

WINES BY THE GLASS	12.5cL	25cL	50cL	BTL
CHAMPAGNE J. Lasalle, Brut Cuvée Preference, France <i>Crisp, Citrus, Stone Fruit</i>	\$19	-	-	\$86
SPARKLING ROSÉ Mas de Daumas, France <i>Fragrant Ripe Red Fruit</i>	\$14	-	-	\$65
PROSECCO Col Dorato, Extra Dry, Italy <i>Flowers, Apple, Grapefruit</i>	\$6.50	-	-	\$29
MOSCATO D'ASTI Elio Perrone, Sourgal Vineyard, Italy <i>Ripe Peaches, Raisins, Violets</i>	\$9	\$16	\$28	\$39
SAUVIGNON BLANC Conclusion, Morgaen Lee Vineyard, Napa Valley <i>Mango, Citrus, Orange Peel</i>	\$8	\$14	\$25	\$35
WHITE BLEND (<i>Chardonnay, Sauv Blanc, Riesling, Nascetta</i>) Luigi Baudana, "Dragon", Langhe <i>Orchard Fruit, Elder Flower, Orange Peel</i>	\$9.50	\$17	\$32	\$44
CHARDONNAY Land of Saints, California <i>Lemon Curd, Baking Spice, Vanilla</i>	\$10	\$18	\$33	\$46
ROSÉ (<i>Grenache, Cinsault</i>) Guillaume Gonnet, Le Reveur, Cotes du Rhone <i>Watermelon, Strawberry, Floral</i>	\$6.50	\$11.50	\$21	\$29
PINOT NOIR Bow and Arrow, Willamette Valley <i>Cranberries, Black Cherry, Plum</i>	\$11	\$20	\$36	\$50
ITALIAN RED BLEND (<i>Nebbiolo, Arneis</i>) Luigi Giordano, Rosso, Langhe <i>Red Fruit Jam, Dried Flowers, and Plum</i>	\$10	\$18	\$33	\$46
RHONE BLEND (<i>Grenache, Syrah, Carignan, Cinsault</i>) Le Pigeolet, Vaucluse <i>Dark Berries, Herbs, Mineral</i>	\$10	\$18	\$33	\$46
MALBEC Vaglio, "Aggie", Valle de Uco, Mendoza <i>Blueberries, Crushed Stone, Hazelnut</i>	\$9.50	\$17	\$32	\$44
CABERNET SAUVIGNON One Stone, Paso Robles <i>Blackberry, Tobacco, Oak</i>	\$10	\$18	\$33	\$46

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)