

Signature

COCKTAILS

Warm Embrace

\$17

Elijah Craig Barrel Selection Bourbon,
Cinnamon, Candied Yam, Cherry Bark
Bitters, Marshmallow

Tequila Sunfall

\$19

Don Julio Blanco Tequila, Lime,
Triple Sec, Blood Orange,
Simple, Tajin

Bubbly Negroni

\$19

Beefeater Gin, Campari, Carpano
Antica, Prosecco

Tokyo Twilight

\$22

Suntory Toki Japanese Whisky,
Genshu Japanese Sake, Giffard
Ginger of The Indies, Ginger Bitters,
Ginger Candy

Pom de Vie

\$17

Bacardi Light Rum, Flor de
Cana Rum, Pomegranate juice, Lime
Juice, Luxardo maraschino

Blushing Fizz

\$16

Ketel One Vodka, Strawberry
Ube, Prosecco, Dahlia Flower

Signature



COCKTAILS

Ruby Revival

\$18

Bombay Sapphire Gin, Carpano
Dry Vermouth, Raspberry,
Strawberry, Lemon, Vegan Foam

Autumn Pulse

\$19

Aperol, Desert Pear, Grapefruit,
Lime, Prosecco, Fever Tree Soda
Water

SOBER- CURIOUS COCKTAILS

Midnight Currant

\$15

Lyres Italian Orange, Black current,
Fever- Tree Tonic

White



WINE

Sparkling

6oz BTL

Freixenet Cava, Barcelona	187mL	\$14
Francis Ford Coppola, Prosecco, Italy	\$14	\$48
Gruet Sauvage, New Mexico	\$17	\$58

Rose

Chateau D' Esclans, France	\$20	\$69
Fleur De Mer, France	\$18	\$63

Pinot Grigio

Meridian, California	\$13	\$44
Pighin, Italy	\$16	\$57

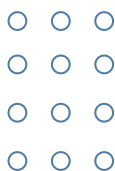
Sauvignon Blanc

Whitehaven, New Zealand	\$13	\$44
Emmolo, California	\$19	\$67

Chardonnay

Meridian, California	\$13	\$44
Clos Du Bois, California	\$14	\$48
Sonoma-Cutrer, California	\$19	\$64

Red



WINE

Pinot Noir

	6oz	BTL
Mohua, New Zealand	\$15	\$49
Elouan, Oregon	\$16	\$55
Sonoma-Cutrer, California	\$19	\$64

Merlot

Columbia Crest H3, Washington	\$13	\$44
J. Lohr Los Osos, California	\$14	\$48

Malbec

Bodega Amalaya, Argentina	\$14	\$48
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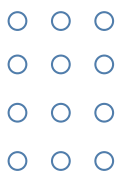
Cabernet Sauvignon

Avalon, California	\$14	\$48
Justin, California	\$19	\$64

Dessert

Flore De Moscato. California	\$13	\$44
Chateau St. Michelle Riesling, Washington	\$13	\$44

Bottled



BEER

IPA

Scofflaw P.O.G. Basement 	\$10
SweetWater 	\$10
Creature Comforts Tropicalia	\$10
Terrapin Hopsectioner	\$10

ALE

Fat Tire	\$10
Reformation Cadence	\$10
SweetWater 420 	\$10
Blue Moon Belgian White	\$10

Lager

Budweiser	\$9
Bud Light	\$9
Coors Light	\$9
Michelob Ultra	\$9
Miller Lite	\$9
Samuel Adams Boston	\$9

Stout

New Holland Dragon's Milk	\$11
Guinness	\$11

Import

Amstel Light	\$10
Corona Extra	\$10
Corona Light	\$10
Heineken	\$10

Pilsner

Stella Artois	\$10
Modelo Especial	\$10

Seltzer

Truly	\$10
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Non-Alcoholic

Heineken 0.0	\$10
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Other

ATL Cider 	\$10
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Mozzarella Sticks \$12

Italian- Style Breadding,
Marinara Dipping Sauce

Buffalo Chicken Dip \$17

Spicy Buffalo Sauce, Pulled Chicken,
Tortilla Chips and Vegetable Sticks

Wings \$20

Choice of Buffalo, Lemon Pepper,
or Sweet Chili

Chicken Quesadilla \$19

Flour Tortilla, Tri Color Peppers, Onion,
Three Cheese Blend, Salsa

Caesar Salad \$14

Hearts of Romaine, Hand-Shaved
Parmesan, Homemade Croutons

Marriott Smash Burger \$23

Applewood-Smoked Bacon, Pepper Jack
Cheese, Caramelized Onions, Mushrooms,
HV Aioli, Fried Cage-Free Egg, Brioche Bun

Seared Salmon \$32

Vegetable Fried Rice, General Tso Sauce