



Friday, February 13, 2026

:: DINNER ::

WILD MUSHROOM ARANCINI

black truffle pecorino, arugula, charred lemon 18

CRISPY LONG STEM ARTICHOKE

lemon caper aioli 18

FRIED OLIVES

castelvetrano olives, marinated sweet peppers, baby mozzarella, roasted garlic aioli 16

:: COCKTAIL FEATURES ::

SPICED OLD FASHIONED

bourbon, cinnamon, clove, brown sugar, lemon twist 18

LOVE ON THE BRAIN

absolut vanilla, chambord, disaronno, crème de cocoa 15

:: CORAVIN SELECTIONS ::

DUCKHORN MERLOT

*2021 napa valley, california 97pts
30gls/45qt*

FLOWERS PINOT NOIR

*2022 sonoma coast, california 93pts
29gls/43.5qt*

ORIN SWIFT 8 YEARS IN THE DESERT

*2022 napa valley, california 92pts
22gls/33qt*

ORIN SWIFT PALERMO CABERNET

*2022 napa valley, california
40gls/60qt*

ALTESINO BRUNELLO

*2020 tuscany, italy 95pts
34gls/51qt*

