmon 13 · Shrimp 15

HOMEMADE PASTA

Gluten-Free Pasta available upon request

Tagliatelle - Creamy pistachio pesto, parmesan, parsley - 18

Tuscan - Thin tagliatelle, spinach, sun-dried tomatoes, artichokes, cream sauce, parmesan - 20

Nonee's Veal Ravioli - Veal & spinach ravioli, tomato basil sauce - 24

Bolognese - Slow-cooked veal, pork & beef ragu, tomato wine sauce - 24

Pappardelle - Savory mushroom cream sauce with Frankie's italian sausage - 22

Parma Rosa - Garganelli in a creamy white wine & tomato sauce - 19

Gnocchi - Sweet potato gnocchi in creamy butternut squash sauce, topped with pistachios - 25

Cajun Alfredo - Garganelli with tomatoes & sausage in creamy cajun alfredo sauce - 21

Add a Protein · Chicken 10 · Salmon 13 · Shrimp 15

THE MAIN EVENT

Parmesan-Crusted Chicken - Garlic butter smashed potatoes, buttered broccoli - 28

Chicken Marsala - Mushroom marsala sauce, herb rice & garlic parmesan green beans - 24

Teriyaki Salmon - Topped with sesame seeds, garlic smashed potatoes & balsamic brussels sprouts - 26

Cod Florentine - Spinach, tomatoes, cream sauce, herb rice & garlic butter broccoli - 30

Filet - Herb butter & onion straws, peppercorn sauce, asparagus & smashed potatoes - 46

Braised Short Rib - Truffle parmesan mushroom risotto, demi-glace & onion straws - 36

Maple-Glazed Pork Chop - Sous-vide pork chop, smashed potatoes & green beans - 35

Halibut - Herb butter, balsamic brussels sprouts & truffle parmesan mushroom risotto - 45

Honey Garlic Tiger Shrimp - Jumbo shrimp glazed with honey garlic, herb rice & roasted carrots - 40

SOLOS

Caesar Salad - 7

House Garden Salad - 7

Herbed Rice - 5

Garlic Smashed Potatoes - 6

Truffle Parmesan Mushroom Risotto - 10

Garlic Parmesan Green Beans - 5

Balsamic Brussels Sprouts - 7

Garlic Butter Broccoli - 5

Asparagus - 7

Carrots - 6

WINE & CHEESE PAIRING BOARD-34

Four 2-oz wine pours paired with curated cheeses & accompaniments

Sauvignon Blanc

Kalamata olives, cornichons, pepperoncini & dijon mustard

Chardonnay

Smoked gouda & truffle parmesan

Pinot Noir

Fig spread, blueberries, blackberries, parmesan crisps & smoked gouda

Cabernet Sauvignon

Blackberries, truffle parmesan, smoked gouda & pecans

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.