

Drink Menu

WINES

Whites

Glass | Bottle

Vigneti del Sole - Pinot Grigio

\$9 | N/A

Light, apple, fruity, could drink out of a straw

Kermit Lynch - Moscato

\$10 | \$35

Sweet, little bubbly, peachy, rose

Olema - Oaked Chardonnay

\$8 | \$28

Feels serious, a little dry, vanilla

Fallegro - Vermentino

\$8 | N/A

If Sauvignon Blanc and Pinot Grigio had a baby + bubbles

Reds

Danaus - Red Blend

\$7 | N/A

Easy to drink, good with cured meats, cherry

Klinker Brick - Syrah

\$9 | N/A

Bold, chocolate, peppery, Mal's favorite (so save her a glass)

Send Nudes - Pinot Noir

\$9 | \$32

On the menu partly for the name. Vanilla and oak

Routestock - Cab Sav

\$10 | \$35

So smooth, a tad dry, really good with cured meats

Cote de Brouilly - Beaujolais

\$13 | N/A

Light body, a close cousin to pinot, a little tart

Sparkling

Une Femme The Callie - Rosé

\$12 | \$45

Light, little sweet, women owned wine company

Toasted Yolk - Brut

\$8 | \$20

Champagne but we can't call it that. Delicious, great for the table

Wine Flight

Wine Flight

\$20

Enjoy 4 pours of your choosing!

Drink Menu

BEER

On draft

Fossil Cove - Blonde

\$8

Ozark Beer Company - Strawberry
Rhubarb Cider

\$9

Ozark Beer Company - Lager

\$9

Bottle/Can

Ozark Beer Company - Ozark IPA

\$7

Ozark Beer Company - Seasonal
Lager (Limited availability)

\$7

NON-ALC

N/A Wine

FOY - Dealcoholized Chardonnay

\$10 | N/A

Zesty, vanilla, NWA woman owned wine company

Saint Viviana - Dealcoholized Cab Sav

\$9 | N/A

Cherry, baking spices, yummy with brisket bites

Kombucha

Ferm Kombucha - Grape (16oz)

\$7

Delicious, light and locally brewed, on draft

Soda and Water

Diet Coke

\$3

Sparkling Water (500 mL)

\$2.5

Spindrift Sparkling Water

\$1.5

Lemon, Tangerine or Lime