WINE BY THE GLASS

White Wine
5oz/9oz/Bottle

Ormarine Picpoul de Pinet 2024, France - $14/23/55

Poplar Grove Pinot Gris 2025, Canada - $15/25/80

J. de Villebois Sauvignon Blanc, France - $16/26/65

Laroche Chardonnay, France - $18/34/78

Red Wine
5oz/9oz/Bottle

Terre di Mario Montepulciano d'Abruzzo, Italy - $15/25/62

Faustino Rivero Ulecia Reserva 2019, Spain- $15/26/68

Pascal Bouchard Pinot Noir 2024,France - $16/26/65

Bois Royale - Bordeaux- France- $16/28/70

Prosecco and Dessert Wine

House Prosecco- $12/20/50
House Rose- $13/21/55

SIGNATURE COCKTAILS

Brown Butter Old Fashioned - $19
Brown butter–washed whisky, maple, aromatic and orange bitters
Contains milk

Vanilla & Apricot Sidecar - $18
Vanilla-infused brandy, apricot liqueur, fresh lemon, sugar rim

Strawberry Negroni Sbagliato - $17
Strawberry-infused Campari, sweet vermouth, Prosecco

Rose & Raspberry Margarita - $20
Rose-infused tequila, Chambord, triple sec, fresh lime, rose syrup

Atelier Black Manhattan - $18
Orange-infused brandy, Mia Amata amaro, aromatic bitters

Atelier Espresso Martini – $15
Vodka, espresso, coffee liqueur, Mia Amata, house coffee syrup, butterscotch liqueur

Elderflower Gin Collins – 16
London dry gin, fresh lemon, elderflower tonic

Coconut Daiquiri – 17
Coconut-washed rum, fresh lime, brown sugar syrup

BEER

Small Gods - German Pilsner - $10

Small Gods - IPA - $10

Canadian - Rotating - $10