

WINES BY THE GLASS	12.5cL	25cL	50cL	BTL
CHAMPAGNE J. Lasalle, Brut Cuvée Preference, France <i>Crisp, Citrus, Stone Fruit</i>	\$18	-	-	\$78
SPARKLING ROSÉ Mas de Daumas, France <i>Fragrant Ripe Red Fruit</i>	\$12	-	-	\$52
PROSECCO Col Dorato, Extra Dry, Italy <i>Flowers, Apple, Grapefruit</i>	\$6	-	-	\$28
MOSCATO D'ASTI Elio Perrone, Sourgal Vineyard, Italy <i>Ripe Peaches, Raisins, Violets</i>	\$8	\$14	\$26	\$34
SAUVIGNON BLANC Conclusion, Morgaen Lee Vineyard, Napa Valley <i>Mango, Citrus, Orange Peel</i>	\$7	\$13	\$23	\$32
WHITE BLEND (<i>Chardonnay, Sauv Blanc, Nascetta</i>) Luigi Baudana, "Dragon", Langhe <i>Orchard Fruit, Elder Flower, Orange Peel</i>	\$8	\$14	\$26	\$36
CHARDONNAY Land of Saints, California <i>Lemon Curd, Baking Spice, Vanilla</i>	\$9	\$16	\$29	\$40
ROSÉ (<i>Grenache, Cinsault</i>) Guillaume Gonnet, Le Reveur, Cotes du Rhone <i>Watermelon, Strawberry, Floral</i>	\$6	\$11	\$20	\$28
PINOT NOIR Bow and Arrow, Willamette Valley <i>Cranberries, Black Cherry, Plum</i>	\$10	\$18	\$32	\$44
ITALIAN RED BLEND (<i>Nebbiolo / Arneis</i>) Luigi Giordano, Rosso, Langhe <i>Red Fruit Jam, Dried Flowers, and Plum</i>	\$9	\$16	\$29	\$40
RHONE BLEND Le Pigoulet, Vaucluse <i>Dark Berries, Herbs, Mineral</i>	\$9	\$16	\$29	\$40
MALBEC Vaglio, "Aggie", Valle de Uco, Mendoza <i>Blueberries, Crushed Stone, Hazelnut</i>	\$8	\$14	\$26	\$36
CABERNET SAUVIGNON One Stone, Paso Robles <i>Blackberry, Tobacco, Oak</i>	\$8	\$14	\$26	\$36

BEER

STONECLOUD BREWING, OKC

Neon Sunshine, Belgian Wit
5.5% ABV **(\$5.25)**

Havana Affair, Pilsner
4.6% ABV **(\$5.25)**

Chug Norris, Mosaic Pale Ale
5.4% ABV **(\$6)**

PRAIRIE ARTISAN ALES, TULSA

Rainbow Sherbet, Sour Ale
5.2% ABV **(\$7)**

Standard, Hoppy Farmhouse
5.6% ABV **(\$7)**

Phantasmagoria, Double IPA
8% ABV **(\$7)**

LIVELY BEERWORKS, OKC

Passion Fruit Tart, Sour Ale
5.3% ABV **(\$7)**

Amber Lager
5% ABV **(\$5)**

India Pale Ale
6.5% ABV **(\$5.50)**