

{ BREAKFAST 6:00 am – 11:00 am }

LUNCH 11:00 am – 5:00 pm

DINNER 5:00 pm – 11:00 pm

OVERNIGHT 11:00 pm – 6:00 am

WEEKEND BRUNCH 11:00 am – 5:00 pm

assorted drinks

hot

Mocha, Cappuccino, Latte	5
Bhakti Chai Latte.	5
Matcha	5
Americano, Coffee	4
Assorted Hot Tea, Hot Cocoa	4
Espresso	3

cold

Ginger Lemonade.	4
Iced Tea	3
Lemonade	3
Soda	4
Mineral Water	4/7
Sparkling Water	6/9

JUICE | SERVED HERE

Green Easy.	12
Pipe Cleaner	12
Tumeric Tang.	12

juices

grapefruit, watermelon, orange.	5	7
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cocktails

The Bloody.	13
vodka, house blend mix, bacon	
It's Amazil	13
vodka, white wine, lilet, champagne, lemon, basil	
A Better Mimosa	13
citrus vodka, orange juice, champagne, cointreau	
Peachy Keen	13/60
rosè, cognac, elderflower liqueur, peach liqueur, fresh peaches and cherries	
High C.	13/60
sparkling wine, white rum, pineapple juice, orange juice, fresh kiwis, strawberries, oranges and pineapple	
Pompelmo	13/60
Aperol, grapefruit liqueur, champagne, soda	
Mimosas for 2	24
orange juice and a bottle of bubbly	

The Standard
Downtown LA

smoothies

modifications or substitutions politely declined
omissions granted

Avocado	8
kale, hemp seed, almond milk	
Banana-Date	8
soy milk, organic honey	
Acai	8
blueberry, pomegranate, beets, banana	

eggs

Two Eggs Your Way.	11
baguette, herb roasted potatoes	
add veggie sausage.	3
add bacon/chicken apple sausage	4
Omelette.	14
baguette, herb roasted potatoes	
choose 3	
cheddar, swiss, goat cheese,	
fine herbs, tomato, mushrooms, onions, peppers	
bacon, ham, spinach, smoked salmon	
Classic Eggs Benedict.	14
herb roasted potatoes	
Avocado Egg Toast	12
poached egg, cherry tomato, pickled fresno chile, herbs, lemon	
Breakfast Burrito	12
eggs, spicy pepperjack, guacamole, black beans, pico de gallo	
add sausage/bacon/veg sausage	3
NY Strip Steak and Eggs	18
baguette, herb roasted potatoes	
Anson Mills Polenta	12
sunny side up eggs, wild mushrooms, lemon, parsley, parmesan	

griddle

The Breakfast	22
short rib/brisket blended patty, thick cut bacon, farm fresh egg cheddar, arugula, herb remoulade, onion fondue, homemade pickles, brioche, herb roasted potatoes	
Chicken n' Waffles	18
fried chicken, belgian waffle, syrup	
Buttermilk Pancakes.	12
Brioche French Toast	13
seasonal fruit compote	
Belgian Style Waffle	11
seasonal berries	

breads & pastries

Smoked Salmon.	15
pickled red onions, capers, sliced tomatoes, cream cheese, petite greens, toasted bagel	
Bagel & Cream Cheese	5
plain, onion, sesame	
Croissant, Pain Au Chocolat or Berry Muffin.	4

fruits & cereals

Farmer's Market Fruit	15
selection of seasonal fruit	
Steel Cut Irish Oatmeal	8
sun-dried fruit compote	
Housemade Granola, Greek Yogurt, Berries and Honey	11

sides

Applewood Smoked Bacon, Turkey Bacon	5
Chicken Apple Sausage, Veggie Sausage	5
Herb Roasted Potatoes	4
Toasted Sourdough, Wheat, or English Muffin	3
Avocado	4

whenever possible, Executive Chef Julio Palma uses sustainable, locally farmed ingredients

Kindly note, gratuity will NOT be added to your bill.

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beers

bottled

- Saison Dupont 12
belgian saison
- Victory Golden Monkey9
belgian style tripel
- Samuel Smith.9
organic english cider
- Bitburger Drive (0% abv).8
german style pilsner

draft

- Standard Bräuhaus8
helles lager
- Three Weav3rs Expatriate9
indian pale ale
- Modern Times Blackhouse9
coffee stout on nitro

cocktails

- Snapdragon.16
Casa Dragones tequila, lemon, agave, watermelon, cucumber, jalapeno
- Daydreamer13
sage vodka, blueberry, lime, simple syrup
- The Rose13
tequila, grapefruit, elderflower, lime, rosemary syrup
- It's Amazil13
vodka, white wine liqueur, champagne, lemon, basil
- On Par.13
black tea infused bourbon, lemon, thyme simple
- Peachy Keen13/60
rosè, cognac, elderflower liqueur, peach liqueur, fresh peaches and cherries
- High C.13/60
sparkling wine, white rum, pineapple juice, orange juice, fresh kiwis, strawberries, oranges and pineapple
- Pompelmo13/60
Aperol, grapefruit liqueur, champagne, soda

The Standard
Downtown LA

sweets

- Butter Cake9
- Tiramisu10
- Seasonal Sorbetto and Gelato8
- Apple Crostata9
- Bourbon Maple Crème Brûlée9

starters

- Rustic Bread4
butter, maldon salt
- Avocado Toast8
pickled fresno chile, herbs, lemon
- Soup Du Jour. mp
- Cobb15
lettuce, avocado, tomato, bacon, egg, pecorino, lemon vinaigrette
- Wild Arugula12
radicchio, fennel, fried capers, pecorino, lemon vinaigrette
- Mixed Lettuces12
pickled shallots, walnuts, pecorino, mustard vinaigrette
- Grain Bowl14
quinoa, almond, dried cherry, beets, cucumber, cherry tomato, avocado, hummus, tabbouleh
- Persimmon and Burrata.16
persimmon, saba, pumpkin seed oil, pistachio, basil, arugula
- Fried Cauliflower10
batuto, lemon, parsley, bread crumb
- Crispy Brussels Sprouts.8
onion marmalade, agrodolce

bread and board

served with mixed greens

- Standard Burger. 18/3
short rib/brisket blended patty, cheddar, arugula, herb remoulade, onion fondue, homemade pickles, brioche; add farm fresh egg
- Veggie Burger 17/3
beluga lentils, ancient grains, lettuce, tomato,, homemade pickles, garlic aioli, potato bun
add farm fresh egg
- CTA13
cucumber, tomato, avocado, onion sprouts, feta, lemon, rye bread
- Grilled Ahi Sammie.18
Kaiser roll, sunflower sprouts, Asian wasabe slaw, soy mayo
- Crispy Chicken16
Swiss cheese, bacon, butter lettuce, tomato, homemade pickles, aioli
- Smoked Turkey15
avocado, bacon, lettuce, tomato, cheddar, herb aioli
- BLTA15
bacon, butter lettuce, avocado, heirloom tomato, garlic aioli

main

- Salmon22
baby red Russian kale, Cipollini onion, roasted tomato, gloden raisin, fennel, cauliflower mash
- Market Fish mp
speak with your server for daily details
- Steak Frites26
hangar, confit fingerling potato, herb butter
- Jidori Chicken24
sunchoke, escarole, hen of the wood mushroom, saba, celery root
- Spicy Prawn16
spaghetti, guanciale, black pepper, chili flake, sweet corn, cherry tomato, fennel pollen, chives
- Pappardelle Bolognese14
parmigiano reggiano

add ons

- Non-GMO French fries6
- Non-GMO sweet potato fries7
spicy aioli
- Sprouting broccoli7
pickled chili, pecorino, garlic
- Avocado4
- Jidori chicken breast.8
- Grilled salmon8

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beers

bottled

Saison Dupont	12
belgian saison	
Victory Golden Monkey9
belgian style tripel	
Samuel Smith.9
organic english cider	
Bitburger Drive (0% abv).8
german style pilsner	

draft

Standard Bräuhaus	8
helles lager	
Three Weav3rs Expatriate9
indian pale ale	
Modern Times Blackhouse9
coffee stout on nitro	

cocktails

Snapdragon.	16
Casa Dragones tequila, lemon, agave, watermelon, cucumber, jalapeno	
Daydreamer	13
sage vodka, blueberry, lime, simple syrup	
The Rose	13
tequila, grapefruit, elderflower, lime, rosemary syrup	
It's Amazil	13
vodka, white wine liqueur, champagne, lemon, basil	
On Par.	13
black tea infused bourbon, lemon, thyme simple	
Peachy Keen	13/60
rosé, cognac, elderflower liqueur, peach liqueur, fresh peaches and cherries	
High C.	13/60
sparkling wine, white rum, pineapple juice, orange juice, fresh kiwis, strawberries, oranges and pineapple	
Pompelmo	13/60
Aperol, grapefruit liqueur, champagne, soda	

The Standard Downtown LA

sweets

Butter Cake9
Tiramisu	10
Seasonal Sorbetto and Gelato8
Apple Crostata9
Bourbon Maple Crème Brûlée9

starters

Rustic Bread	4
butter, maldon salt	
Avocado Toast	8
pickled Fresno chile, herbs, lemon	
Soup Du Jour.	mp
Wild Arugula	12
radicchio, fennel, fried capers, pecorino, lemon vinaigrette	
Mixed Lettuces	12
pickled shallots, walnuts, pecorino, mustard vinaigrette	
Persimmon and Burrata.	16
persimmon, saba, pumpkin seed oil, pistachio, basil, arugula	
Fried Cauliflower	10
batuto, lemon, parsley, bread crumb	
Crispy Brussels Sprouts.	8
onion marmalade, agrodolce	

small plates

Black Kale.	9
garlic, chili, sunny egg, season bread crumb	
Prawns and Romesco	14
smoked Romesco, salsa verde, micro basil	
Charcoal Smoked Salmon	12
butter lettuce, sweet chili, crispy onion, cherry tomato, pickled Fresno chili, radish, micro greens	
Pork Belly	18
Amartricana, micro herbs, pickled Fresno chilis	
Mezze Maniche Pork Ragu.	13
breadcrumbs, fennel pollen	
Cacio e Pepe Spaghetti	12
black pepper, pecorino	
Pappardelle Bolognese	16
parmigiano reggiano	

main

Shortcut to Mushrooms.	21/5
chestnut polenta, mitake, porcini, shemji mushrooms, pecorino, fine herbs: add crispy pork belly	
Roasted Roots and Lentils	18/3
Beluga lentils, farro, crispy shallots: add farm fresh egg	
Salmon	22
baby red Russian kale, Cipollini onion, roasted tomato, gloden raisin, fennel, cauliflower mash	
Market Fish	mp
speak with your server for daily details	
Steak Frites	26
hangar, confit fingerling potato, herb butter	
Jidori Chicken	24
sunchoke, escarole, hen of the wood mushroom, saba, celery root	
Standard Burger.	18/3
short rib/brisket blended patty, cheddar, arugula, herb remoulade, onion fondue, homemade pickles, brioche; add farm fresh egg	

table

<i>family style</i>	
Ribeye	70
22 oz porcini butter, accompaniments	
Beeler's Pork Chop	45
12 oz spiced persimmon, accompaniments	
Aqua Pazza	55
scallops, market fish, prawns, confit pork belly, Fregola sarda, fermented chili, botarga, saffron, micro herbs	

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espresso & tea

Cafe Mocha5
Cafe Latte/Bhakti Chai Latte/Matcha5
Cappuccino5
Hot Cocoa4
Americano4
Assorted Teas4
Coffee4
Espresso.3

after dinner

Lustau East India Sherry12
Fonseca Port.9
Chartreuse.14
Calvados Apple Brandy11
Fernet Branca10
Amaro Montenegro10

cocktails

Snapdragon.16
Casa Dragones tequila, lemon, agave, watermelon,
cucumber, jalapeno
Daydreamer13
sage vodka, blueberry, lime, simple syrup
The Rose13
tequila, grapefruit, elderflower, lime, rosemary syrup
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vodka, white wine liqueur, champagne, lemon, basil
On Par.13
black tea infused bourbon, lemon, thyme smple
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rosè, cognac, elderflower liqueur, peach liqueur, fresh
peaches and cherries
High C.13/60
sparkling wine, white rum, pineapple juice, orange juice,
fresh kiwis, strawberries, oranges and pineapple
Pompelmo13/60
Aperol, grapefruit liqueur, champagne, soda

The Standard
Downtown LA

sweets

Butter Cake9
Tiramisu10
Seasonal Sorbetto and Gelato8
Apple Crostata9
Bourbon Maple Crème Brûlée9

small plates

Soup du Jour mp
Nachos Borrachos 12
black beans, pico de gallo, guacamole, sour cream, salsa roja, cheddar
add chicken or ground beef3
Fried Chicken Bites. 10
Buffalo Chicken Wings 13
blue cheese dressing
Avocado Toast 8
pickled fresno chile, herbs, lemon

plates

Standard Burger. 18/3
short rib/brisket blended patty, cheddar, arugula, herb remoulade, onion fondue, homemade
pickles, brioche; add farm fresh egg
Pappardelle Bolognese 18
parmigiano reggiano
Mixed Lettuces 12
pickled shallots, walnuts, parmigiano reggiano, mustard vinaigrette
Smoked Turkey 15
avocado, bacon, lettuce, tomato, white cheddar, herb aioli
Chicken n' Waffles 15
belgian waffle, fried chicken breast, syrup
Grilled Three Cheese Sandwich 13
mayo, butter lettuce, tomato, red onion, brioche bun
add bacon/avocado 3/2
BLTA 15
bacon, butter lettuce, avocado, heirloom tomato, garlic aioli
add farm fresh egg3

early breakfast

NY Strip Steak and Eggs 18
baguette, herb roasted potatoes
Two Eggs Your Way.11
baguette, herb roasted potatoes
add veggie sausage3
add bacon/chicken apple sausage4
Breakfast Burrito 12
eggs, spicy pepperjack, guacamole, black beans, pico de gallo
add sausage/bacon/veg sausage3
Brioche French Toast 13
seasonal fruit compote

aides

Applewood Smoked Bacon, Turkey Bacon 5
Chicken Apple Sausage, Veggie Sausage 5
Herb Roasted Potatoes 4
Toasted Sourdough, Wheat, or English Muffin 3
Non-GMO French fries 6
Non-GMO sweet potato fries 7

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BREAKFAST 6:00 am – 11:00 am

DINNER 5:00 pm – 11:00 pm

OVERNIGHT 11:00 pm – 6:00 am

WEEKEND BRUNCH 11:00 am – 5:00 pm

assorted drinks

hot

- Mocha, Cappuccino, Latte 5
- Bhakti Chai Latte. 5
- Matcha 5
- Americano, Coffee 4
- Assorted Hot Tea, Hot Cocoa 4
- Espresso 3

cold

- Ginger Lemonade. 4
- Iced Tea 3
- Lemonade 3
- Soda 4
- Mineral Water 4/7
- Sparkling Water 6/9

JUICE | SERVED HERE

- Green Easy. 12
- Pipe Cleaner 12
- Tumeric Tang. 12

juices

- grapefruit, watermelon, orange. 5 7

cocktails

- The Bloody. 13
vodka, house blend mix, bacon
- It's Amazil 13
vodka, white wine, lilet, champagne, lemon, basil
- A Better Mimosa 13
citrus vodka, orange juice, champagne, cointreau
- Peachy Keen 13/60
rosè, cognac, elderflower liqueur, peach liqueur, fresh peaches and cherries
- High C. 13/60
sparkling wine, white rum, pineapple juice, orange juice, fresh kiwis, strawberries, oranges and pineapple
- Pompelmo 13/60
Aperol, grapefruit liqueur, champagne, soda
- Mimosas for 2 24
orange juice and a bottle of bubbly

The Standard
Downtown LA

smoothies

modifications politely declined

- Avocado 8
kale, hemp seed, almond milk
- Banana-Date 8
soy milk, organic honey
- Acai 8
blueberry, pomegranate, beets, banana

eggs

- Two Eggs Your Way. 11
baguette, herb roasted potatoes
- add veggie sausage. 3
- add bacon/chicken apple sausage 4
- Omelette. 14
baguette, herb roasted potatoes
choose 3
cheddar, swiss, goat cheese,
fine herbs, tomato, mushrooms, onions, peppers
bacon, ham, spinach, smoked salmon
- Classic Eggs Benedict. 14
herb roasted potatoes
- Breakfast Burrito 12
eggs, spicy pepperjack, guacamole, black beans, pico de gallo
- add sausage/bacon/veg sausage 3
- NY Strip Steak and Eggs 18
baguette, herb roasted potatoes
- Anson Mills Polenta 12
sunny side up eggs, wild mushrooms, lemon, parsley, parmesan

griddle

- The Breakfast 22
short rib/brisket blended patty, confit bacon, farm fresh egg cheddar, arugula, herb remoulade, onion fondue, house made pickles, brioche, herb roasted potatoes
- Chicken n' Waffles 18
fried chicken, belgian waffle, syrup
- Buttermilk Pancakes. 12
- Brioche French Toast 13
seasonal fruit compote
- Belgian Style Waffle 11
seasonal berries

breads & pastries

- Smoked Salmon. 15
pickled red onions, capers, sliced tomatoes, cream cheese, petite greens, toasted bagel
- Bagel and Cream Cheese. 5
plain, onion, sesame
- Croissant, Pain Au Chocolat or Berry Muffin. 4

small plates

- Avocado Toast 8
pickled fresno chile, herbs, lemon
- Mixed Lettuces 12
pickled shallots, walnuts, pecorino, mustard vinaigrette
- Persimmon and Burrata. 16
persimmon, saba, pumpkin seed oil, pistachio, basil, arugula
- Cobb 15
lettuce, avocado, tomato, bacon, egg, pecorino, lemon vinaigrette
- Cacio e Pepe Spaghetti 12
black pepper, pecorino
- Grain Bowl 14
farro, almonds, dried cherries, beets, cucumbers, avocado, hummus, tabouleh

plates

- Steak Frites 26
hangar, confit fingerling potato, herb butter
- Standard Burger. 18/3
short rib/brisket blended patty, cheddar, arugula, herb remoulade, onion fondue, homemade pickles, brioche; add farm fresh egg
- Smoked Turkey 15
avocado, bacon, lettuce, tomato, white cheddar, herb aioli
- CTA 13
cucumber, tomato, avocado, onion sprouts, feta, lemon, rye bread
- Crispy Chicken 16
Swiss cheese, bacon, butter lettuce, tomato, homemade pickles, aioli

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sweets

Butter Cake	9
seasonal fruit, chantilly cream	
Tiramisu	10
espresso, mascarpone, cocoa	
Apple Crostata	9
Gala and granny Smith apple, cinnamon, handmade crust	
Bread Pudding.	9
honey, dates, citrus, cardamom, caramel, crème fraiche gelato	
Bourbon Maple Crème Brûlée	9
bourbon, Demerara sugar	
Seasonal Sorbetto And Gelato.	8
single scoop.	3

coffee

Mocha, Cappuccino, Latte, Bhakti Chai Latte, Matcha	5
Americano, Coffee	4
Assorted Hot Tea, Hot Cocoa	4
Espresso	3

afterwards

Moscato, Calposado, IGT, Lombardy, Italy	12
Lustau East India Sherry	12
Fonseca Port	9
Chartreuse	14
Calvados	11
Fernet-Branca	10
Amaro Montenegro	10

The Restaurant Cocktails

On Par

black tea infused bourbon, lemon, thyme simple

Daydreamer

sage vodka, blueberry, lime, simple syrup

The Rose

tequila, grapefruit, elderflower, lime, rosemary syrup

It's Amazil

vodka, champagne, lemon, basil

13

Snapdragon

Casa Dragones tequila, lemon, agave, watermelon, cucumber, jalapeno

16

Peachy Keen

rosè, cognac, elderflower liqueur, peach liqueur, fresh peaches and cherries

High C

sparkling wine, white rum, pineapple juice, orange juice, fresh kiwi, strawberries, oranges and pineapple

Pompelmo

Aperol, grapefruit liqueur, champagne, soda

13/60

Bar Open 10:00 am – 1:30 am, Daily

the list



cocktails

Snapdragon	16
Casa Dragones tequila, lemon, agave, watermelon, cucumber, jalapeno	
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sage vodka, blueberry, lime, simple syrup	
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High C.	13/60
sparkling wine, white rum, pineapple juice, orange juice, fresh kiwis, strawberries, oranges and pineapple	
Pompelmo	13/60
Aperol, grapefruit liqueur, champagne, soda	

whites by the glass

pinot gris , matello vineyards, willamette valley, oregon '14.....	14	45
pinot gris , hahn, monterey, ca.....	10	40
blanc , réserve, famille perrin, côtes du rhône, france '08.....	13	45
friulano , petrussa, colli orientali del friuli, italy.....	13	45
chardonnay , folie à deux, russian river, sonoma, ca '16	12	40
albarino , lagar de cervera, rias baixas, spain, '14	12	42
grenache blanc , languedoc, france '15.....	14	54
sauvignon blanc , chateau de la roche, touriane, france '15 ...	14	54

rose by the glass

rosé , underwood, tualatin, oregon '16.....	9	30
rosé , sunset beach rosé andré balazs collection,	15	75
channing daughters, long island, new york '15		

bubbles by the glass

sparkling brut , domaine chandon, carneros, ca	12	46
moscato d'asti dogc , bricco quaglia la spinetta.....	13	50

bottles of bubbles

charles bove, rose, touraine, france '99	120
veuve clicquot, yellow label, "reserve cuvee"	150
reims, france	
ruinart, blanc de blanc, nv, reims, france	150
moet & chandon imperial, nv, eprenay, france.....	150
moet & chandon, rose, imperial, nv, eprenay, france.....	150
veuve clicquot, "la grande dame", reims, france '98.....	275
dom perignon, champagne, france '04.....	350

bottles of white

chardonnay , domaine eden, santa cruz mountains, ca.....	65
pouilly-fusse , lupe-cholet, cote d'or, france '10.....	65
chablis , la chablienne, cote de lechet '05	70
domaine chablis , savary, 1er cru fourchaume, france	70
pouilly-fume , jean-claude chatelain, loire valley '12.....	55
viognier , rosenblum cellars, lodi, ca '09.....	50
gruner veltliner , von donabaum, austria '15	54



reds by the glass

pinot noir , buena vista, sonoma, ca '13.....	12	40
bourgogne pinot noir , comte de lupe, lupe-cholet	14	52
burgundy, france '13		
zinfandel , bodega de edgar, paso robles, ca '12.....	13	45
cotes du rhone , coupe roses, minervois vignals, '12.....	13	45
(60% syrah, 30%grenache, 10%carignan)		
malbec , belasco de baquedano llama	12	40
mendoza, argentina '12		
tempranillo , avaniel bodegas monteabellon.....	12	40
ribera del duero spain '13		
cabernet sauvignon , wines of substance, columbia valley	12	40
washington '13		
cabernet sauvignon , brea, paso robles, ca	13	45

bottles of red

bordeaux , haut-la pereyre, bordeaux, france '11.....	46
meritage , justin isosceles, paso robles, ca '12	125
meritage , newton vineyard, "the puzzle", napa ca '09	225
cabernet sauvignon , justin, paso robles, ca.....	80
cabernet sauvignon , hewitt vineyard, rutherford, ca	200
burgundy , joseph voillot pommard, vieilles vignes,	120
cote de-beaune '12	
domaine de montille aux thorey , nuits-saint-georges	150
1er cru, france '11	
beaujolais , jean paul brun domain des terres dorees,	50
l'ancien, france '12	

beers

bottled

saison dupont , belgian saison	12
victory golden monkey , belgian style tripel.....	9
samuel smith , organic english cider	9
bitburger drive (0% abv), german style pilsner	8

draft

standard bräuhaus , helles lager	8
three weavers expatriate , indian pale ale.....	8
modern times blackhouse , coffee stout on nitro	9