



White Wines

Pinot Grigio, Pighin, Italy

\$14

Riesling, St. Urbans-Hof, Mosel, Germany

\$13

Sauvignon Blanc, Craggy Range, New Zealand

\$16

Chardonnay, Hess, Napa Valley, California

\$14

Chardonnay, Hartford Court, Russian River Valley,
California

\$20

Bubbles

Prosecco, Caposaldo, Italy

\$14

Moet & Chandon Champagne Brut Imperial

\$20

Rosé

La Vieille Ferme, Côtes du Ventoux, France

\$12

Mirival, Côtes de Provence, France

\$18

Red Wines

Pinot Noir, La Crema, Monterey, California

\$16

Merlot, Alexander Valley Vineyards, California

\$14

Cabernet Sauvignon, Buehler Vineyard, California

\$16



Fall Favorites

Blue Moon Pumpkin Ale
\$8
Sam Adams Octoberfest
\$8
Sierra Nevada Octoberfest
\$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 | \$11

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

Lavender Lemon Gin Fizz | \$13

*Tanqueray, Lavender Syrup,
Fresh Lemon, Tonic*

Cucumber Southside | \$13

*Lightly Pressed Cucumber & Mint,
Hendricks, St. Germaine, Fresh
Lemon, House Made Sour*

Frida's Way | \$14

Spicy Cilantro Margarita

*Espolòn Blanco, Muddled
Jalapeno, Agave & Lime*

7th Street Paloma | \$16

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

Smoked Pink Negroni | \$14

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

Apple Spiced Sangria | \$15

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

Fig-getta 'Bout It

Old Fashioned | \$15

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



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.

