

Wine List

White Wine	Glass	Bottle	Red Wine	Glass	Bottle
Vista Point Chard (H)	\$5	\$18	Hess Cabernet	\$15	\$45
Piccini Pinot Grigio	\$8	\$30	Vista Point Cab (H)	\$5	\$18
Vista Point White Zin (H)	\$5	\$18	Saved Red Blend	\$12	\$40
Ruffino Pinot Grigio (H)	\$6	\$20	Trapiche Malbec	\$9	\$32
Sonoma-Cutrer Chard	\$13	\$40	Vista Point Merlot (H)	\$5	\$18
Simi Rose	\$9	\$35	Ravage Cabernet	\$8	\$30
Charles & Charles Rose	\$8	\$30	Decoy Merlot	\$15	\$55
Charles Smith Moscato	\$8	\$30	Guenoc Pinot Noir (H)	\$6	\$20
Meiomi Chardonnay	\$11	\$35	La Crema Pinot Noir	\$12	\$45
Hess Chardonnay	\$9	\$35	Meiomi Pinot Noir	\$14	\$45
Sabastini Sav Blanc	\$8.5	\$30	Conundrum Blend	\$10	\$55
Opera Prima (Champagne)	\$5	\$18	Murphy Goode Blende	\$8	\$30
			Substance Cabernet	\$9.5	\$35



Cocktails & Martinis \$8

Sazerac

Muddled sugar cube and Angostura bitters, topped with bulleit rye whiskey, stirred, and served up in an absinthe rinsed glass

Mark & Stormy

Makers Mark shaken with house made spicy ginger peppercorn simple syrup and topped with ginger beer

Peach Mojito

Muddled lime, mint, and simple syrup, topped with peach schnapps, Bacardi, and house lime mix

Cote Pimms

Muddled lemons, limes, cucumbers, and simple syrup, topped with Pimms and a Hendricks Floater

Cucumber Gimlet

Muddled mint, cucumber, and simple syrup topped with Bombay white gin and house lime mix

Almond Chocolate Espresso

Whipped vodka and chocolate espresso wine, shaken with almond milk and served UP with whipped cream and a chocolate stick

Cote Cosmopolitan

Elderflower and pinnacle shaken with white cranberry juice and house lime mix

Basil Cucumber Lemonade

Muddled basil, cucumber, and simple syrup shaken with pinnacle and fresh lemon mix and topped with club soda

Georgia Collins

House infused strawberry Bombay white gin, simple syrup, and fresh lemon mix shaken and poured over ice and topped with club soda and fresh rosemary

Salted Caramel Old Fashion

Apples, maraschino cherries, and peychauds muddled with apple schnapps, stirred with black velvet caramel whiskey, served with salted rim

Pomegranate Margarita

Anos Blanco, shaken with house lime mix and 100% pomegranate juice and served with a salted rim

Jalapeno Limeade

Muddled jalapenos, cilantro, and simple syrup, topped with pinnacle and house lime mix and topped with soda

Rose Margarita

Anos Blanco, house lime mix, and simple syrup, topped with Rose' and a Himalayan salt rim

Dirty Blue Martini

Vermouth rinsed glass, pinnacle and olive juice shaken and served with blue cheese stuffed olives

Lemon Thyme Lemon Drop

Citron vodka, house lemon thyme simple syrup, and fresh lemon mix shaken and served UP

Pomegranate Martini

Citron vodka shaken with 100% pomegranate juice and fresh lemon mix shaken and served UP

Jalapeno Mango Margarita

Muddled seeded jalapeno and mango puree shaken with anos blanco and house made lime mix and served with a salted rim

Steens Old Fashion

Muddle orange, Steens, and Angostura bitters topped with red stag and served with a spiced cherry