

△ SPARKLING & CHAMPAGNE

	750ml
Chandon Rosé, CA	70
Taittinger Cuvée Prestige, Champagne, FR	115
Drappier Brut, FR	140
Lanson 'Black Label' Brut Champagne, FR	150
Delamotte Brut, FR	160
Perrier-Jouët Grand Brut Champagne, FR	170
Pehu Simonet Brut Champagne, FR	190
Raventós i Blanc 'de Nit' Cava Rosé, ES (1500ml)	195
Billecart-Salmon Brut Réserve, FR	225
Laurent-Perrier Cuvée Brut Rosé Champagne, FR	250
Bollinger 'La Grande Année' Brut Champagne, FR (2005/2007)	350
Moët & Chandon 'Dom Pérignon' Brut Champagne, FR	550
Louis Roederer 'Cristal' Brut, FR	985
Armand de Brignac 'Ace of Spades' Brut Rosé Champagne, FR	995
Moët & Chandon 'Dom Pérignon' Brut Magnum Champagne, FR (1500ml)	1500
Krug 'Grand Cuvée' Brut, FR (1500ml)	2000

△ TABLE SERVICE

Vodka

	750ml
Absolut <i>Original, Raspberri, Mandarin, Vanilla</i>	190
Ketel One	190
Belvedere	200
Cîroc <i>Original, Peach, Pineapple, Coconut</i>	260
Belvedere Magnum Plus (1750ml)	575
Belvedere Double Magnum (3000ml)	1000

Gin

Tanqueray	190
Eau Claire Distillery Sub Rosa	190
Bombay Sapphire	200
The Botanist	275
Hendrick's	275

Tequila

1800 Reposado	225
Patrón Silver	355
Don Julio Reposado	390
Casamigos Añejo	400
Don Julio 1942	725
Gran Patrón Platinum	1200

△ TABLE SERVICE

<i>Bourbon</i>	750ml
Bulleit	190
Maker's Mark	225
Woodford Reserve	250
<i>Rum</i>	
Bacardi Spiced	175
Bacardi Reserva 8 Year	235
Bacardi Gran Reserva 10 Year	275
Flor de Caña 18 Year	350
<i>Whisky</i>	
Crown Royal	195
Bearface 7 Year	235
Rittenhouse 100 Proof Bond	275
<i>Cognac</i>	
Hennessy VS	325
Hennessy VSOP	410
Hennessy XO	1200
Hennessy Paradis	3000

△ TABLE PACKAGES

<i>Package 1</i>	325	<i>Package 3</i>	625
Absolut vodka & flavours (750ml) or Sub Rosa gin (750ml), Drappier Brut Champagne (750ml), charcuterie recommended 4–6 guests		two bottles of Cîroc vodka & flavours (750ml), Billecart-Salmon Brut Réserve Champagne (750ml), charcuterie recommended 8–12 guests	
<i>Package 2</i>	425	<i>Package 4</i>	1100
Belvedere vodka (750ml), Pehu Simonet Brut Champagne (750ml), charcuterie recommended 4–6 guests		Belvedere vodka (1750ml), Dom Pérignon Brut Champagne (750ml), charcuterie recommended 8–12 guests	

△ SIGNATURE COCKTAILS

<i>Old Fashioned</i> (2oz)	15	<i>Negroni</i> (3oz)	15
Buffalo Trace bourbon, simple syrup, angostura bitters		Vermouth, Sub Rosa gin, Campari	
<i>Grizzly Mule</i> (2oz)	15	<i>Margarita</i> (2oz)	15
Belvedere vodka, lime juice, simple syrup, ginger beer		Sauza silver tequila, agave syrup, lime juice	

△ WINES BY THE GLASS

<i>Sparkling</i>	5oz	750ml	
Benvolio Prosecco, Veneto, IT	13	68	
Chandon Rose, California	14	70	
Taittinger Cuvée Prestige, Champagne, FR	21	115	
<i>Rosé</i>	6oz	9oz	750ml
Fabre en Provence, Côtes de Provence, FR	14	21	59
<i>White</i>			
Joel Gott Sauvignon Blanc, California	14	21	59
Ballard Lane Chardonnay, Central Coast, CA	15	22	61
<i>Red</i>			
Noble Vines '667' Pinot Noir, Monterey, CA	15	23	62
Joel Gott Cabernet Sauvignon, California	16	24	67

△ BEER & CIDER

<i>Draught</i>	16oz	<i>Bottle</i>	
Alexander Keith's	8.5	Fahr (non-alc)	6
Big Rock 'Grasshopper' Wheat Ale	8.5	Budweiser (341ml)	7.5
Liberty Commons Lager	8.5	Bud Light (341ml)	7.5
Parallel 49 'Trash Panda' Hazy IPA	8.5	Truck 59 Cider (???)ml)	9
Stella Artois	8.5	Corona (330ml)	8
Trolley 5 'A Hazy Shade' Pale Ale	8.5	Guinness (500ml)	9
Trolley 5 'High Five' IPA	8.5		
Trolley 5 'Turntable' Lager	8.5		