



summer whites

Txakolina Ulacia, *Spain*, 2021 \$65

Foral Vinho Verde Alvarinho, *Portugal*, 2021 \$52

Bollini Pinot Grigio, *Italy*, 2019 \$52

Satellite Sauvignon Blanc, *Marlborough, NZ*, 2021 \$52

Grey's Peak Sauvignon Blanc, *Waipara, NZ*, 2019 \$82

Karl Lagler Gruner Veltliner, *Austria*, 2019 \$68

Vouvray Domaine Du Viking Chenin Blanc, *Loire Valley, France*, 2017 \$72

Alphonse Mellot Sancerre, *France*, 2021 \$92

Eve Chardonnay, *Washington*, 2019 \$54

St. Francis Chardonnay, *Sonoma, CA*, 2019 \$60

Paul Pernet Bourgogne Blanc, *France*, 2018 \$98

Jordan Chardonnay, *Sonoma, CA* \$83

rose

Fortant, *France* \$60

Whispering Angel, *France* \$70

Fuedo Montoni, *Italy* \$68

AIX, *France* \$65

sparkling

Poema Cava, *Spain* \$52

Canavel Rose Brut Prosecco, *Italy* \$56

Gratien Meyer Brut Champagne, *France* \$60

Pol Roger Brut Champagne, *France* \$140

Veuve Clicquot Brut Champagne, *France* \$145

reds

De Loach Pinot Noir, *Sonoma, CA*, 2019 \$52

Balletto Estate Pinot Noir, *Sonoma, CA*, 2018 \$92

Nieto Senetiner Malbec, *Mendoza, Argentina*, 2020 \$56

La Vendimia Rioja, *Spain*, 2018 \$52

R. Collection Field Blend, *Sonoma, CA*, 2019 \$56

La Renjardière Cotes Du Rhone, *France*, 2019 \$56

Decoy Cabernet Sauvignon, *Sonoma, CA*, 2018 \$69

Frank Family Cabernet Sauvignon, *Napa Valley*, 2018 \$140

Trim Cabernet Sauvignon, *California*, 2018 \$60

*df = dairy free, dfo = dairy free option, gf = gluten free, gfo = gluten-free option, vo = vegetarian option

**Please inform your server of any food allergies. Consumption of raw or under-cooked meat or seafood may increase your chance of food-borne illness.

***A 1% Kitchen Appreciation Fee will be applied to the food portion of your final bill: this will allow our kitchen staff to share in the restaurant's success-this fee compensates our kitchen team for their significant work in providing the best and freshest food for our guests. This appreciation fee does not represent a tip, gratuity or service charge for our front of the house staff, including servers, bussers and bartenders. This fee goes straight to the kitchen staff. We appreciate your support in recognizing our back of the house staff employees' hard work; however, if you wish to not participate, please let your server or bartender know and we will happily remove it for you.



n a n t u c k e t

whiskey&scotch

- Long Branch \$16
- Basil Hayden \$16
- Bulleit Bourbon \$15
- Bulleit Rye \$15
- Buffalo Trace \$14
- Jack Daniel \$14
- Jim Beam \$13
- Canadian Club Rye \$13
- Knob Creek \$16
- Makers Mark \$15
- Woodford Reserve \$17
- Four Roses \$14
- Michter's Rye \$17
- Crown Royal \$16
- Jameson \$13
- High West Bourbon \$16
- High West Double Rye \$16
- Talisker 10 \$17
- Glen Scotia Double Cask \$ \$18
- Johnie Walker Black \$15
- Chivas Regal \$16

rum

- Bacardi \$ 13
- Captain Morgan \$13
- Gosling's \$ 13
- Meyers \$14
- Malibu \$13
- Mount Gay \$13
- Mount Gay Black \$ 16
- Flor De Cana 7yr. \$16
- Zafra 21 \$20
- Plantation \$16
- Plantation Pineapple \$16
- Paranubes \$17
- Dom Q 7rd \$18

gin

- Bombay Sapphire \$14
- Hendricks \$15
- Tanqueray \$14
- Fords \$13
- Malfi \$15
- Nolet's \$17

tequila&mezcal

- Casamigos Blanco \$15
- Casamigos Reposado \$18
- Casamigos Anejo \$13
- El Jimador \$13
- Espolon Blanco \$14
- Don Julio Blanco \$16
- Don Julio 1942 \$42
- Clase Azul \$40
- Calirosa Blanco \$20
- Calirosa Anejo \$22
- Cenote Blanco \$15
- Patron Estate \$30
- Patron Reposado \$18
- Patron Silver \$16
- Langosta Blanco \$15
- Ghost \$13
- Tequila Ocho Blanco \$16
- Hornitos Reposado \$18
- Herradura Anejo \$22
- Campeón Blanco \$18
- Lunazul Blanco \$15
- 818 Blanco \$19
- Mezcal Verde \$14
- Casamigos Mezcal \$22
- Exotico Blanco \$13
- Bozal Espadin Mezcal \$20
- Montelobos Espadin Mezcal \$15

cordials

- Fernet \$14
- Montenegro \$13
- Amaro Etna \$13
- Amaretto Disaronno \$14
- Grand Marnier \$15
- Aperol \$14
- Campari \$14
- Frangelico \$14
- Baileys \$14
- Sambuca \$14
- St. Germain \$14
- Hennessey \$18

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