

SNACKS & STARTERS

- 9 SCRATCH SPINACH DIP // TOPPED WITH TOASTED BREADCRUMBS - SERVED WITH FRESH, WARM TORTILLA CHIPS & PICO DE GALLO
- 10 TRUFFLE ARANCINI // WILD MUSHROOMS, LEMON PESTO, PARMESAN, & RED CHILI FLAKES
- 14 CRAB CAKES // SERVED OVER ARUGULA IN LEMON VINAIGRETTE WITH A TANGY REMOULADE SAUCE
- 15 OKLAHOMA WAGYU SLIDERS (3) // CAROLINA BBQ SAUCE, FRIED ONIONS, & CHEDDAR ON BRIOCHE
- 9 PULLED PORK NACHOS // SMOKED SHOULDER, CAROLINA BBQ SAUCE, BLACK BEANS, PICO DE GALLO, CHEDDAR & COTIJA CHEESE ON FRESH TORTILLA CHIPS
- 17 SOONER STATE BOARD // TODAY'S ASSORTMENT // LIMITED AVAILABILITY
- 9 SCRATCH BREAD BASKET // FRESH DAILY SELECTION WITH BUTTER // LIMITED AVAILABILITY
- 6 SCRATCH PICKLES // CUCUMBERS, ONIONS, PEPPERS, & VEGGIES

SOUPS & SALADS

- 8 CREAMY TOMATO SOUP // SERVED WITH PARMESAN SOURDOUGH TOAST (NO TOAST) // CUP 5
- 9 CHICKEN TORTILLA SOUP // SERVED WITH COTIJA CHEESE, TORTILLA STRIPS, AVOCADO // CUP 5
- 10 SOUTHWEST SALAD // BLACK BEANS, ROASTED CORN, RED ONION, TOMATO, AVOCADO, SWEET POTATO CHIPS, & COTIJA CHEESE ON MIXED GREENS WITH CILANTRO-LIME VINAIGRETTE // SIDE 6
- 9 SRIRACHA CAESAR // FRESH CUT ROMAINE, BLANCHED ASPARAGUS, CROUTONS, & PARMESAN CHEESE IN A MILDLY SPICY DRESSING // SIDE 6
- 9 SCRATCH SALAD // FRESH CUT VEGGIES OVER MIXED GREENS IN HERBAL VINAIGRETTE // SIDE 5

ADD GRILLED OR BLACKENED CHICKEN + 5 // ADD GRILLED SHRIMP OR FLANK STEAK + 9

SIDES

// TODAY'S FRESH VEGGIES // 3-CHEESE PANCETTA MAC // SHOESTRING FRIES

SANDWICHES SERVED WITH SHOESTRING FRIES

- 12 SCRATCH BURGER* // 1/2 LB. OF HOUSE-GROUND TENDERLOIN ON A BRIOCHE BUN WITH CHEDDAR & GARLIC AIOLI
- 12 SCRATCH VEGGIE BURGER // QUINOA, BLACK BEAN, & SWEET POTATO BURGER ON A BRIOCHE BUN WITH GARLIC AIOLI
- 12 FRIED GREEN BLT // THICK-SLICED APPLEWOOD SMOKED BACON, FRIED GREEN & FRESH TOMATOES, CRISP LETTUCE, & A SPREAD OF GARLIC AIOLI ON TOASTED SOURDOUGH
- 12 CALIFORNIA GIRL // HERB-MARINATED CHICKEN TOPPED WITH PROVOLONE CHEESE, FRESH GUACAMOLE, TOMATO, ONION, SPROUTS, & ROASTED GARLIC AIOLI ON SUNFLOWER HONEY WHEAT BREAD
- 12 SOUTHWEST WRAP // OUR SOUTHWEST SALAD WITH BLACKENED CHICKEN IN A SPINACH TORTILLA
- 11 SMOKED HAWAIIAN PORK // SMOKED SHOULDER, CAROLINA BBQ SAUCE ON HOUSE-BAKED HAWAIIAN BUN, SIDE OF PICKLED ONIONS & JALAPEÑOS
- 12 SUNSET MELT // CHEDDAR, PROVOLONE, PARMESAN, & AMERICAN CHEESES WITH THICK-SLICED APPLEWOOD SMOKED BACON ON TOASTED SOURDOUGH - SERVED WITH CREAMY TOMATO SOUP // NO FRIES

ENTREES

- 25 WILD ISLES ORGANIC SALMON // PAN-SEARED, TOPPED WITH A CITRUS BEURRE BLANC - SERVED WITH TODAY'S FRESH VEGGIES
- 33 BLACK ANGUS FILET* // CARAMELIZED SHALLOT AND WORCESTERSHIRE COMPOUND BUTTER, MASHED SWEET POTATOES, & TODAY'S FRESH VEGGIES
- 21 FLANK & FRIES* // ALL NATURAL FLANK STEAK OVER SHOESTRING FRIES - TOPPED WITH BEURRE ROUGE SAUCE
- 22 COFFEE PORK LOIN // COFFEE ENCRUSTED, TOPPED WITH A RICH PORT DEMI-GLACE - SERVED WITH ROSEMARY PARMESAN RISOTTO & CHARRED BROCCOLINI
- 31 BLACK ANGUS NEW YORK STRIP* // PAN-SEARED NY STRIP TOPPED WITH A BRANDY, CREAM, & GREEN PEPPERCORN SAUCE, SERVED WITH PARMESAN & HERB MASHED POTATOES & GRILLED ASPARAGUS
- 19 PANCETTA WRAPPED CHICKEN // 8 OUNCE CHICKEN BREAST STUFFED WITH FRESH BASIL, SUN-DRIED TOMATO, & PARMESAN CHEESE, PAN-SEARED & BAKED - SERVED WITH TODAY'S FRESH VEGGIE
- 25 CAJUN SEAFOOD PASTA // SCALLOPS, SHRIMP, & CRAWFISH TAILS SAUTÉED IN A SPICY CREAM SAUCE OVER WHOLE WHEAT LINGUINI WITH GARLIC SOURDOUGH TOAST
- 19 PASTA BOLOGNESE // RAGÙ OF VEAL, BEEF, PORK, & PANCETTA, LOCAL RIGATONI, SHAVED PARMESAN, GARLIC TOAST
- 16 VEGGIES & QUINOA // CHEF'S CHOICE - TOSSED IN VODKA TOMATO SAUCE // VEGAN
- 24 TENDERLOIN MEDALLIONS* // SEARED MEDIUM - SERVED OVER ROASTED CARROTS & POTATOES WITH BURGUNDY MUSHROOMS

*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

DRINKS

3.5 SCRATCH FRESH SQUEEZED LEMONADE // HONEY, STRAWBERRY, OR LAVENDER

CARAFES AVAILABLE // MARGARITA, SCRATCH SANGRIA MIMOSA, & SOONER COBBLER



- EXECUTIVE CHEF // JAQUELINE METHVIN

GF GLUTEN FREE

SEASONAL SELECTIONS

Scratch's Seasonal cocktails reflect our love for fresh, flavorful ingredients.

This menu is devised & revised in consult with Bittercube, the acclaimed cocktail & bitters company. Bittercube was co-founded by Ira Koplowitz, a native of Norman, OK.

- 8 **SOONER COBBLER** // Dickel Rye, Blueberries, Grapefruit Lemon, Honey, Bittercube Orange Bitters // by John Webb
- 8 **SCRATCH SUMMER SANGRIA** // Rum, Hibiscus Peppermint, Raspberries, Grapefruit, Orange Jamaican #2 bitters, Rosé
- 12 **NARCISUSS** // Glenmorangie Lasanta, Glenlivet Nadurra Balsamic-Allspice Syrup, Angostura // by Robyn Winters
- 13 **CIO-CIO SAN'S REVENGE** // Juniper Infused Vodka Sake, Orange Blossom, Lemon, Cava // by Robyn Winters
- 95 **GOD OF DESTRUCTION** // Famous Grouse, Ancho Reyes Lemon, Mango Syrup, Bittercube Marvel Bitters Cumin-Turmeric Tincture // by Sydney Walker
- 9 **CUSTODY BATTLE** // Loyal Gin, Green Chartreuse Allspice Dram, Lime, Simple, Jamaican #1 Bitters Pineapple Fanta // by Jake Short & Robyn Winters
- 105 **RIDDIM 151** // Plantation 5yr Rum, Barrow's Ginger Liqueur, Hamilton 151 Rum, Lemon, Orange Jamaican #1 Bitters, Cedar Orange // by Jake Short
- 105 **HALFWAY AT THE HELM** // Novo Fogo Chameleón Batavia Arrack, Liqueure Strega, Velvet Falernum Honey, Lime, Sparkling Water, Jamaican #1 Cinnamon // by Brady & Captain
- 85 **QUEEN OF HEARTS*** // Hanson's Vodka, St. Germaine Rose, Hibiscus, Lemon, Egg White, Bittercube Bolivar Bitters // by Grace Ivy
- 13 **DEADBEAT GODFATHER** // London Dry Gin, Ancho Verde Green Chile Liqueur, Lime, Honey Jamaican #2 Bitters // by Travis Reyes
- 12 **COFFEE** // Plantation 20th Anniversary Rum, Campari House-Made Coffee Liqueur Cocchi Vermouth di Torino, Bittercube Cherry Bark Vanilla Bitters // by Team Scratch
- 13 **EL GUAPO** // Blanco Tequila, Fernet Branca Muscovado Sugar, Bittercube Blackstrap Bitters // by Travis Reyes
- 10 **FRENCH LIMOUSINE** // Rhum Barbancourt 4yr Plantation Pineapple Rum, Montenegro Cinnamon-ginger Syrup, Grapefruit, Lemon Mahalo Bitters // by Captain

The menu prices include the 13.5% State Liquor Tax

*Consuming raw or under-cooked eggs may increase your risk of food borne illness

*Vegan option available

SCRATCH CAPTAIN'S TIKIS 13\$

- MAI TAI** // Diplomatico Rum, Hamilton 151 Rum, Scratch Orange Liqueur, Lime, Orgeat, Mahalo Bitters
- THREE DOTS & A DASH** // Rhum Clement, El Dorado 12yr Rum Velvet Falernum, Allspice Dram, Lime, Oj, Honey, Angostura Bitters
- CAPTAIN'S CUBA LIBRE** // House-Made Spiced Aged Rum, Aventura Scratch Kola Syrup, Lime, Turbinado, Citrus Mist
- BARBADOS SLIM** // Plantation 5yr Rum, Scratch Orange Liqueur Strawberry, Maple-Brown Sugar Syrup, Lime, Mint, Mahalo Bitters
- PALM READER** // Flor De Caña 7yr Rum, House-Made Spiced Aged Rum Jamaican #1 Dram, Mango Syrup, Cream, Lime, Red Zinfandel
- 35 **VOLCANO BOWL** // (Serves 3-4 People) Appleton Estate Rum, Mount Gay Black Rum Maraschino, Lime, Pineapple, Passionfruit, Flaming Lime
- 65 **HALE KAHAKAI** // (Serves 5-7 People) Gin, Rum, Brandy, Peach Liqueur, Velvet Falernum Lemon, Orange, Grapefruit, Cava, Pea Flower Syrup, Violette-Absinthe Mist

CLASSICS & FAVORITES

- 9 **COSMOPOLITAN** // Success Vodka, Lime, Cranberry House Made Orange Liqueur, Orange Bitters
- 9 **FIRST COLLABORATION** // Success Vodka, St. Germain Grapefruit, Lime, Bolivar Bitters
- 9 **MADAME BOVARY** // Reyka Vodka, Pisco, Lime Kiwi-Rosemary Syrup, Jamaican #1 Bitters // by Robyn Winters
- 8 **SCRATCH GIN & TONIC** // Custom Tonic // Notes Of Lemon Grass Orris Root, Bergamot, Wormwood, & Pine
- 10 **PIMM'S CUP** // Bombay Sapphire, Pimm's #1, Lemon Cucumber Mint, Strawberry Tinctur, Soda Water
- 12 **LAST WORD** // Beeffeater Gin, Green Chartreuse Luxardo Maraschino, Lime
- 10 **NEGRONI** // Tanqueray Gin, Cocchi Sweet Vermouth Campari, Orange Bitters
- 9 **AVIATION** // Ford's Gin, Creme de Violette, Lemon, Maraschino
- 11 **RAMOS GIN FIZZ** // Broker's Gin, Lemon, Lime, Egg White Cream, Orange Blossom Water
- 9 **CAPTAIN TRUMAN** // Paul Masson Brandy Domaine De Canton Ginger Liqueur, Lemon Bolivar Bitters, Sparkling Wine
- 8 **SIDECAR** // Paul Masson, Lemon, Orange Liqueur & Orange Bitters
- 9 **THE ICY MITT** // Paul Masson Brandy, Lemon Maraschino, Violette, Grapefruit, Lavender Syrup, Angostura // by Captain
- 9 **PISCO SOUR*** // Pisco, Lemon, Egg White, Simple Syrup Bolivar Bitters
- 8 **WHISKEY SMASH** // Medley Bros. Whiskey, Lemon Maple-Brown Syrup, Mint
- 11 **VIEUX CARRE** // Dickel Rye, Cognac, Sweet Vermouth Benedictine, Bittercube Bolivar, Peychaud's Bitters
- 9 **OF THE OLDER FASHIONED** // Wild Turkey 101, Muscovado Bittercube Trinity Bitters
- 10 **THE RUFFLED FEATHER** // Famous Grouse Scotch Snap Ginger Liqueur, Lemon, Honey Syrup Jamaican #1 Bitters; Lagavulin Rinse // by Captain
- 8 **WHISKEY SOUR*** // Dickel Rye, Lemon, Egg White Turbinado Syrup, Cherry Bark Bitters
- 10 **SAZERAC** // Dickel Rye, Absinthe, Turbinado Syrup Peychaud's Bitters
- 10 **KNIFE CHASE** // El Jimador Blanco, Lime, Ancho Reyes Benedictine, Jamaican #1 Bitters // by Travis Reyes
- 8 **LA PALOMA** // Reposado, Grapefruit, Lime, Sprite
- 10 **ET TU, BRUTE*** // Flor De Caña 4yr Rum, Lemon House Orange Liqueur, Cream, Orange Juice, Egg White Turbinado Syrup, Cherry Bark Vanilla Bitters // by Captain
- 8 **SPARROW BEE** // Plantation 5yr Rum, Lemon, Honey Syrup Mint, Bittercube Jamaica #2 Bitters
- 8 **HEMINGWAY DAIQUIRI** // Flor De Caña 4yr Rum Grapefruit, Lime, Maraschino



5 DOLLAR
OF THE OLDER FASHIONEDS
GIMLETS
MARGARITAS
DAIQUIRS
MANHATTANS

SNACKS & STARTERS

- 9** SCRATCH SPINACH DIP // TOPPED WITH TOASTED BREADCRUMBS - SERVED WITH FRESH, WARM TORTILLA CHIPS
- 14** CRAB CAKES // SERVED OVER ARUGULA IN LEMON VINAIGRETTE WITH A TANGY REMOULADE SAUCE
- 9** SCRATCH BRUNCH BASKET // ASSORTED BAKED GOODS // LIMITED AVAILABILITY

38 MIMOSA CARAFE

- FULL BOTTLE OF BUBBLY
- + HOUSE MADE ORANGE LIQUEUR
- + FRESH SQUEEZED OJ
- + ORANGE BITTERS

SALADS

- 10** SOUTHWEST SALAD // BLACK BEANS, ROASTED CORN, RED ONION, TOMATO, AVOCADO, SWEET POTATO CHIPS, & COTIJA CHEESE ON MIXED GREENS WITH CILANTRO-LIME VINAIGRETTE // SIDE 6 **GF**
- 9** SRIRACHA CAESAR // FRESH CUT ROMAINE, BLANCHED ASPARAGUS, CROÛTONS, & PARMESAN CHEESE IN A MILDLY SPICY DRESSING // SIDE 6
- 9** SCRATCH SALAD // FRESH CUT VEGGIES OVER MIXED GREENS IN HERBAL VINAIGRETTE // SIDE 5 **GF**
- 8** CREAMY TOMATO SOUP // SERVED WITH PARMESAN SOURDOUGH TOAST **GF** (NO TOAST)

ADD GRILLED OR BLACKENED CHICKEN +5 **GF**

BRUNCH ENTRÉES

SERVED WITH FRUIT

- 11** AVOCADO TOAST* // SOURDOUGH TOAST, FRESH AVOCADO, HEIRLOOM TOMATO JAM, SLICED TOMATOES, SPROUTS, FRIED EGG - SERVED WITH YOUR CHOICE OF SALAD
- 12** 3 EGGS* // OVER EASY, SCRAMBLED, POACHED, SUNNY SIDE UP, OR BASTED - SERVED WITH WHOLE WHEAT TOAST, BACON OR SAUSAGE, & HERB ROASTED POTATOES **GF** (NO TOAST)
- 15** SMOKED SALMON EGGS BENEDICT* // HOUSE-MADE LOX, BLANCHED ASPARAGUS, & POACHED EGGS TOPPED WITH HOLLANDAISE - SERVED WITH HERB ROASTED POTATOES // SUB CRAB CAKES +2
- 14** CROQUE MADAME* // HAM, SWISS, DIJON, BECHAMEL SAUCE ON SOURDOUGH TOAST - SERVED OPEN FACED WITH EGG & HERB ROASTED POTATOES
- 11** RUM & CINNAMON BRIOCHE FRENCH TOAST // BANANA CARAMEL SAUCE, SAUSAGE
- 16** SHRIMP & GRITS // BLACKENED SHRIMP WITH BLEU CHEESE GRITS, ARUGULA, & A WHITE WINE CREAM SAUCE **GF**
- 12** BUTTERMILK WAFFLE* // DUSTED WITH CINNAMON SUGAR & TOPPED WITH WHIPPED CREAM & FRESH BERRIES - SERVED WITH BACON & 2 EGGS YOUR WAY
- 14** FRIED CHICKEN BISCUIT // TOPPED WITH MAPLE CHIPOTLE GRAVY & SHOESTRING ONIONS
- 12** HANGOVER HASH* // HAM, RED & GREEN PEPPERS, ONIONS, POTATOES, & 2 FRIED EGGS - TOPPED WITH HOLLANDAISE **GF**
- 14** FLANK STEAK* // ALL NATURAL FLANK STEAK TOPPED WITH BEURRE ROUGE SAUCE WITH CHOICE OF FRIES OR TWO EGGS YOUR WAY **GF** (W/ EGGS)
- 12** SCRATCH BURGER* // 1/2 LB. OF HOUSE-GROUND TENDERLOIN ON A BRIOCHE BUN WITH CHEDDAR & GARLIC AIOLI - SERVED WITH SHOESTRING FRIES
- 12** SCRATCH VEGGIE BURGER* // QUINOA, BLACK BEAN, & SWEET POTATO BURGER ON A BRIOCHE BUN WITH GARLIC AIOLI - SERVED WITH SHOESTRING FRIES
- 12** FRIED GREEN BLT* // THICK-SLICED APPLEWOOD SMOKED BACON, FRIED GREEN & FRESH TOMATOES, CRISP LETTUCE, & A SPREAD OF GARLIC AIOLI ON TOASTED SOURDOUGH BREAD

KIDS

- 8** KID'S BRUNCH // FRENCH TOAST, BACON OR SAUSAGE, & SCRAMBLED EGGS - SERVED WITH A SNEAKZ SHAKE

PROUDLY SERVING MARIPOSA COFFEE
ROASTED IN NORMAN, OK

SIDES

- 3.5** 2 EGGS ANY WAY
- 3** BACON
- 3** SAUSAGE
- 3** SIDE HERB POTATOES
- .75** SIDE TOAST

WELCOME! WE HAVE BEEN BUSY PREPARING FOR YOU TO SIT AT OUR TABLE. THE BARKEEPS CRAFTED DOZENS OF SYRUPS, LIQUEURS, OLEO-SACCURUMS, & TINCTURES TO CRAFT THE FINEST COCKTAILS FOR YOU. THE BAKERS HAVE KNEADED BREAD & FROSTED CHOCOLATE CAKE. OUR CHEFS HAVE WORKED TIRELESSLY ON STOCKS, SAUCES, & DRESSINGS, FROM DEMI-GLACE TO KETCHUP & MAYONNAISE. IT'S ALL FROM SCRATCH & WE THINK YOU'LL TASTE THE DIFFERENCE. THANK YOU FOR JOINING US!

CHEF JACQUELINE METHVIN

GF GLUTEN FREE

*CONSUMING RAW OR UNDER - COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

SELECTED BRUNCH COCKTAILS

The menu is devised & revised in consult with Bittercube, the acclaimed cocktail & bitters company. Bittercube was co-founded by Ira Koplowitz, a native of Norman, OK.

- 10** **SCRATCH IRISH COFFEE*** Tullamore Dew, House Coffee Liqueur, Mariposa Cold Brew, Muscovado, Egg White, Cream Cherry Bark Vanilla Bitters, Cinnamon // **by Kristin Weddendorf**
- 8** **SCRATCH MARY** 44 North Vodka, Scratch Bloody Mary Mix
- 6** **MICHELADA** Pacifico Cerveza, Scratch Bloody Mary Mix, Lime, Cholula
- 6** **MIMOSA** Orange Liqueur, Fresh Squeezed Orange Juice, Sparkling Wine, Orange Bitters
- 10** **YOUNG AT HEART** Success Vodka, St. Germaine, Grapefruit, Hibiscus Syrup, Jamaican #2 Bitters, Sparkling Wine
- 9** **FRIENDS LIKE THESE*** Skyy Vodka, House Coffee Liqueur, Cream, Egg White, Cynar, Blackstrap Bitters, Coffee Tincture // **By Ryan Goodman**
- 9** **CAPTAIN TRUMAN** Paul Masson Brandy, Domaine De Canton Ginger Liqueur, Lemon, Bolivar Bitters, Sparkling Wine
- 10** **ET TU, BRUTE?*** Flor De Caña 4yr Rum, Lemon, House Orange Liqueur, Heavy Cream, Orange Juice, Egg White Turbinado Syrup, Cherry Bark Vanilla Bitters // **by Trey Reimer**
- 8** **GIN FIZZ*** Plymouth Gin, Lemon, Egg White, Simple Syrup, Sparkling Wine
- 8** **FRENCH 75** Brandon's Gin, Lemon, Simple Syrup, Sparkling Wine
- 8** **LA PALOMA** Cazadores Reposado Tequila, Grapefruit, Lime, Simple Syrup, Sprite
- 10** **THE CREAM DREAM*** Paul Masson Brandy, Campari, Amaretto, Lemon, Honey Syrup, Cream, Orange Bitters Soda, Cherry Foam // **by Sydney Walker**
- 10** **PIMM'S CUP VARIATION** Bombay Sapphire, Pimm's #1, Lemon, Cucumber, Mint, Strawberry Tincture, Soda Water
- 7** **SOONER COBBLER** Skyy Vodka, Lemon, Sweet Vermouth, Blackberry, Basil-Rose Syrup, Bolivar Bitters
- 9** **FIRST COLLABORATION** Success Vodka, St. Germain, Grapefruit, Lime, Simple Syrup, Bolivar Bitters
- 7** **HEMINGWAY DAIQUIRI** Flor De Caña 4 Year Rum, Grapefruit, Lime, Simple Syrup, Maraschino
- 6** **SCRATCH SANGRIA** Sparkling Rosé, Rum, Brandy, Raspberries, Cocoa Nibs, Cassia, Clove, Lavender, Bolivar Bitters
- 8** **WHISKEY SMASH** Old Forester Signature, Lemon, Maple-Brown Syrup, Mint
- 9** **THE VONB** Hanson's Vodka, Lemon, Cocchi Rosa Vermouth, Simple Syrup, Orange Bitters, Seltzer // **By Erich Vonbargen**
- 8** **FIRST KISS** Paul Masson Brandy, Lemon, Yellow Chartreuse, Benedictine, Jamaican #2 Bitters Sparkling Wine // **By Sonia Ligon**

The menu prices include the 13.5% Oklahoma State Liquor Tax.

*Consuming raw or under-cooked eggs may increase your risk of food borne illness.

WHITE WINE

SPARKLING

Toasty & biscuity with flavors ranging from almonds to orange zest & cherries.

- 93 **AYALA BRUT MAJEUR** Aÿ
- 83 **SCHRAMSBERG CREMANT DEMI SEC** Napa Valley
- 39 **GRUET BRUT ROSÉ** New Mexico

PINOT GRIS/GRIGIO

High acid with melon components & minerality.

- 53 **WILLAKENZIE PINOT GRIS** Willamette Valley
- 35 **TOMMASI 'LE ROSSE' PINOT GRIGIO** Veneto
- 63 **SANTA MARGHERITA PINOT GRIGIO** Trentino - Alto Adige

SAUVIGNON BLANC

Medium acidity, herbaceous, & citrus fruits.

- 49 **Craggy Range 'Te Nuna Vineyard'** Martinborough
- 35 **CAPE MENTELLE** Margaret River
- 59 **CHATEAU DE SANCERRE** Loire Valley
- 35 **ROTH** Alexander Valley

SENSUAL & AROMATIC WHITES

Every wine is unique to the palate & senses.

- 49 **VAN DUZER RIESLING** Willamette Valley
- 31 **DOMAIN VERDIER MUSCADET 'SUR LIE'** Muscadet Sévre et Maine
- 43 **MONTFORT VOUVRAY DEMI SEC** Loire Valley
- 49 **BELLUS 'CALDERA' FALANGHINA** Campania
- 49 **BASTIANICH VINI ORSONE FRIULANO** Friuli-Venezia
- 39 **HÖPLER PINOT BLANC** Burgenland
- 35 **BODKIN 'THE BOHEMIAN' GEWÜRZTRAMINER** Russian River
- 63 **VIRTÚ ST. SUPERY BORDEAUX BLEND** Napa Valley

CHARDONNAY

Flavors ranging from tropical fruits to citrus fruits; lemon, apple, vanilla, & pear.

- 89 **NEWTON 'UNFILTERED'** Napa Valley
- 59 **BAILEYANA 'FIREPEAK'** Edna Valley
- 35 **BREAD & BUTTER** California
- 43 **HOOPLA** Napa Valley
- 99 **CHÂTEAU MONTELENA** Napa Valley

ROSE

Flavors ranging from red fruits to flowers, citrus, melon, & strawberries.

- 39 **JOSEPH MELLOTT SINCÉRITÉ PINOT NOIR** Loire Valley
- 49 **DOMAIN DE NIZAS** Coteaux du Languedoc AOC
- 59 **HACIENDA DE ARÍNZANO** Pago de Arínzano

GLASS POURS

WHITES

- 8/31 PASQUA BRUT PROSECCO** Treviso
Sparkly - Light - Playful
- 7/27 JAUME SERRA CRISTALINO BRUT SPARKLING** Penedés
Supple - Lively - Toasty
- 10/39 ALTANUTA PINOT GRIGIO** Alto Adige
Herbaceous - Fruity - Lively
- 8/31 RAINSTORM PINOT GRIS** Oregon
Honey Blossom - Brioche - Pear
- 11/43 STAR LANE SAUVIGNON BLANC** Santa Barbara
Grassy - Fragrant - Tropical
- 12/47 DOG POINT SAUVIGNON BLANC** Marlborough
Tropical - Citrus - Exotic
- 12/47 PROTEA CHENIN BLANC** South Africa
Honeysuckle - Citrus - Laid Back
- 8/31 CHATEAU LA FREYNELLE BLANC** Bordeaux
Tree Fruit - Beeswax - Smooth
- 8/31 MONCIGALE ROSE** Coteaux d'Aix-en-Provence
Red Fruits - Juicy - Frisky
- 8/31 ESSENCE RIESLING** Mosel
Honeyed - Peachy - Playful
- 9/35 BLACK STATION CHARDONNAY** Dunnigan Hill
Butter - Tropical - Apple
- 11/43 DOMAINE DE GRANGES MACON FUISEÉ** Burgundy
Mineral - Citrus - Orchard Fruit