

AMERICAN CUT

WINE BY THE GLASS

SPARKLING

Bortolotti Brut Valdobriadenne, Prosecco, Italy	\$13
Gruet Brut Rosé, New Mexico	\$15
Paul Goerg Brut Reserve, Champagne, France	\$22

WHITE

Stellina Di Notte, Pinot Grigio, Veneto, Italy	\$11
Matua, Sauvignon Blanc, Marlborough, New Zealand	\$12
The Hess Collection, Chardonnay, Napa Valley, California	\$16
J. Lohr Riverstone, Chardonnay, Monterey, California	\$10
J&H Selbach, Riesling Spatlese, Mosel, Germany	\$13
Palacio de Fefiñanes, Albariño, Rias Baixas, Spain	\$15
Terra d'oro, Chenin Blanc Viognier, Sacramento Delta, California	\$10

ROSÉ

Fleurs De Prairie, Cotes De Provence, France	\$17
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RED

Liger-Belair, Burgundy, France	\$20
Skyfall Merlot, Columbia Valley, Washington	\$14
WesMar 'Fort Ross-Seaview', Pinot Noir, Sonoma Coast	\$15
Smoke Tree, Pinot Noir, Sonoma	\$15
Round Pond 'Kith & Kin', Cabernet Sauvignon, Napa Valley, California	\$23
Dry Creek Vineyard Cabernet Sauvignon, Sonoma, California	\$18
Routestock, Cabernet Sauvignon, Napa Valley, California	\$17
Turley 'Juvenile', Zinfandale, California	\$18
El Vinculo Crianza, Tempranillo, La Mancha, Spain	\$13
Renacer Reserva 'Punto Final', Mendoza, Argentina	\$13

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SPECIALTY COCKTAILS

MY COUSIN VINNY **\$18**

Makers Mark Bourbon, Caprano Antica, St. Germain,
Campari, Fresh Sour, Orange Juice

MEXICAN RADIO **\$17**

Mezcal, Campari, Caprano Antica, Flamed Orange Twist

HEY JEALOUSY **\$16**

Hendricks Gin, Fresh Sour, Mint, Cucumber,
Touch of Black Pepper

SMOKE ON THE WATER

SMOKED OLD FASHIONED

Woodford Reserve, Orange Bitters, Cedar Smoke

\$22

MARIA MARIA **\$17**

Patron Anejo, Averna, Honey Syrup, Jalapeño,
Fever Tree Ginger Beer

RASPBERRY BERET **\$15**

Belvedere, Cointreau, Fresh Sour, Raspberry

VALERIE **\$16**

Ketel One Botanical Peach & Orange Blossom,
Lillet Rose, Fleurs de Prairie Rose

BLACK HOLE SUN **\$16**

Mr. Fingers Alibi Gin, St. Germain, Cucumber Bitters,
Activated Charcoal