



*Wine/Dessert/
After Dinner*

By the Bottle

CHAMPAGNE	nicolas feuillatte, chouilly, france ⁸⁹
SPARKLING ROSÉ	weingut markus huber, austria ⁴⁵
RIESLING	august kessler, rheingau, germany ³⁹
TEMPRANILLO BLANCO	ontañón, contrebía, rioja, spain ⁴⁰
GRÜNER VELTLINER	weinrieder, weinviertel, austria ⁴⁹
ALBARIÑO	mar de frades, rias baixas, spain ⁵²
SANCERRE	domaine bernard fleuriet, loire valley, france ⁷⁴
CHARDONNAY	post & beam, far niente, carneros, california ⁶⁷
ROSÉ	ontañón, contrebía, rioja, spain ³⁹
PINOT NOIR	andrian, alto adige, italy ⁷⁴
RED BLEND	abstract, california ⁶⁸
CHINON CAB FRANC	marc brédif, loire valley, france ⁶⁹
ZINFANDEL	orin swift 8 years in the desert, napa valley ⁶⁹
GAMAY	domaine des marrans, fleurie les marrans, france ⁶⁸
CABERNET SAUVIGNON	mantis, alexander valley, sonoma coast ⁶⁹

Sweets

PEACH GALETTE	brandy, walnut, sorghum ice cream ⁹
ICEBOX PIE	blackberry cream, blackberry reduction ⁸
CHOCOLATE PUDDING	whipped cream, chocolate pearls ⁷

After Dinner Drinks

BANANA BREAD	aged rum, banana liqueur, licor 43, espresso, boozy cream, spices ¹²
SMOKED OLD FASHIONED	weller special reserve, brown sugar, orange bitters, filthy cherry ¹²
XUL PB&J MIXTAPE (GF)	peanut butter & jelly sour beer, south knoxville, tn ⁸

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
A gratuity of 20% will be automatically included for all parties of 6 or more guests*