

SIPS & SWEETS

RED WINE

Les Dauphine Rouge, Rhone, FR
Cotes du Rhone 10 | 39

sumptuous ripe red fruit, hint of
cinnamon spice-soft, smooth tanins

Golden, Monterey, CA
Pinot Noir 11 | 42

red fruit, spice and oak-tart cherry pie, earthy
richness

High Note, Valle de Uco, ARG
Malbec 11 | 40

ripe red fruits-hints of spice & violets,
notes of plum marmalade & vanilla

Ide "Lamplighter", Sonoma, CA
Cabernet Sauvignon 12 | 44

ripe black fruit, aromas of sun-ripe
blackberry, juicy plum, toasted oak

Ocnautic, Paso Robles, CA
Red Blend 11 | 42

aromas of dark chocolate & berries, black
cherry pie-finishing with hints of blueberry

WHITE WINE

Canal Grando, Veneto, IT
Pinot Grigio 10 | 39

straw yellow hue, intense aroma,
bright, well-balanced

Penny Island, Russian River, CA
Chardonnay 11 | 40

*apple & meyer lemon, a touch of
oak spice*

J Moreau et Fils, Chablis, FR
Le Sans Bois Chardonnay 12 | 42

light and bright, orchard fruit &
spice

Prost, Mosel, GER
Reisling 11 | 42

deliciously refreshing, apple &
tropical fruit

Satellite by Spy Valley, NZ
Sauvignon Blanc 11 | 42

crisp & creamy, lemon zest & mango,
grassy undertone

SIP & SAVOR

Artisan Cheese Plate | 22

*local cheeses, cornichons, grapes,
pepper jam, seasonal honey*

SPARKLING & ROSE

Zardetto, Treviso, Veneto, IT
Prosecco | 10

refreshing, apple & tropical fruit
notes, crisp with lively bubbles

Chateau Firuiere, Provence, FR,
'Mediterranee' Dry Rose 12 | 42

light, invigorating, white flowers,
apricot & herbs

CRAFT COCKTAILS

'43 Old Fashioned



woodford reserve, licor 43 spanish liqueur,
orange bitters, brulee orange

Fig & Thyme Martini

hendrick's gin, vermouth di torino
extra dry, homemade fig syrup

Mezcal Manhattan

cocchi storico vermouth di torino,
angostura bitters, orange peel

Walnut Grove

evan williams bottled in bond,
angostura and black walnut bitters

Affogato Espresso
Martini

ketel one vodka, espresso liqueur,
vanilla bean ice cream, chocolate shavings

Cranberry Gin Fizz

copper bonnet gin, cranberry syrup,
lemon juice

Caramel Apple Mule

lukosowa vodka, apple cider,
ginger beer, caramel

Bourbon Foster

bulleit bourbon, banana liqueur,
brown sugar,, black walnut bitters

*along with a generous of selection of bourbon,
rye, tequila, single malt scotch & cordials*

HOMEMADE DESSERTS | 10

Sticky Toffee Pudding



moist date cake, rich toffee sauce,
vanilla bean ice cream

Chocolate Chip Cookie Sundae

vanilla bean ice cream,
fresh whipped cream

Dark Chocolate & Nutella Tart

dark chocolate & nutella creme,
fresh whipped cream

Apple Bread Pudding

sauteed apples, creme anglaise

Carrot Cheesecake

layers of carrot cake & creamy
cheesecake, brown butter frosting

featuring

Neuchâtel
SWISS CHOCOLATES



signature item