

BEER

- 5 **House Beer | Rotating selection**

- 11 **La Fin Du Monde | Tripel 9.00% ABV**
Peach gold color with notes of citrus, apricot and pepper, clean, slightly dry finish

- 6 **Port City Optimal Wit | Witbier 5.00% ABV**
Refreshing with notes of fruit and spice accompanied by an easy to drink approach on the palate

- 11 **Goose Island Matilda | Belgian Strong Pale Ale 7.00% ABV**
Golden texture with notes of brioche & citrus, medium-bodied with a lush mouth feel

- 6 **New Belgium Fat Tire | American Amber/Red Ale 5.20% ABV**
Medium-bodied amber, well balanced with a slight hop bitterness

- 7 **DC Brau Public | American Pale Ale 6.00% ABV**
Crisp and hoppy with an easy finish

- 6 **Heavy Seas Loose Cannon | American IPA 7.25% ABV**
Very popular local IPA with a perfectly balanced bitterness, floral and fruit elements

- 6 **Brooklyn Brown Ale | American Brown Ale 5.60% ABV**
Super smooth mouth feel with malt and toffee on the finish

- 7 **Oskar Blues Mama's Little Yellow Pils | Czech Style Pilsner 5.30% ABV**
Light and easy to drink with a slight amount of hops and sweetness on the finish

- 6 **Stella Artois | Euro Pale Lager 5.00% ABV**

- 7 **Schlafly | Kolsch 4.80% ABV**
Floral with a light sweetness, rounded out by grassy bitterness from the hops

- 12 **Goose Island Sofie | Saison/Farmhouse Ale 6.50% ABV**
Refreshing on the palate with balanced doses of citrus, almond and yeast

WINE

- 6 **House White** | *fun and fruity*
- 6 **House Red** | *Cheap and cheerful*
- 8 **Kila Cava NV** | Penedes
Lively 'n toasty, apples 'n pear
- 9 **Merieau "Les Hexagonales" 2012 (Sauvignon Blanc)** | Touraine
Crisp, refreshing, mineral and hay
- 11 **Gassier "Cercius" 2011 (Grenache blanc blend)** | Languedoc
Medium-bodied with flint and some leesy goodness
- 11 **Argiolas "Costamolino" 2012 (Vermentino)** | Sardinia
Citrus fruits, tropical notes, and a smidge of basil
- 11 **Stadt Krems Grüner Veltliner 2012** | Kamptal, Austria
Med-full bodied Grüner with peach and plenty 'o white flowers
- 12 **True Myth Chardonnay Paragon Vineyards 2012** | Edna Valley, CA
Ripe tropical fruits, tree fruits, cream, and toast balanced with fresh acidity
- 13 **Borsao "Tres Picos" (Garnacha) 2011** | Campo de Borja
Sweet, ripe strawberry and cherry with lots of grip
- 13 **Annabella Pinot Noir 2012** | Carneros, CA
Fruit forward with strawberries and cherries a bit of earth and vanilla on the finish
- 12 **Chateau Unang 2009 (Rhone Blend)** | Côte de Ventoux
Darker fruits with a manly dose of funk and leather
- 8 **Falesco Sangiovese 2010** | Umbria
Ripe dark cherries and plums with lots of earthy-tobacco flavors
- 10 **Bisceglia "Terra di Volcano" (Aglianico) 2009** | Basilicata
Tons 'o grip with lemon rose petals, bitter chocolate, and mineral
- 12 **McCay Cellars Zinfandel 2010** | Lodi, CA
Loaded with Black raspberry compote and hazelnuts with soft round tannin
- 12 **Rock and Vine Cabernet 2011** | North Coast, CA
Well-balanced Cali cab with black currant, cedar and vanilla

COCKTAILS

9 The Butcher's Negroni

Flor de Caña 7 year | Blanc Vermouth | Suze | Lemon Peel

10 Sazerac

Aromatic Infused Rye | Absinthe | Sugar Cube | Peychauds Bitters | Lemon Peel

**Rye infused with bay leaf, black pepper, rosemary & thyme*

10 Lavender Margarita

Sauza Tres Generaciones | Egg White | Lavender Infused Simple | Lime

9 Bamboo Cocktail

Lemon Peel | Aromatic bitters | Angostura | Cognac | Pistachio Orgeat

9 Winter Whisky Sour

Canadian Whiskey | Five Spice Syrup | Lemon Juice | Egg White

9 Rosemary Gin & Tonic

House-made Rosemary Tonic Water | Bombay Gin

8 Mojito

Rum | Mint | Sugar | Soda

**optional seasonal mojito: cranberry chutney*

8 Pisco Sour

Machu Pisco | Simple Syrup | Lemon Juice | Egg White

8 Seasonal Punch

**Rotating punch depending upon the season*

COFFEE

3 Coffee | 2.75 Espresso | 3.5 Cappuccino | 3.5 Latte

2.75 Macchiato | 3.25 Cortado | 3.5 Mocha | 5 Hot Chocolate

TEA

3 English Breakfast | Green | Mint | Chamomile | Spice

Cheese

5

Greenhill Camembert | soft | cow's milk | sweet grass dairy | GA

Bonne Bouche | soft | goat's milk | Vermont creamery | VT

Ameribella | semi-soft | washed rind | raw cow's milk | Jacobs & Brichford | IN

Shepherds Blend | semi-soft | Cow, Goat & Sheep milk | Sid cook | WI

Cabra la Mancha | semi-firm | washed rind | goat's milk | Firefly farm | MD

Thomasville Tomme | semi-firm | raw cow's milk | sweet grass dairy | GA

Marissa | semi-firm | sheep's milk | Sid cook | WI

Dante | semi-hard | sheep's milk | Wisconsin Sheep Dairy cooperative | WI

Everton | hard | raw cow's milk | Jacobs & Brichford | IN

Asher Blue | raw cow's milk | sweet grass dairy | GA

Blue paradise | double cream | cow's milk | Hook's cheese company | WI

DESSERTS

7

Chocolate soufflé | goat cheese gelato

Apple braised in spices | ginger mascarpone mousse

Blackberries & Lychee cobbler | mint ice

Churros | mocha

Bacon-maple gelato

Grapes & Brie