

WINE & CHAMPAGNE

		<i>Glass</i>	<i>Bottle</i>
Whispering Angel , Provence	<i>Rosé</i> <i>Magnum 1.5L</i> <i>Double Magnum 3L</i>	16	64 125 250
I O House White	<i>Chardonnay</i>	10	40
Capasaldo , North Italy	<i>Moscato</i>	12	48
Ruffino , Tuscany	<i>Pinot Grigio</i>	13	52
Nobilo , New Zealand	<i>Sauvignon Blanc</i>	14	56
Sonoma Cutrer , Russian River Ranches	<i>Chardonnay</i>	16	64
Cuvaison , Napa Valley	<i>Chardonnay</i>		90
L Jadot C Charlemagne	<i>White Burgundy</i>		250
I O House Red	<i>Merlot</i>	12	48
Trapiche , Argentina	<i>Malbec</i>	13	52
Roth Estate , Alex Valley	<i>Cabernet</i>	15	60
Napa Cellars , Napa Valley	<i>Pinot Noir</i>	16	64
Sonoma Cutrer , Sonoma Coast	<i>Pinot Noir</i>		110
Jordan , Sonoma	<i>Cabernet</i>		120
La Marca	<i>Prosecco</i>	12	
Veuve Clicquot	<i>Brut</i>	25	
Veuve Clicquot	<i>Rosé</i>	35	
Santa Margherita	<i>Rosé</i>	15	56
Laurent-Perrier	<i>Brut</i>	25	175
Piper-Heidsieck	<i>Brut</i>		225
B E E R			
Goose Island Sofie Farmhouse Ale			9
Corona Lager			7
Stella Artois Pale Lager			8
Guinness Draught Bottle Stout			8
Goose Island IPA India Pale Ale			8
Miller Lite Lager			6
New Belgium "Fat Tire" Amber			8
Lagunitas Lil' Sumpin' Sumpin' Wheat Ale			8

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