



established 2013

## White Wines

		<i>Glass</i>	<i>Bottle</i>
<b>Sauvignon Blanc   Rodney Strong Northern Sonoma   2021</b>	Zesty citrus notes of grapefruit, Meyer lemon and a light grassiness, gives way to tropical fruit and melon characteristics.	\$10	\$45
<b>Chardonnay   La Crema Sonoma Coast   2020</b>	Aromas of lemon, nectarine, jasmine followed by crisp green apple, tangerine and yellow plum. Is juicy with a lingering finish	\$12	\$55
<b>Chardonnay   Trefethen Oak Knoll District North Region</b>	Subtle notes of toasted oak with citrus flavors and hints of apple and pear. The finish is refreshing and smooth.	\$14	\$65
<b>Pinot Grigio   Terlato Friuli Colli Orientali   2022</b>	Bright aromas of peach, apricot and pear with a crisp and refreshing finish. Fuller bodied Pinot Grigio.	\$12	\$55
<b>Moscato Terre Siciliane IGT   Corvo Italy   2020</b>	Well balanced with alluring touch of sweetness; aromas of ripe peach, apricot and white flowers	\$10	\$45
<b>Prosecco Doc Treviso Brut   Mionetto Italy</b>	Light crisp flavors of golden apple, honey and white peach. Dry sparkling wine.		<b>Half Bottle \$18</b>

## Red Wines

		<i>Glass</i>	<i>Bottle</i>
<b>Merlot   Estancia Central Coast California   2021</b>	Flavors of soft blue & black berries, cherry cola & toasty vanilla	\$9	\$40
<b>Merlot   Stags' Leap Napa Valley   2020</b>	Black cherry, red currant, and black plum, with spiced notes of cinnamon, clove, vanilla, and caramel, dry finish	\$14	\$65
<b>Cabernet Sauvignon   Raymond Family Classic North Coast California   2018</b>	Jammy flavors of blackberry, cassis and plum balanced with earthy characteristic. Soft, approachable wine.	\$10	\$45
<b>Cabernet Sauvignon   Clos du Bois Reserve Alexander Valley   2017</b>	Rich & full bodied; luscious blackberry & currant flavors	\$12	\$55
<b>Pinot Noir   The Four Graces Willamette Valley   2016</b>	Flavors of raspberry, dark cherry, black pepper & hints of light roast coffee	\$12	\$55
<b>Red Blend   Banshee Mordecai Sonoma County   2019</b>	Mélange of blue fruit flavors, rustic leather tannins and meaty tones giving way to a smooth, milk chocolate finish	\$12	\$55
<b>Chianti Classico   Tenuta di Arceno Garantita   2021</b>	Aromas of wild violets, good acidity & balanced tannins	—	\$65

## Unique Wine

		<i>Glass</i>	
<b>Tawny Port   Warre's Otima 10 Yr Portugal</b>	Lighter style Port Wine. Racy and fresh, with detailed green fig, dried cherry, incense and hazelnut notes. Offers a long, focused finish.	\$19	



# Elements

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## Spirits

### Bourbon

Maker's Mark	\$10
Basil Hayden's	\$12
Woodford Reserve	\$14
Woodford Reserve Double Oak	\$18

### Whiskey

Crown Royal	\$10
Jack Daniels	\$10

### Scotch

Dewar's White Label	\$10
Balvenie Double Wood 12 year	\$16

### Gin

Boodles Gin	\$9
Bombay Sapphire	\$11

### Vodka

Tito's   Gluten Free	\$9
Grey Goose	\$11

### Cordials

Baileys	\$9
Kahlúa	\$9



## Classic Cocktails

### Manhattan

Woodford Reserve Bourbon blended with sweet vermouth, dash of aroma bitters, cherry **\$16**

### Old Fashioned

Maker's Mark Bourbon with simple syrup, dash of orange bitters, dried orange **\$13**

### Gimlet

Bombay Sapphire Gin stirred with simple syrup, fresh lime juice, served neat **\$13**

### Moscow Mule

Tito's Vodka, fresh lime juice, mint leaves, ginger beer **\$12**

### Martini

Your choice of Gin or Vodka, shaken with extra dry vermouth, splash of olive juice **\$13**

### Lemon Drop Martini

Tito's Vodka, triple sec, fresh lemon juice, simple syrup, served neat in sugared rim glass **\$13**

### Cosmopolitan

Tito's Vodka, triple sec, fresh lime juice, cranberry juice, served neat **\$13**

## Beer Selection **\$4 each**

<b>Stella Artois</b>   pale lager	<b>90 Shilling Scottish Ale</b>   amber
<b>Michelob Ultra</b>   light lager	<b>Fat Tire Belgium Ale</b>   amber
<b>KC Bier Co. Dunkel</b>   brown lager	<b>Smithwick's Irish Ale</b>   red

## Non Alcoholic Options **\$2 each**

<b>Coca-Cola</b>	<b>Ginger Ale</b>	<b>Tonic</b>
<b>Diet Coke</b>	<b>Ginger Beer</b>	<b>Club Soda</b>
<b>Sprite</b>	<b>Cranberry Juice</b>	