

# Happy Hour

5pm - 7pm Sunday ~ Friday  
Till 9pm @ Downstairs Bar Thursday and Friday

At the Bar Only

## \$6 Beers

Peroni / Shiner Bock / Brooklyn Lager / Corona

## \$6 Wines

### Red

Malbec Jelu Estate;  
Zonda Valley, San Juan, Argentina 2012  
Cabernet Sauvignon (Certified Sustainable)  
Hayes Valley; Central Coast, Ca. 2016

### White

Pinot Grigio (Organic = Vegan)  
Purato, Sicilia Catarratto, Sicily, Italy 2016  
Sauvignon Blanc Virginie Taunt;  
Marlborough, New Zealand 2015

### Rosé

La Vidaubanaise - Côtes de Provence (Organic)  
Provence, France 2016

### Sparkling

Henry Varney  
Blanc de Blancs Brut, Loire Valley, France N.V.

## \$2 off Any Cocktail

## cocktails

### The Hummingbird

Hendricks Gin, St. Germain Elderflower liqueur,  
splash of lychee puree, fresh lime juice 13

### Hibiscus Margarita

house infused dried hibiscus flower tequila,  
agave syrup, fresh lime juice 13

### Grapefruit-Serrano Margarita

house infused serrano pepper tequila,  
fresh squeezed grapefruit juice, agave syrup, fresh lime juice 13

### Pineapple-Coconut Mojito

Monkey barrel aged Natural Coconut Rum, muddled mint,  
muddled pineapple, fresh lime juice, seltzer 13

### Kentucky Mule

Bulleit bourbon, fresh lime juice, house made ginger beer 14

### Spring Session

house infused fresh lavender vodka,  
fresh lemon juice, agave syrup, lavender-cinnamon rim 13

### Pimm's Cup

muddled cucumber, mint leaves and lime, pimm's No.1, ginger ale 13

### New York Sour

Old Overholt Rye Whiskey, fresh lemon juice,  
agave syrup, Fonseca Bin 27 Ruby Port float 14

### The Decolonizer

serrano chili pepper infused tequila, Borroso mezcal,  
fresh lime juice, agave syrup, fresh pressed cucumber limeade 14

### Amoxicillin

Johnnie Walker Red blended whiskey, honey syrup,  
fresh ginger extract, fresh lemon juice, Borroso mezcal float 14

### The Soho Manhattan

Bulleit Rye Whiskey, Carpano Antica Italian sweet vermouth,  
angostura bitters, brandied maraschino cherry 15

### Spring Natural Old Fashion

Woodford Reserve Bourbon, Angostura bitters, agave syrup,  
lemon peel, orange peel and maraschino cherries 15

Housemade Sangria 10 gl / 40 Carafe (1 Ltr.)

## white

**Pinot Grigio (1/2 bottle)**

Marco Felluga; Friuli, Italy 2016 19

**Chardonnay (1/2 bottle)**

"Overlook" Landmark; Carneros, CA. 2013 26

**Muscadet**

Domaine de l' Olivier; Loire, France 2015 31

**Sauvignon Blanc**

Virginie Taunt; Marlborough, New Zealand 2015 33

**Pinot Grigio (Certified Organic + Vegan)**

Purato, Sicilia Catarratto, Sicily, Italy 2016 32

**Pinot Blanc**

Hugel; Alsace, France 2014 33

**Riesling (Off Dry)**

Nik Weis St. Urbans-Hof; Mosel, Germany 2014 37

**Pinot Gris (Certified Organic)**

Bethel Heights; Willamette Valley, Oregon 2015 38

**Vouvray Sec (Biodynamic)**

"Cuvée Silex" Vigneau - Chevreau; Loire, France 2015 42

**Riesling Estate (Dry) (Certified Sustainable)**

Keuka Lake Vineyards, Finger Lakes, New York 2015 43

**Chardonnay (Certified Organic)**

Bonterra; Mendocino County, CA 2016 34

**Chardonnay**"Acero" Don Miguel Vineyard, Marimar Estate,  
Russian River Valley, CA. 2013 44**Gruner Veltliner (Certified Organic)**

Mantlerhof Lösssterassen, Kemstal, Austria 2014 45

**Sancerre**

Domaine Gérard Millet, Loire, France 2016 47

## sparkling

**Henry Varney**

Blanc de Blancs Brut, Loire Valley, France N.V. 31

**Prosecco Valdo Brut**

Veneto, Italy N.V. 32

**Prosecco Col Vektor Brut**

Valdobbiadene, Italy '16 41

**Moët et Chandon**

Impérial; Champagne, France N.V. 94

## red

**Cotes du Rhone (1/2 bottle)**

"Parallel 45"; Rhone, France 2014 19

**Chianti Classico (1/2 bottle)**

Badia a Coltibuono; Chianti, Italy 2015 24

**Cabernet Sauvignon (1/2 bottle)**

Trefethen; Napa Valley, Ca. 2013 36

**Rioja Crianza**

El Coto; Rioja, Spain 2014 32

**Cabernet Sauvignon (Certified Sustainable)**

Hayes Valley; Central Coast, Ca. 2016 34

**Malbec**

Jelu Estate; Zonda Valley, San Juan, Argentina 2013 36

**Barbera d' Asti**

Damilano; Piedmont, Italy 2014 42

**Pinot Noir**

MacRostie; Sonoma Coast, CA. 2014 47

**Syrah (Biodynamic)**

Beckman; Santa Ynez, CA. 2014 40

**Syrah "El Dorado" (Certified Sustainable)**

Skinner Vineyards, Sierra Foothills, CA. 2013 43

**Vino Nobile**

Avignonesi Di Montepulciano; Tuscany, Italy '13 43

**Zinfandel (Biodynamic)**

Quivira; Sonoma, CA. 2013 44

**Cabernet Sauvignon "The Calling"**

Deutsche Nance Alliance; Alexander Valley, CA. '14 46

**Bourgeuil (Cabernet Franc) (Organic + Natural)**

Lise et Bertrand Jousset; Exilé; Loire, France 2015 47

**Pinot Noir Commuter Cuvée (Certified Sustainable)**

Grochau Cellars, Willamette Valley, Oregon 2016 51

**Pinot Noir (Certified Sustainable)**

Adelsheim Vineyards; Willamette Valley, Oregon '12 59

## rosé

**La Vidaubanaise - Côtes de Provence (Organic)**

Provence, France 2016 36

**Le P'tit Paysan (Certified Sustainable)**

Monterey, California 2016 48

## housemade desserts

**Warm Molten Chocolate Lava Cake 9**

avocado gelato

**Warm Apple Pie (Vegan, Sugarless) 9****Carrot Cake (Vegan) 9**

tofu "cream cheese" frosting, walnuts

**Warm Three Berry Crisp (V/GF) 9**

blueberries, raspberries, strawberries, mango sorbet

**Fresh Fruit Salad (V/GF) 7**

with choice of sorbet or gelato 9

## gelato &amp; sorbet By Il Laboratorio

**Gelato**

Vanilla, Avocado, Dark Chocolate

**Sorbet (V)**

Green Apple, Mango, Orange-Hibiscus

3.75 per scoop / 9 for any three scoops / 2 Al a Mode

## Custom Whole Cakes and Pies Available by order

(V) Vegan (GF) Gluten Free