

SaintGeorge

Dinner

VIN

Sancerre Reverdy, Loire Valley, 2018, 15/55
Rose Moulin de Gassac, Languedoc, 2019, 13/45
Chablis Chavallier, Burgundy, 2018, 16/58
Saumur Hureau, Loire Valley, 2018, 14/48
Bordeaux Blanc Madame Etienne, 2019, 2/45
Blanc de Blanc Pardiac, Jura, NV, 12/45

Bordeaux l'Esperance, 2015, 13/45
Cotes du Rhone Maby, 2017, 14/48
Monthelie Germaine, Burgundy, 2018, 15/55
Corbieres Fontareche, Languedoc, 2019, 12/45

COCKTAILS

Southside Sazerac
rye, raw sugar, angostura & peychauds, absinthe, 13
Sage Advice
calvados, lemon, cointreau, sage, 15
Brujas Burbutas
blanc de blanc, mezcal, elderflower, 13
Anna's Dry Gin Old Fashioned
her recipe, no we're not telling, 14
The Hastings Gentleman
bourbon, aperol, vermouth rouge, orange bitters, 14
Planters Punch
dark rum, house grenadine, orange, armagnac cherry, 14

if you have an allergy please alert your server, bartender, or chef

BIERE

Lagunitas IPA California, 7
Kronenbourg France, 5
Allagash White Maine, 7
Ommegang Rare vos NY, 6
Breckenridge Porter Colorado, 6

ABSINTHE FOUNTAIN

Traditional Method
raw sugar, ice water drip, 14
Orleans
orange, bitters, 14
Hemingway
blanc de blanc, lemon twist, 14

CELLAR

Chateaunuef du Pape Mayard, 18', 75
Brut Champagne Moutard, NV, 75
Vin de Corse Blanc Torraccia, 18', 55
Saint-Joseph Malsert, 17', 75
SaintEmilion Grand Cru
Clos de la Cure, 2015, 95