

WINES BY THE GLASS

WHITE

<p>BLANCO NIEVA, VERDEJO 11</p> <p>VALDO, PROSECCO 8.5</p> <p>MARGUET "GRAND CRU", CHAMPAGNE 17.5</p> <p>NATHANSON CREEK, WHITE ZINFANDEL 7</p> <p>CA'DONINI, PINOT GRIGIO 8</p> <p>EXCELSIOR, CHARDONNAY 9</p> <p>TRIMBACH, PINOT BLANC 10</p> <p>L'ESCARGOT, SAUVIGNON BLANC 10</p>		<p>LEITZ, "LEITZ OUT", RIESLING 11</p> <p>THE CROSSINGS, SAUVIGNON BLANC 10</p> <p>MARCO FELLUGA, PINOT GRIGIO 11</p> <p>LE LAC, MACON, CHARDONNAY 11</p> <p>KEN WRIGHT, CHARDONNAY 15</p> <p>JEMROSE, VIOGNIER, "EGRET POND VINEYARD" 12</p> <p>ALBARINO, LEGADO DEL CONDE 9</p> <p>J & S DAUVISSAT, CHABLIS, CHARDONNAY 16</p>
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RED

<p>GOUGENHEIM, MALBEC 9.5</p> <p>AIA VECCHIA, "LAGONE" SUPERTUSCAN 13</p> <p>TOLAINI, "VALDISANTI" SUPERTUSCAN 17.5</p> <p>CLOS HENRI, PINOT NOIR 9.5</p> <p>STEELE, "PACINI VINEYARD", ZINFANDEL 12</p> <p>MICHAEL POZZAN, MERLOT 11</p> <p>VINA ALBERDI, RIOJA RESERVA 13</p> <p>BELLE GLOS, "MEIOMI", PINOT NOIR 15</p> <p>PRODUTTORI DEL BARBARESCO, BARBARESCO 20 25</p>		<p>LOS VASCOS, CABERNET SAUVIGNON 8</p> <p>MILLBRANDT, CABERNET SAUVIGNON 10</p> <p>MAX FAMILY CUVÉE, MERITAGE 13.5</p> <p>MORGAN, SYRAH 13.5</p> <p>STEELE, PINOT NOIR 15</p> <p>DOMAINE MONPERTUIS, COTES DU RHONE 10</p> <p>HALL, CABERNET SAUVIGNON 20 35</p> <p>CHATEAU FONRÉAUD, BORDEAUX 15</p> <p>RIO MADRE, RIOJA 12</p>
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MAX SPRING CLASSIC COCKTAILS

MIDNIGHT MANHATTAN

HIGH WEST DOUBLE BOURBAN, AMARO AVERNA
LUXARDO MARASCHINO, XOCOLATL BITTERS
12.50

FIRE AND ICE

A HOUSE INFUSED JALAPENO, CILANTRO, BLANCO TEQUILA
ORANGE CURACAO, FRESH LIME, HABANERO SHRUB BITTERS
12.00

ABSOLUTELY SPRING

MUDDLED RASPBERRIES, ABSOLUT VODKA, ST. GERMAIN
FRESH LEMON JUICE, LAVENDER SYRUP
11.00

CRANBERRY PROJECT

CRANBERRY FOAM, TARRAGON, MOUNT GAY RUM
ELDER FLOWER LIQUEUR, CRANBERRY AND FRESH LIME JUICES
9.95

S.A.

STEVE ABRAMS FAVORITE POTATO VODKA
COMBINED WITH OLIVE JUICE AND TABASCO
8.00

G'VINCIBLE

A REFRESHING BLEND OF G'VINE GIN, FRESH GRAPEFRUIT
PROSECCO AND CITRUS BITTERS
10.00

18% gratuity will be added to parties of 10 or more.
Private party dining is available for 15 to 50.

It is our pleasure to provide a
gluten free menu upon request.

Hunter Morton, Executive Chef



"Thoroughly cooking meats, poultry, seafood, shellfish
or eggs reduces the risk of food borne illness."

It is important to bring any food allergy
you may have to the attention of your server.

Chris Sheehan, Chef de Cuisine