

# Wines by the Glass

## Sparkling & White

Ferrari Brut Rosé, Italy (half bottle)	25
Prosecco, Lunetta, Italy	10.5
Rosé Prosecco, Mionetto, Italy	10.5
House White	7.5
Riesling, W. Valley Vineyards, OR '17	8.5
Pinot Gris, Acrobat, OR '17	9.5
Rosé (please inquire)	aq
Soave, Bertani, Italy '15	11
Chardonnay, Napa Cellars '17	15

## Red

House Red	7.5
Petite Sirah, McManis, CA '17	8.5
Montepulciano, Zaccagnini, Italy '16	10
Cabernet Sauvignon, Skyside, CA '17	13
Syrah, Tenet "The Pundit", WA '16	14
Pinot Noir, Goodfellow, OR '16	15
Sangiovese, La Gerla, Italy '16	14

## Beer & Cider

### Draft

Coldfire Seasonal Selection - Eugene	5.5
Breakside IPA - Portland, OR	5.5
Falling Sky Seasonal - Eugene	5.5
Stella Artois Pilsner - Belgium	5.5

### Bottles

Birra Moretti <i>Original</i> or <i>La Rossa</i> - Italy	4.5
Crispin Hard Cider - California	4.5
Bitburger Drive <i>NA</i> - Germany	4.25

# Specialty Cocktails

## The Astoria

plymouth sloe gin, calisaya, tanqueray no. ten gin, orange bitters, served up 12

## El Mero

mezcal, ancho reyes liqueur, lime, grapefruit, bitters, salted rim served over ice 11

## Pompelmo Paradiso

malty sicilian pink grapefruit gin, campari, cointreau, crescendo pompelmo cello, served up 12

## Strega Gialla

bulleit bourbon, liquore strega, luxardo maraschino, angostura bitters, served up 13

## Lo Stivale (the boot)

bourbon, tuaca house made nocino (walnut liqueur) served up 10

## Ginger Lemon Drop

yazi vodka, spiritopia ginger, lemon juice, sugared rim served up 10

## Monte Carlo

redemption rye, benedictine, bitters, lemon twist, served up 12

## Pear Fizz

belle di brillet, prosecco, orange bitters, served in a flute 11