

FEATURED COCKTAILS

all featured cocktails are \$16 each

VAN DOWN BY THE RIVER

castle & key ‘sacred springs’ vodka, spiced cranberry, earl grey-honey syrup, lemon, bordiga bianco

HANS & FRANZ

dampfwerk gin, concord grape reduction, rosemary-honey, lemon

GILLY

planteray original dark rum, spiced pear syrup, st. elizabeth all spice dram, lime

SWEATER WEATHER

pueblo viejo blanco, ancho reyes verde chili liqueur, fuji apple, lime, topo chico, toasted sunflower salt

CAMPFIRE OLD FASHIONED

1792 bourbon, toasted marshmallow syrup, chocolate and mole bitters

ZERO PROOF

THE DAILY AFFIRMATION..... 12

carrot-ginger juice, turmeric-honey syrup, three spirits ‘social’, tonic

+ add vodka..... 3

created in collaboration with our friends at

Refine

Aesthetics of Wellness

DRAUGHT BEER

MARZEN-STYLE LAGER

Sierra Nevada ‘Oktoberfest’..... 10

IPA

Creature Comforts ‘Tropicalia’..... 10

LIGHT LAGER

Michelob Ultra..... 8

PILSNER

Stella Artois..... 7

PACKAGED BEER

IPA

Athletic Brewing Co. ‘Run Wild’ (NA)..... 7

Bearded Iris ‘Homestyle’..... 8

MEXICAN LAGER

Pacifico Clara..... 6

PILSNER

Bearded Iris “Pep Talk”..... 8

BELGIAN-STYLE WHEAT

Allagash White..... 7

PALE ALE

Sierra Nevada..... 8

HAZY IPA

Sierra Nevada ‘Hazy Little Thing’..... 8

BEVERAGES

SOFT DRINKS

coca-cola products..... 4

coke, diet coke, coke zero, sprite, ginger ale

ICED TEA & LEMONADE

sweet / unsweet tea..... 5

lemonade..... 5

WINES BY THE GLASS

SPARKLING

GLERA

Pasqua ‘Romeo & Juliet ’ Prosecco Treviso DOC NV..... 12

(white peach, green apple, floral)

WHITE

ALBARIÑO

Granbazán ‘Etiqueta Verde’, Rías Baixas 2024..... 14

(crisp, mineral, green apple)

SAUVIGNON BLANC

Von Winning ‘II’ Trocken, Pfalz 2022..... 12

(gooseberry, passionfruit, fresh cut grass)

The Ned, Marlborough 2024..... 11

(white peach, kaffir lime, zesty)

D. Riffault ‘Cortem á bâtis’, Sancerre 2024..... 18

(gooseberry, citrus, mineral)

Groth, Napa Valley 2023..... 16

(grapefruit, lemongrass, white peach)

CORTESE

Villa Sparina, Gavi DOCG 2023..... 11

(lemon, green apple, almond)

PINOT GRIGIO

Pasqua ‘Black Label’ Pinot Gris 2024..... 11

(pear, white flowers, citrus zest)

CHARDONNAY

D. Merlin Mâcon Bourgogne, Burgundy 2022..... 17

(tart apple, sea spray, powdered stone)

Flowers, Sonoma Coast 2023..... 17

(white flowers, coastal minerality, kaffir lime)

ROSÉ

CINSAULT BLEND

Peyrassol ‘La Croix’, Méditerranée IGP 2024..... 13

(strawberry, melon, saline)

RED

PINOT NOIR

Lingua Franca ‘Avni’, Willamette Valley 2023..... 16

(wild berries, forest floor, warm spice)

MENCÍA

Raúl Pérez ‘Ultreia Saint Jacques’, Bierzo 2021..... 16

(expressive, juicy, elegant)

CLARET

C. Les Gravierès de la Brandille, Bordeaux 2019..... 13

(red currant, leather, tannic)

CABERNET FRANC

El Enemigo, Mendoza 2022..... 15

(black fruit, spicy, mineral-driven)

TEMPRANILLO

Sardón, Quinta Sardonía, Castilla y León 2021..... 16

(blackberry, spice, subtle tobacco)

CABERNET SAUVIGNON

Royal Prince ‘Reserve’, Napa Valley 2021..... 17

(black currant, vanilla, leather)

Brendel ‘Cooper’s Reed’ by Heitz Cellar, North Coast 2021..... 15

(black cherry, cedar, silky)

Shafer ‘One Point Five’, Napa Valley 2022..... 48

(bright red fruits, cedar, rich earth)

Groth Oakville ‘Reserve’, Napa Valley 2021..... 52

(opulent, dark fruits, savory oak)

COFFEE & TEA SERVICE

FRENCH PRESS COFFEE

coffee train (greensboro, ga)..... 6

(decaffeinated available)

HOT TEA

republic of tea..... 4

(selections vary, ask your server)

WATER

saratoga still spring water..... 8

saratoga sparkling spring water..... 8

PLEASE DRINK RESPONSIBLY.

Be prepared to show I.D. - No alcoholic beverage will be served to patrons under 21.