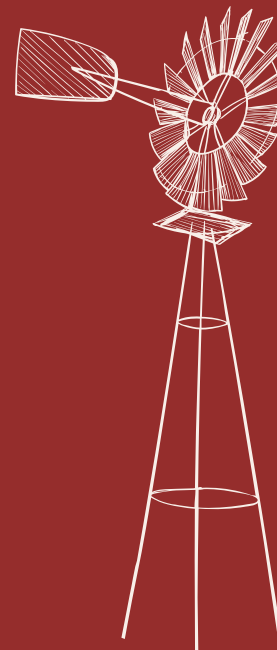


BEVERAGE LIST

—
SPRING
2025



KRISTIE DE LUNA
Beverage Director

“Being naturalized to place means to
live as if this is the land that feeds you,
as if these are the streams from which you drink”

Robin Wall Kimmerer,
Braiding Sweetgrass

SPIRITS

VODKA

- Misguided Spiritz Vodka | 8
- Down East Vodka | 8
- Vusa African Vodka | 6
- Arbikie Chili Vodka | 10

AGAVE

- Cimarron Blanco Tequila | 8
- Cimarron Reposado Tequila | 10
- Peloton De La Muerte Mezcal | 9
- Peloton De La Muerte Mezcal
Vegan Pechuga | 11
- Cazcanes No. 9 Blanco Tequila | 25
- Cazcanes No. 7 Reposado Tequila | 28
- Cazcanes No. 7 Añejo Tequila | 33

BOURBON / RYE / WHISKEY

- Four Roses Bourbon | 8
- Four Roses Single Barrel | 15
- Four Roses Single Barrel OBSF Recipe | 15
- James E. Pepper Bourbon | 9
- Silver Tree Cow Creek
Bourbon Whiskey | 15
- Sliver Tree Ring Neck Rye | 11
- Rough Riders Rye | 8
- Penelope Four Grain Straight Bourbon | 10
- Penelope Rosé Cask Finish Bourbon | 14
- Penelope Barrel Strength Bourbon | 16
- Penelope Toasted Barrel Bourbon | 16
- Penelope Four Grain Straight Bourbon | 16

GIN

- Bayab African Gin | 8
- Drumshanbo Slow Distilled Gin | 13
- Drumshanbo Sardinian Citrus | 13
- Drumshanbo California
Orange Citrus | 13

RUM

- Ten to One Caribbean White Rum | 8
- Ten to One Caribbean Dark Rum | 8
- Ten to One Five Original
Select Rum | 10
- Bacardi Rum Añejo Cuatro 4 year | 9
- Havana Rum Club | 10
- Havana Rum Club Añejo Blanco | 11
- Havan Rum Club Añejo Classico | 13

AMARI

- BroVo Amaro 01 | 9
- Fernet Valley | 8
- Amaro Dell Etna | 9
- BroVo American Aperitivo | 9
- Bitter Aperitivo | 9
- Amaro Nonino | 15
- Aperol | 10
- Campari | 10
- Cynar | 9
- Foro Amaro | 9
- Averna | 12

SPARKLING

Brut Prosecco | Glera | *Zardetto* | NV | Veneto, Italy | **11 / 14**
 Loop Juice | Chardonnay | *Jumbo Times Wines* | 2023 | Arroyo Secco, CA | **15 / 60**
 Pét Nat Blanco | Moscatel | *DuoMa* | 2023 | Baja California, Mexico | **17 / 68**

WHITE

Gruener Veltliner | *Gobelsburg* | 2023 | Kamptal, Austria | **10 / 40**
 Pinot Grigio | *Château Grand Traverse* | 2022 | Traverse City, MI | **10 / 40**
 Sauvignon Blanc | *Specogna* | 2022 | Corno di Rosazzo, Italy | **14 / 56**
 Chardonnay | *Austin Hope* | 2023 | Paso Robles, CA | **10 / 40**
 Friulano | *Specogna* | 2022 | Corno di Rosazzo, Italy | **14 / 56**
 Kontrast | White Blend | *Huber* | 2022 | Niederösterreich, Austria | **14 / 56**
 Mi | Sauvignon Blanc, Malvasia | *Lepa Vida* | 2022 | Vipava Valley, Slovenia | **16 / 64**

ROSÉ

Spatburgunder Rosé Trocken | Pinot Noir | *Kruger Rumpf* | 2023 |
 Münster-Sarmsheim, Germany | **11 / 14**
 The Brooklynites | Orange Gewürtztraminer | *Vice* | 2023 | Napa Valley, CA | **15 / 60**
 Monticelli Bianco | Orange Wine | Garanega, Trebbiano di Soave | *il Rocolo di Monticello* | 2022 | Lavagno, Italy | **16 / 64**
 Malvasia di Candia | Orange Wine | *Bulli* | 2022 | Emilia Romagna, Italy | **14 / 56**

RED

Los Conejos Malditos | Tempranillo | *Mas Que Vinos* | 2022
 Tierra de Castilla, Spain | **10 / 40**
 La Boutanche | Zinfandel | *Broc Cellars* | 2023 | Sonoma Valley, CA | **15 / 60**
 Cabernet Sauvignon | *Here by Chance* | 2022 | Paso Robles, CA | **14 / 56**
 Teran | Refosco | *Derenda* | 2015 | Karst, Slovenia | **16 / 64**
 Monticelli Rosso | Red Blend | *il Rocolo di Monticello* | 2022 | Lavagno, Italy | **16 / 64**
 Canto De Luna | Tempranillo, Cabernet Sauvignon, Syrah | *La Carrodilla* | 2022 |
 Valle de Guadalupe, Mexico | **19 / 76**

CRAFT

Fruity Friends | 16 oz fruit tart beer | *Half Acre* | **8**
 Schwarzbier | 16 oz black lager | *Riggs Beer Co* | **8**
 Hefeweizen | 16 oz | *Riggs Beer Co* | **8**
 U of IPA | 16 oz ipa | *Blind Pig* | **8**
 Dank Meme | 16 oz hazy ipa | *Triptych* | **8**
 Sunrise Vallejo | 16 oz ipa | *Half Acre* | **8**
 Chocolate Camaro | 16 oz milk stout | *Half Acre* | **8**
 Chip it, on the Green | 16 oz kolsch | *Triptych* | **8**
 Pretty Nice Little Saturday | 16 oz pale German-inspired lager | **8**

CLASSIC

Honey Crisp Apple | 12 oz | *Brick River Hard Cider* | **6**
 Homestead | 12 oz semi-sweet & cloudy
 farmhousestyle hard cider | *Brick River* | **6**
 Hamm's | 12 oz light lager | **4**
 Reef Knot | 12 oz summer lager | *Half Acre* | **5**
 Modelito | 7 oz pilsner style lager | **3**
 Modelo Negra | 12 oz medium body lager | **7**
 American Lager | 16 oz | *Riggs Beer Co* | **9**

NON-ALCOHOLIC

Cloud Mountain Kombucha | rotating selection | **6**
 Hopilly | 16 oz sparkling hop water | *Riggs Beer Co* | **4**
 Free Wave | 12 oz hazy ipa | *Athletic Brewing Co* | **6**
 Ghia le Spritz | 8 oz na sparkling aperitif | **7**
 Funkel Würtz Zero | de-alcoholized sparkling wine | **12/48**
 Topo Chico | sparkling mineral water | **5**
 Liquid Death | still mineral water | **4**

CORDIALS

Allen's Cold Brew Coffee Brandy | 7
Boomsma Claekampster
Cloostbitter | 8
Five Farms Single Batch Irish
Cream Liqueur | 10
Villa Massa Amaretto | 11
Bottega Limoncino | 10
Bottega Sambuca | 10

NON-ALCOHOLIC SPIRITS

Aplós Calme | 11
Aplós Arise | 11
Free Spirits Gin | 10
Free Spirits Tequila | 10
Free Spirits Bourbon | 10
Ghia Aperitif | 11
Ghia Berry Aperitif | 11

FLIGHTS

Silver Tree Spirits Flight | 25
Down East Vodka, Cowcreek Bourbon Whiskey, Ring Neck Rye
Cazcanez Tequila Flight | 50
No. 9 Blanco, No. 7 Reposado, No. 7 Anejo
Amaro Flight | 20
dealer's choice of 3 amari

SEASONAL COCKTAILS

– YOUR NEW VICE | 18 –

Vice Gewürtzraminer, Poli Gran Bassano
Vermouth Bianco, Italicus, PFF Goat Whey,
Lemon, Grapefruit Jarrito

– ROMANTIC LOVERS | 20 –

Down East Vodka, Dry Curaçao, Mango,
Yuzu, Raspberry Shrub, Tajin

– PEACH DERBY | 17 –

Cow Creek Whiskey Bourbon, Gabriel Boudier
Crème de Pêches, Averna, Roasted Orange, Mint

– CAPRAE-EÑA | 15 –

Po' di Poli Grappa Secca, Gabriel Boudier Lime Leaf
Liqueur, St. Elder Elderflower Liqueur, Lime, Sugar Cane

– PURPLE HAZE | 20 –

A clarified milk punch using Ten to One Dark
Rum, Ume, Licor 43, Lemon, Sprecher Grape
Soda, Toasted Coconut Foam

– MAKE IT SNAP-PEA | 20 –

Drumshanbo Sardinian Gin, Cynar,
Pineapple, Sugar Snap Peas, Lime

– BURNING MINUTES | 18 –

Ring Neck Rye, Amaro Nonino, Ancho Reyes,
Fee Brothers Turkish Tobacco Bitters

An 18% service charge will be included on all checks in support of the entire farm team.
Please inform your server of any dietary restrictions or allergies; consuming raw or undercooked meats,
poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

★ Ask your server or bartender for our seasonal mocktail options