

~ POURS & BOTTLES ~

~ BUBBLES ~

PROSECCO 6. / 12. / 43.
BISSON
'Glera' Vino Frizzante Trevigiana IGT 2023

CRÉMANT 5. / 11. / 40.
MEDIVOL
Crémant de Limoux Brut NV

SPARKLING ROSÉ 10. / 20. / 72.
MIRABELLE by SCHRAMSBERG
North Coast Brut Rosé NV

CHAMPAGNE 11. / 22. / 80.
JEAN-YVES PÉRARD
'Extravagance' Brut NV

~ WHITE ~

PINOT GRIGIO 7. / 14. / 50.
VIA ALPINA
Friuli 2021

SAUVIGNON BLANC 8. / 16. / 58.
DOMAINE VALÉRY RENAUDAT
'Les Lignis' Reuilly 2022

GRÜNER VELTLINER 8. / 15. / 55.
WEINGUT ZAHSEL
Vienna 2022

CHENIN BLANC 8. / 15. / 55.
LIEU DIT
Santa Ynez Valley 2021

CHARDONNAY 8. / 17. / 63.
ROUTESTOCK
Sonoma Coast 2022

~ ROSÉ ~

GRENACHE / CINSAULT 7. / 14. / 50.
CHÂTEAU L'ESCARCELLE
'Le Pacha' Coteau de Varois Provence 2022

ROSATO 'THE BLEND' 6. / 13. / 47.
CHANNING DAUGHTERS WINERY
Long Island 2022

MOURVÈDRE 7. / 15. / 54.
DOMAINE LA BASTIDE BLANCHE
Bandol 2021

ZWEIGELT BLEND 9. / 18. / 65.
JUTTA AMBROSITSCH
'Rakete' Roter Gemischter Satz 2022

~ RED ~

PINOT NOIR 8. / 17. / 63.
BENONI WINE COMPANY
Willamette Valley 2022

NEBBIOLO 8. / 16. / 58.
EMILIO VADA
Langhe 2021

ZINFANDEL 9. / 18. / 65.
SKINNER VINEYARDS
El Dorado County 2020

TANNAT / CABERNET FRANC 7. / 13. / 46.
DOMAINE LAOUGUÉ
'1910' Madiran 2020

CABERNET SAUVIGNON 9. / 18. / 63.
GRAMERCY CELLARS
'Lower East' Columbia Valley 2017

Pours are: 3oz half glass / 6oz glass / 25.4oz bottle

Wines are listed by grape variety in order of body, weight, and texture - lightest to fullest in each color.

Bubbles by their region or style.

The Honest Man family supports grower-producer families who choose to farm organically and/or biodynamically.

~ MOD-MIX ~

COCKTAIL ON TAP 16.

An evolving, seasonal batched cocktail exploring the most delicious offerings in the modern canon. Ask your server!

~ HALL'S HIGHBALLS ~

RANCH WATER 15.

El Tesoro Blanco, Topo Chico Mineral Water, lime ice
Known outside the Lone Star state as the West Texas Treat, this "skinny" is attributed to Austin restaurant owner Kevin Williamson ca. 1998

ROOT OF ALL EVIL 15.

St. George Absinthe Verte, Abita Louisiana Root Beer, star anise
A Cali distillery's weekly poker party fashioned these unlikely yet rocking bedfellows: St. George Spirits, Alameda, California ca. 2007

SALTY DOG 15.

Sagaponack Potato Vodka,
fresh grapefruit juice, 1/2 Tajin salt rim
Take a Craddock, add a Shaddock, et voila! The modern Greyhound leaves the station: Savoy Hotel, London ca. 1930

CUBA LIBRE 15.

Diplomatico Planas Aged Blanco Rum,
MX Coca-Cola, lime ice
From "Free Cuba", the slogan of the Cuban independence movement. Popularity surged when bottled Coca-Cola was first imported to the island from the USA. Spanish-American War. Havana ca. 1900

~ APPLE CIDER ~

SPAIN 6.

Maeloc Dry Galicia | 12oz can | 4.5%

USA 42.

Aaron Burr Cidery Wild-Foraged 'Mamakating Hollow'
Sullivan County, NY | 500ml bottle | 7.5%

~ PRE-PRO ~

MARTINEZ 18.

Barr Hill 'Tom Cat' Old Tom Gin,
Luxardo Maraschino Liqueur, Tximista Vermut Rojo del País Basc,
Bitter Truth Grapefruit Bitters
Who knew this sleek and mellow cousin of the OG Martini came first? O.H. Byron "The Modern Bartender" New York City ca. 1884.

MANHATTAN 18.

Widow Jane American Oak Rye,
Carpano Antica Sweet Vermouth, Angostura Bitters
"...invented by a man named Black who kept a place 10 doors below Houston Street on Broadway in the [18] '60's." as told by William F. Mulhall, Hoffman House, New York City ca. 1880.

LAST WORD 18.

Suntory Roku Japanese Gin, Green Chartreuse,
Luxardo Maraschino, fresh lime
Listed at 2x the price of the Detroit Athletic Club's Manhattan, this equal parts glory has inspired countless riffs. Frank Fogery, Detroit, ca. 1916.

BELLA'S BIG EASY 18.

Gilles Brisson Cognac V.S.O.P., Sazerac Rye,
St. George Absinthe Verte, rich demerara,
fennel pollen, Peychaud Bitters
The Sazerac story goes that in 1838, Creole apothecary Antoine Peychaud invented the drink after hours in an egg cup. Leon Lamothe added the absinthe: New Orleans, ca. 1873.

NEGRONI 18.

W.M. Cadenhead's Old Raj Gin, Carpano Antica Vermouth,
Campari Milano Aperitivo
There's no documented historical account, but fervent cocktailians say that an Americano upleveled by gin launched ten thousand equal-parts ships... Count Camillo Negroni: Caffè Casoni, Firenze ca. 1919.

~ ROWDY RUMBLE FLIGHTS ~

Each poured flight
served in sensory-specific crystal:
Glencairns for draughts, stemless Copitas for wines

CHOOSE 3 DRAUGHTS 11.

5oz tastes from our dynamic draught lineup

CHOOSE 3 POURS 22.

3oz tastes from our somm's selections