

## **White Wines**

Riesling, St. Urbans-Hof, Mosel, Germany

**\$13**

Sauvignon Blanc, Robert Hall, Paso Robles, California

**\$13**

Chardonnay, Robert Hall, Paso Robles, California

**\$14**

Chardonnay, Sequoia Grove, Napa Valley,  
California

**\$14**

Pinot Grigio, Pighin, Italy

**\$14**

Sauvignon Blanc, Craggy Range, New Zealand

**\$16**

Chablis, Domaine Seguinot-Bordet, California

**\$16**

## **Bubbles**

Prosecco, Caposaldo, Italy

**\$14**

Moet & Chandon Champagne Brut Imperial

**\$20**

## **Rosé**

Red Rhone Blend, AIX, Coteaux d' AIX

En Provence, Rose

**\$12**

Mirival, Côtes de Provence, France

**\$18**

## **Red Wines**

Carmenere, Montes Alpha, Colchague Valley

**\$12**

Cabernet Sauvignon, Robert Hall, Paso Robles,  
California

**\$14**

Merlot, Alexander Valley Vineyards, California

**\$14**

Pinot Noir, Parker Station, Santa Barbara

**\$16**

Cabernet Sauvignon, Roth, Alexander Valley

**\$16**

Cabernet Sauvignon, Decoy, Sonoma

**\$18**

### **Fall Favorites**

Blue Moon Pumpkin Ale

**\$8**

Sam Adams Oktoberfest

**\$8**

Sierra Nevada Oktoberfest

**\$9**

### **Domestic Beers**

Coors Light, Colorado

**\$9**

Bud Light, Missouri

**\$8**

Angry Orchard Hard Cider, New York

**\$9**

Blue Moon, Colorado

**\$9**

Sam Adams Lager, Boston

**\$9**

### **Imported Beers**

Stella Artois, Belgium

**\$9**

Heineken, Amsterdam

**\$10**

Heineken Light, Amsterdam

**\$10**

Corona, Mexico

**\$10**

Guinness, Ireland

**\$10**

### **On Draught**

Ballast Point Sculpin IPA, San Diego, CA

**\$9**

Six Point Sweet Action, Brooklyn, NY

**\$9**

### **Non-Alcoholic**

Clausthaler, Germany

**\$8**

Saranac Ginger Beer, New York

**\$6**

## **Specialty Cocktails**

### **Spiked Pea Flower Lemonade | \$12**

*Smirnoff Vodka, Fresh Lemonade,  
Limoncello & Pea Flower*

*Elevate: Tito's Vodka- \$7*

### **Lavender Lemon Gin Fizz | \$14**

*Tanqueray, Lavender Syrup,  
Fresh Lemon, Tonic*

*Elevate: Brooklyn Gin \$5*

### **Frida's Way Margarita | \$15**

*Espolòn Blanco, Muddled  
Jalapeno, Cilantro, Agave & Limee3*

*Elevate: Casamigos Reposado \$5*

### **7th Street Paloma | \$17**

*Codigo Blanco, Grand Marnier,  
Citrus Juice, Club Soda,  
Cinnamon Salted Rim*

*Elevate: Sombra Mezcal \$2*

### **Smoked Pink Negroni | \$15**

*Plantation Rum, St. Germaine,  
Luxardo Syrup, Campari*

*Supplement Don Julio Anejo \$4*

### **Apple Spiced Sangria | \$16**

*(Choice Of Red Or White)*

*Merlot, Ginger Liqueur, Apple  
Cider, Triple Sec, Seasonal Fruits*

### **Fig-getta 'Bout It**

#### **Old Fashioned | \$16**

*Rittenhouse Rye, Fig Balsamic  
Syrup, Pimento Dram Bitters*

*Elevate Bulleit Bourbon \$5*

### **Pisco Bramble | \$16**

*Blackberries, Blueberries, Mint,  
Simple Syrup, Club Soda,  
Grapefruit Juice, Lemon*

### **Coffee**

Regular or Decaf Coffee | \$5

Cappuccino | \$6

Espresso | \$6

Hot Chocolate | \$5

Irish Coffee | \$12

Latte | \$6

### **Tea**

(all Harney & Sons selections \$5)

Japanese Sencha

English Breakfast

Earl Grey

Chamomile

Mint Verbena

Paris

Dragon Pearl

Decaf Ceylon

### **Ports**

Ramos Pinto 20 yr Tawny Port

\$18

Taylor Fladgate 30 yr Tawny Port

\$25

Lustau 'Don Nuno' Oloroso Sherry

\$10

Lustau 'San Emilio' Pedro Ximenes  
Sherry

\$12

## **Welcome Back!**



**We are now open for Saturday &  
Sunday Brunch!**

Enjoy indoor dining and table service  
at the King Bar or the Red Salt  
Room. Serving an array of scratch  
made cocktails and a selection of  
Chef Burke's favorite menu items!

*Available Seating Times:*

**11AM & 2PM**

Please inquire with your server for  
reservations.

