

# W I N E & C H A M P A G N E

Glass

Bottle

<b>I O House White</b>	<i>Chardonnay</i>	<b>10</b>	<b>40</b>
<b>De Nizas</b> , Languedoc	<i>Dry Rosé</i>	<b>12</b>	<b>48</b>
<b>Capasaldo</b> , North Italy	<i>Moscato</i>	<b>12</b>	<b>48</b>
<b>Ruffino</b> , Tuscany	<i>Pinot Grigio</i>	<b>13</b>	<b>52</b>
<b>Nobilo</b> , New Zealand	<i>Sauvignon Blanc</i>	<b>14</b>	<b>56</b>
<b>Sonoma Cutrer</b> , Russian River Ranches	<i>Chardonnay</i>	<b>16</b>	<b>64</b>
<b>Cuvaison</b> , Napa Valley	<i>Chardonnay</i>		<b>90</b>
<b>L Jadot C Charlemagne</b>	<i>White Burgundy</i>		<b>250</b>
<b>I O House Red</b>	<i>Merlot</i>	<b>12</b>	<b>48</b>
<b>Trapiche</b> , Argentina	<i>Malbec</i>	<b>13</b>	<b>52</b>
<b>Roth Estate</b> , Alex Valley	<i>Cabernet</i>	<b>15</b>	<b>60</b>
<b>Napa Cellars</b> , Napa Valley	<i>Pinot Noir</i>	<b>16</b>	<b>64</b>
<b>Sonoma Cutrer</b> , Sonoma Coast	<i>Pinot Noir</i>		<b>110</b>
<b>Jordan</b> , Sonoma	<i>Cabernet</i>		<b>120</b>
<b>La Marca</b>	<i>Prosecco</i>	<b>12</b>	
<b>Veuve Clicquot</b>	<i>Brut</i>	<b>25</b>	
<b>Veuve Clicquot</b>	<i>Rosé</i>	<b>35</b>	
<b>Santa Margherita</b>	<i>Rosé</i>	<b>15</b>	<b>56</b>
<b>Laurent-Perrier</b>	<i>Brut</i>	<b>25</b>	<b>175</b>
<b>Piper-Heidsieck</b>	<i>Brut</i>		<b>225</b>

## B E E R

<b>Goose Island Sofie</b> Farmhouse Ale			<b>9</b>
<b>Corona</b> Lager			<b>7</b>
<b>Stella Artois</b> Pale Lager			<b>8</b>
<b>Guinness Draught Bottle</b> Stout			<b>8</b>
<b>Goose Island IPA</b> India Pale Ale			<b>8</b>
<b>Miller Lite</b> Lager			<b>6</b>
<b>New Belgium “Fat Tire”</b> Amber			<b>8</b>
<b>Lagunitas Lil’ Sumpin’ Sumpin’</b> Wheat Ale			<b>8</b>

### Chef Nathaniel Cayer

21% service fee added to groups of 6+ | Seating is limited to 2 hours for dining services.

This Menu is Served:

2PM-2AM Monday-Friday | 11AM-3AM Saturday | 11AM-2AM Sunday