

## COCKTAILS

### AN EPIPHANY \$18

Grey Goose La Poire Vodka, St. Germain Elderflower Liqueur, Prosecco, Orchid

### FOSHAY OLD FASHIONED \$25

Four Roses 100pf Single Barrel Bourbon, Demerara Syrup, House Bitters Blend

### WILBUR'S MANHATTAN \$23

Sazerac Rye, Benedictine, Lustau Rosso Vermut, House Bitters Blend, Amarena Cherries

### BILLION DOLLAR BABY \$22

2 XO American Oak Bourbon, Licor 43, Creme de Gingembre Massenez, Blueberry Shrub, Fresh Lemon, Habanero

### GIRLS BEST FRIEND \$19

Ketel One Grapefruit Rose, Lillet Rose, Fruitful Pink Grapefruit Liqueur, Prosecco, Lemon, Strawberry, Thyme

### YACHT ROCK \$19

Planteray 3 Star Silver Rum, Planteray Pineapple Rum, Heirloom Pineapple Amaro, Lime, Lemon, Agave, Pineapple, Saline, Blue liquid Disco

### SPILL THE TEA \$19

J. Carver Barrel Gin, Poli Chamomile Liqueur, Poli Honey Liqueur, Chamomile Syrup, Lemon, Trinity Bitters

### 8 TWENTY 1 \$19

Siete Leguas Reposado, G.E. Massenez Chili Liqueur, Yuzu Cordial, Agave, Fire Tincture Bitters, Szechuan Buzz Button

### ESPRESSO YO SELF \$19

Haku vodka, Espresso Liqueur, Cinnamon Vanilla Demerara, Shot of Espresso 3 Beans for Luck

### BLEUPHORIA \$17

Blueberry Infused Vodka, St. Germain Elderflower Liqueur, Lime, Fresh Blueberries

## ZERO PROOF

### MINNESOTA SPICE \$14

Aplos Chili Margarita, House Jalapeno Calabrian Chili Pepper Syrup, Agave, Lime

### HIGH OF '75 \$15

PROXIES Gold Crush Sparkling N/A Wine, Cucumber Citrus Cordial, Fresh Mint

### UME SPRITZ \$11

Aplós Calme, ume plum, oroblanco grapefruit, white tea

### EVEN NA COCKTAILS \$15

PAR- Tea, lemon & light fizz  
COSNO-Cranberry, orange

### PIERRE ZERO ROSE \$12

### PIERRE ZERO CHARDONNAY \$12

## WINE

CHARDONNAY, TREFETHEN \$19/66

CHARDONNAY, PAUL HOBBS CROSSBARN \$19/66

SAUVIGNON BLANC, ESK VALLEY \$17/60

SAUVIGNON BLANC, SCHEID \$15/52

PINOT GRIGIO, TAVO \$16/56

ROSE, MIRABEAU X \$17/60

ROSE PROSECCO, ZARDETTO \$15

CHAMPAGNE, LAURENT PERRIER BRUT \$20

PROSECCO, CONTARINI \$16/56

MOSCATO D'ASTI, RISATA \$14/49

CABERNET, TREANA \$20/70

CABERNET, IN SHEEPS CLOTHING \$20/70

RED BLEND, INTRINSIC \$17/60

COTE DU RHONE, E. GUIGAL \$18/63

PINOT NOIR, INSCRIPTION \$18/63

MERLOT, MARKHAM \$16/56

MALBEC, LLAMA \$16/56

## BUBBLES BY THE BOTTLE

LAURENT PERRIER BRUT \$120

VEUVE CLIQUOT YELLOW LABEL \$146

VEUVE CLIQUOT ROSE \$170

MOET & CHANDON IMP NECTAR ROSE \$185

MOET & CHANDON IMP NECTAR BRUT \$185

MOET & CHANDON IMPERIAL BRUT \$180

DOM RUINART \$180

VEUVE LA GRANDE DAME BRUT \$400

VEUVE LA GRANDE DAME ROSE \$700

KRUG GRAND CUVÉE \$440

DOM PERIGNON \$475

## N.A. OFFERINGS

ACQUA PANNA & SAN PELLEGRINO \$5

Q GINGER BEER \$5

3 CENTS PINK GRAPEFRUIT SODA \$5

RED BULL \$5

## BEER

MODIST DREAMYARD HAZY IPA	\$14
PRYES GLAMORAMA WEST COAST IPA	\$13
PRYES MIRACULUM MIDWEST IPA	\$13
PRYES PRAGMATIC PILSNER	\$11
BENT PADDLE LIGHT	\$8
COORS LIGHT	\$8
CORONA	\$9
GUINNESS	\$10
STELLA ARTOIS	\$10
DOWNEAST SEASONAL CIDER	\$9
HEINEKEN 0.0 NON-ALCOHOLIC	\$8
HIGH NOON VODKA SELTZER	\$10

## SMALL PLATES

<b>ROASTED BEET SALAD</b>	\$13
Roasted golden beets, grapefruit, avocado, goat cheese, spiced pecans, arugula, balsamic, olive oil	
<b>BRUSCHETTA TRIO</b>	\$21
Heirloom tomato, basil, Boursin cheese, balsamic, olive oil Roasted oyster mushroom, goat cheese, truffle oil, chives Shallot jam, triple cream brie, pickled onion	
<b>FRIED RICE</b>	\$15
Jasmine rice, vegetables, sweet soy, scrambled egg	
<b>DEVILS ON HORSEBACK</b>	\$16
prosciutto wrapped, chorizo stuffed medjool dates, with roasted peppadew pepper sauce	
<b>BEER-BRAISED WINGS</b>	\$16
Creole BBQ Dry Rub, House Ranch or Bleu Cheese	
<b>WAGYU SLIDERS</b>	\$26
Grilled wagyu medallions, chermoula aioli, pickled carrots, seasoned waffle fries	
<b>BEEF TENDERLOIN LOLLIPOPS</b>	\$29
Blue Cheese, Charmoula	
<b>STEAMED BAO BUNS</b>	\$21
Grilled tenderloin -or- roasted oyster mushroom, hoisin BBQ, spicy mayo, pickled carrots, cilantro	
<b>CAVIAR &amp; CORNBREAD</b>	\$27
Crème fraiche, cornbread madeleines, chives	
<b>MOROCCAN CHICKEN KEBAB</b>	\$27
Seasoned chicken thigh, halloumi, hummus, zhoug, whipped feta, naan, pomegranate molasses	
<b>WAFFLE FRIES</b>	\$9
Cajun seasoned, seasoned sour cream	

WANTING MORE?  
WE OFFER THE FULL MANNYS MENU AS WELL.