

The Bistro

WHITE WINE

STEMMARI MOSCATO 7/24

2020 - Italy

ERATH PINOT GRIS 12/38

2022 - Oregon

PRENDO PINOT GRIGIO 11/35

2021 - Italy

WHITEHAVEN

SAUVIGNON BLANC 11/35

2020 - New Zealand

LEITZ RIESLING 11/35

2020 - Germany

KENDALL JACKSON

CHARDONNAY 11/35

2019 - California

SPIRIT-FREE

CHERRY CRUSH 7

house made sour, lime, luxardo syrup,
blood orange san pellegrino

LAVENDER HAZE 7

lemon, lemon n lime soda, lavender syrup, Q
ginger beer

POMEGRANATE BUBBLY 7

orange, lemonade, lemon n lime soda,
pomegranate syrup, san pellegrino

HARVEST MOON 7

apple cider, lime, mint, cinnamon,
ginger ale

MYSTERY MOCKTAIL 7

have to order it to find out

RED WINE

COPPOLA PINOT NOIR 12/38

2021 - California

BONANZA

CABERNET SAUVIGNON 10/30

LOT 7 - California

HIGHWAY 12 CABERNET SAUVIGNON 13/40

2020 - California

BODINI MALBEC 12/38

2022- Argentina

BOGLE PHANTOM RED BLEND 10/35

2019 - California

SPECIALTY BOTTLES

LA CREMA CHARDONNAY 75

2019 - Sonoma, California

LA CREMA PINOT NOIR 50

2020 - Monterey, California

CAYMUS WALKING FOOL RED BLEND 50

2022 - Suisun Valley, California

CAYMUS-SUISUN GRAND DURIF 60

2021 - Suisun Valley, California

SILVER OAK CABERNET 100

2018 - Alexander Valley, California

CAKEBREAD CABERNET 120

2020 - Napa Valley, California

SPARKLING WINE

KORBEL BRUT 10/30

LA MARCA PROSECCO 10/30

COPPOLA ROSE PROSECCO 10/30

APEROL SPRITZ 11

*PLEASE NOTE CORKAGE FEE OF \$15

*ALL ALCOHOL SALES FINAL

The Bistro

SEASONAL COCKTAILS

POMEGRANATE FRENCH MARTINI - 12

grey goose vodka, pomegranate agave,
pineapple juice, chambord

BOURBON N BIRCH - 15

old forester NOVOS barrel proof bourbon,
sweet vermouth, orgeat, spiced honey simple,
aromatic bitters, black walnut bitters

WINTER WONDERLAND MARGARITA - 11

el jimador blanco tequila, cointreau, lime,
sour, creme of coconut

SPICED N GINGER - 11

canerock aged rum, st george spiced pear
liquor, lemon, ginger syrup, soda water,
campari drizzle

CHERRY N BANANAS - 11

howler head banana bourbon,
spiced cherry syrup, amaro, ginger bitters

ELDER BEES - 12

tanqueray gin, honey simple, lemon, local
elderberry jam, soda water

THE GARNET MULE - 10

disaronno, lemon, cranberry sage shrub,
Q ginger beer

THE CLASSICS

ANEJO OLD FASHIONED - 14

tres generaciones anejo tequila, grand marnier,
rich simple, angostura bitters,
smoked chili bitters, tajin n salt rim

***for \$1 upgrade to herradura
cristalino anejo**

SUNSET FIZZ - 10

grey goose strawberry and
lemongrass vodka, lemon simple,
strawberry preserves, champagne

CHARRED ORANGE OLD FASHIONED - 10

makers mark, charred orange simple,
black walnut bitters

EL DIABLO - 10

tanteo jalapeno blanco, disaronno,
agave, lime, orange, tajin n salt rim, chili
threads

***for \$1 upgrade to tanteo habanero
blanco**

THE HONEYBADGER - 12

captain morgan osr, michters rye, house made
sour, pineapple juice, spiced honey simple,
angostura bitters

DRINK YOUR DESSERT

LIMONCELLO-TINI - 11

grey goose vodka, limoncello, lemon simple,
cream, lemon zest

TURTLE CLUSTER - 12

three olives espresso vodka, frangelico,
chocolate n caramel, cream, candied
walnuts

TRES-TINI - 11

chila orchata cream liquor,
canerock aged rum, cream,
cinnamon dusting

MAGICIANS LATTE - 8

kahlua, baileys, coffee, whipped cream

ZIN-PORT - 10

THE DRAPA - 10

***if you know you know**