

wine



sparkling

Domaine Ste. Michelle VS Brut California	g 8	b 25
Piper Sonoma Sonoma	g 8	b 25
Schramsburg "Michelle Brut" Napa Valley		b 55

chardonnay

Coastal Vine California	g 8	b 25
Rodney Strong "Chalk Hill" Sonoma	g 12	b 25
Sonoma Cutrer Russian River Valley	g 14	b 45
Miner Napa Valley		b 48
Etude Carneros		b 63

other whites

Pinot Grigio, Coastal Vines California	g 8	b 25
Pinot Gris, A to Z Oregon	g 10	b 34
Sauvignon Blanc, Wavertree Santa Ynez Valley	g 9	b 28
Sauvignon Blanc, Twomey Carneros		b 52
Riesling, Boundary Breaks Fingers Lake NY	g 10	b 34
Rose, Charles & Charles California	g 9	b 32
White Blend, Evolution Oregon	g 12	b 40

cabernet sauvignon

Coastal Vines California	g 8	b 25
B.R.Cohn North Coast California	g 8	b 25
Joel Gott 815 California	g 14	b 45
Mount Veeder Napa Valley		b 64
Faust Napa Valley		b 78
Silver Oak Alexander Valley		b 120

pinot noir

Mark West California	g 8	b 25
Belle Glos "Meiomi" Sonoma	g 12	b 40
Baileyana "Fire Peak" Sonoma	g 14	b 45
Martinelli Russian River Valley		b 72
Penner-Ash Willamette Valley		b 75

other reds

Merlot, Red Rock California	g 8	b 25
Malbec, Alamos "Seleccion" Mendoza	g 10	b 34
Syrah, 6th Sense Lodi	g 11	b 38
Petite Sirah, Petit Petite Lodi	g 12	b 40
Red Blend, Bridlewood "Blend 175" California	g 12	b 40
Merlot, Franciscan Napa Valley		b 40
Red Blend, The Prisoner Napa Valley		b 75

happy hour

Monday-Friday 4pm-6:30pm | Saturday's 2pm-6pm
 \$3 Domestic Bottles
 \$4 Glasses of House Wine
 \$5 Draft Beers & Call Cocktails
 \$6 Adobo Hummus, Guacamole & Sizzle Chips
 \$7 House Cocktails

bubbles

|| \$12 ||

Enjoy \$12 bottles of Wycliff Brut!

monday-friday 11am - 4pm | saturday 10:30am - 2pm | sunday 10:30-2pm

juice carafes

Create and share your own unique mimosas with our carafes of juice!

\$4 each | 3 different juices for \$9

blood orange | cherry | white peach | pink guava

cranberry | orange | pineapple

bottomless mimosas

|| \$18 ||

Enjoy classic mimosas pre mixed with Wycliff Brut and orange juice!

monday-friday 11am - 4pm | saturday 10:30am - 2pm | sunday 10:30-2pm

house cocktails

muddled strawberry | 8
strawberries, lemon syrup, champagne

sangria blanca | 10
flavored rum, moscato, peach
liqueur, fresh fruit

pickly pear margarita | 10
el jimador, triple sec, prickly pear
juice, house sour mix, simple syrup

tennessee whiskey sour | 10
jack daniel's, simple syrup,
lemon juice, luxardo cherry

elderflower gin & tonic | 9
hendricks gin, st. germain, lime juice,
simple syrup, peychauds bitters, tonic

spiked southern tea | 8
earl gray simple syrup, tito's
vodka, lemon juice

bottle / Cans

Bud Light | Budweiser | Coors Light

Michelob Ultra | Miller Lite

Yazoo Dos Perros | Yuengling

Nashville Lager | Fat Bottom Seasonal Cans

Tennessee Brew Works Seasonal Bottles

draft beer

Black Abbey Brewing
"The Rose" Belgian Blonde Ale
Nashville, TN 5.4% ABV

Jubilee Craft Beer Co.
"Randy's IPA" IPA
Nashville, TN 5.5% ABV

Fat Bottom Brewing
"Ruby" American Red Ale
Nashville, TN 5.3% ABV

Tennessee Brew Works
"Southern Wit" White Ale
Nashville, TN 5.14% ABV

Hap & Harry's
"Tennessee Lager"
Nashville, TN 4.9% ABV

Turtle Anarchy Brew Co.
"Portly Stout" Stout
Nashville, TN 6.2% ABV

Jackalope Brewing Company
"Bear Walker" Maple Brown Ale
Nashville, TN 5.1% ABV

Yazoo Brewing Co.
"Pale Ale" American Pale Ale
Nashville, TN 5.8% ABV