

Columns

EST 1923

HAPPY HOUR MONDAY-THURSDAY 2-5pm SUNDAY 2-10pm

BY THE GLASS — 6

SPARKLING MARQUÉS DE CÁCERES CAVA BRUT

Xarelo, Macabeo, Parellada, SP, NV

ROSÉ ERCOLE ROSADO Barbera, IT '20

WHITE WAIRAU RIVER Sauvignon Blanc, NZ '22

RED POGGIO ANIMA "BELIAL" Sangiovese, Toscana, IT '12 (chilled)

BEER & A SHOT — 8

MODELO (16oz) + EL BUHO MEZCAL

TIN ROOF VODOO APA + GREEN TEA SHOT

WHITE CLAW PEACH VODKA SODA + GREY GOOSE ESSENCE Strawberry Lemongrass

COCKTAILS — 8

WILD ROSE 75 glendalough wild rose irish gin, lemon, sugar, sparkling wine

COSMO skyy vodka, cointreau, lime, cranberry

TOMMY'S MARGARITA tequila, agave, lime, sea salt

APEROL SPRITZ aperol, sparkling wine, orange

OLD FASHIONED bourbon, bitters, orange

SAZERAC sazerac rye, absinthe, peychaud's bitters

COFFEE NEGRONI gin, campari, sweet vermouth, coffee



Bar Manager: Eric Solis