



Tenuta Buon Tempo

MONTALCINO

WINE DINNER

Tuesday, November 10th



Esteemed Estate Winemaker Alberto Machetti

5 Course Dinner
7 Featured Wines
\$260 plus service

Duket's
STEAKHOUSE



Tenuta Buon Tempo

MONTALCINO

**Tenuta Buon Tempo
is one of Montalcino's most vibrant wineries.**

Leading edge. Organic. Family Owned.
Artisanal. Committed.

Your guide will be the man himself,
estate winemaker Alberto Machetti.

Service comprises 5 special courses, reception
wine, 6 Tenuta Buon Tempo wines,
—from Super Tuscan to Brunello Riserva—
and all the exclusivity, access,
& intimate command provided only by
true winemaker-hosted events.

Experience Brunello di Montalcino through the
lens of a winery beloved by Sommeliers,
during an inviting evening of ambience
both celebrated and comfortable.

Tuesday, Nov. 10th, 6:30-9:30pm
Limited seats; \$260 plus service.
Mixed cases for your cellar will also be
offered for purchase.

***Full menu & details available at
Dakotasrestaurant.com***



Dakota's

STEAKHOUSE

*Our cocktail menu features handcrafted
signature, specialty, and classic favorites.*

Cheers to 42 years!

**FOR WINES BY THE BOTTLE,
PLEASE REQUEST OUR FULL WINE LIST.**



PLEASE DRINK RESPONSIBLY.

SIGNATURE COCKTAIL



HOGSHEAD OLD FASHIONED

25

- *Garrison Brothers Small Batch Bourbon*
- *Demerara*
- *Angostura Bitters*
- *Orange*
- *One Month's Patience*

Stepping off the elevator you're greeted by a hogshead barrel with a journey as rich as the cocktail it helps create. Born in the South of France, it began its career aging Sherry in Jerez, Spain, and now cradles each month-long batch of our signature Old Fashioned. Built upon the bold spirit of Garrison Brothers Bourbon—crafted just a few hours away in Hye, Texas—this collaboration celebrates two Texas originals coming together to create something truly best in class.

SIGNATURE COCKTAIL ---



THE RENDEZVOUS

20

- *Condesa Clásica Gin*
- *Leblon Cachaça*
- *Rhum Clément Mahina Coconut Liqueur*
- *Agave*
- *Lime*

The bright meeting of gin and cachaça for a smooth, lively balance, paired with tropical accents.

SPECIALTY COCKTAILS

THE FIG AVALON

20

-
- *Drumshanbo Fig & Laurel Gunpowder Tea Gin*
 - *Laurel Bay Leaf Syrup*
 - *Tawny Porto*
 - *Lemon*

Fresh lemony delight with a taste of ripe fig, finishing with smooth dried fruit notes.

PARADISE FOUND

20

-
- *Zephyr Gin*
 - *Strawberry*
 - *Lemon*
 - *Prosecco*

Brings together the floral class of Zephyr Gin with our house ripe strawberry syrup, & a splash of Prosecco for that celebratory finish.

SPECIALTY COCKTAILS

PALOMA SUNSET

20

-
- *La Pulga Blanco Tequila*
 - *Pamplemousse Liqueur*
 - *Lime*
 - *Grapefruit*
 - *Q Grapefruit Soda*
 - *Campari Float*

A panoply of citrus sparkle keeps this in a smoothly even gait of light, floral, and zesty.

THE CRISTAL CACTUS

20

-
- *Patrón Cristalino Añejo Tequila*
 - *Cointreau*
 - *Clarified Lime Juice*
 - *Tajín Rim*

Designed to highlight Patrón's Cristalino Tequila, which is aged in four distinct oak cask types, and then delicately filtered through wood charcoal, creating a smooth, crystal-clear aged Tequila. Savor the clarity of flavor, and experience something truly distinctive.

SPECIALTY COCKTAILS

DOWNTOWN PEACH

20

- *Blackland Bourbon*
- *Amaro Montenegro*
- *Peach Syrup*
- *Lemon Foam*

Blackland Bourbon provides warmth, & Amaro Montenegro adds layers of orange peel, herbs & florals. Ripe peach brings juicy sweetness. A silky foam gives a cloud-like texture.

ISLAND HOPPER

20

- *Flor de Caña Blanco 4yr Extra Seco Rum*
- *Orgeat Almond Syrup*
- *Passionfruit*
- *Pineapple*
- *Citrus (Orange, Lime)*
- *House Tiki Bitters*

Lush, velvety rum meets the warmth of passionfruit, with exotic complications of almond & house tiki bitters.

SPECIALTY COCKTAILS

BLACKBERRY MULE

18

-
- *Reyka Vodka*
 - *Crème de Mûre*
 - *Lime*
 - *Ginger Blackberry Syrup*
 - *Q Club Soda*

A burst of citrus and berry, balanced by the gentle heat of ginger, and a crisp, effervescent finish.

LYCHEE MARTINI

18

-
- *Grey Goose La Poire Pear Vodka*
 - *Tozai Snow Maiden Nigori Sake*
 - *St-Germain Elderflower Liqueur*
 - *Lychee*
 - *Lime*

Light, floral, and effortlessly sophisticated, the Lychee Martini is a modern cocktail with a soft, exotic vibrance.

CLASSIC COCKTAILS

MARGARITA 18

Patrón Silver, Cointreau, Lime

OLD FASHIONED 16

*Evan Williams Black Bourbon,
Demerara, Bitters, Orange Oils*

ESPRESSO MARTINI 20

360 Madagascar Vanilla Vodka, Demerara, Espresso

MANHATTAN 18

Rittenhouse Rye, Cocchi di Torino, Angostura

COSMOPOLITAN 18

Grey Goose Vodka, Cointreau, Cranberry, Lime

SIDECAR 16

Remy V.S.O.P. Cognac, Cointreau, Lemon

LEMON DROP 18

Tito's Vodka, Cointreau, Lemon, Sugar

NEGRONI 16

Fords Gin, Campari, Cocchi di Torino Vermouth

SPIRITS

AMARO & LIQUEUR	<i>Aperol</i>	10
	<i>Amaro Montenegro</i>	12
	<i>Averna</i>	10
	<i>Baileys</i>	10
	<i>Bénédictine</i>	11
	<i>Borghetti</i>	12
	<i>Campani</i>	10
	<i>Cointreau</i>	11
	<i>Disaronno Amaretto</i>	10
	<i>Drambuie</i>	12
	<i>Fernet-Branca</i>	10
	<i>Grand Marnier</i>	12
	<i>Licor 43</i>	11
	<i>Nonino Merlot Grappa</i>	22
	<i>Sambuca Romana</i>	11
	<i>Sambuca Romana Black</i>	11
 COGNAC & BRANDY	 <i>Bisquit & Dubouché V.S.O.P.</i>	 18
	<i>D'Usse V.S.O.P.</i>	16
	<i>Hennessy V.S.</i>	16
	<i>Hennessy V.S.O.P.</i>	25
	<i>Pierre Ferrand 10 Generations</i>	18
	<i>Rémy Martin V.S.O.P.</i>	16
	<i>Rémy Martin 1738</i>	18
	<i>Rémy Martin X.O.</i>	68



LOUIS XIII

<i>Rémy Martin Louis XIII (1/2 oz)</i>	125
<i>Rémy Martin Louis XIII (1 oz)</i>	250
<i>Rémy Martin Louis XIII (2 oz)</i>	475

BOURBON

<i>Angel's Envy</i>	15
<i>Angel's Envy Triple Oak</i>	16
<i>Baby Jane</i>	15
<i>Basil Hayden</i>	15
<i>Blanton's</i>	28
<i>Booker's Noe Strangers</i>	42
<i>Buffalo Trace</i>	14
<i>Bulleit</i>	13
<i>Eagle Rare 10yr</i>	16
<i>Elmer T. Lee</i>	42
<i>Garrison Brothers</i>	20
<i>Garrison Brothers Honeydew</i>	20
<i>Garrison Brothers Bottled-In-Bond</i>	24
<i>Garrison Brothers Single Barrel #27674</i>	26
<i>Garrison Brothers Single Barrel #14825</i>	41
<i>D - Dakota's Cask Strength 146°</i>	
<i>Garrison Brothers Balmorhea</i>	40
<i>Knob Creek 9yr</i>	12
<i>Maker's Mark</i>	12
<i>Maker's Mark 46</i>	14
<i>Old Ezra 7yr</i>	24
<i>Stagg [formerly Stagg Junior]</i>	28
<i>Weller 12yr</i>	28
<i>Whistle Pig Piggyback 6yr</i>	18
<i>Widow Jane 10yr</i>	18
<i>Woodford Reserve</i>	13
<i>Woodford Double Oak</i>	16

... ALLOCATED — *2oz pour —

<i>E.H. Taylor Bottled-In-Bond Lim. Ed.</i>	*90
<i>Old Rip Van Winkle 10yr</i>	*118
<i>Pappy Van Winkle 12yr Lot B</i>	*150
<i>Pappy Van Winkle 20yr</i>	*250
<i>Pappy Van Winkle 23yr Family Rsv</i>	*300
<i>Stagg - George T. Stagg</i>	*98
<i>William Larue Weller CS</i>	*105
<i>Pappy Van Winkle 13yr Rye</i>	*160
<i>Thomas Handy Sazerac Rye</i>	*85
<i>WhistlePig Old World 12yr Rye</i>	*55

WHISK<E>Y

RYE	<i>Angel's Envy Rye</i>	29
	<i>Bulleit Rye</i>	13
	<i>Knob Creek Rye</i>	15
	<i>Macklowe Rye</i>	30
	<i>Rittenhouse Rye</i>	10
	<i>Sazerac Rye</i>	14
	<i>Still Austin The Artist Rye</i>	14
	<i>WhistlePig 10yr Rye</i>	21
	<i>Woodford Reserve Straight Rye</i>	14
	 <i>Bernheim Wheat</i>	 12
	<i>Woodford Straight Wheat</i>	13
 WHEAT	 <i>Jack Daniel's [Tennessee]</i>	 11
	<i>Little Book Edition 2023 Release</i>	60
	– {Chapter 7: In Retrospect}	
OTHER	<i>The Macklowe Single Malt Gold Ed.</i>	82
AMERICAN	 <i>Crown Royal</i>	 11
	<i>Pendleton Directors' Reserve 20yr</i>	75
 CANADIAN	 <i>Jameson</i>	 12
	<i>Teeling Small Batch</i>	12
	<i>Teeling Single Grain</i>	15
IRISH	<i>Tullamore Dew</i>	12
	 <i>Fuji Single Grain</i>	 24
	<i>Hibiki Harmony</i>	60
	<i>Nikka Coffey</i>	18
JAPANESE	<i>Sato Shiki 41yr</i>	187
	<i>Suntory Toki</i>	14
	<i>Yamazaki 12yr</i>	54

SCOTCH

BLENDED	<i>Chivas Regal 12yr</i>	13
	<i>Dewar's White Label</i>	11
	<i>Johnnie Walker Black</i>	15
	<i>Johnnie Walker Blue</i>	78
SINGLE MALT	<i>Aberfeldy 12yr</i>	13
Unpeated	<i>Aberlour 12yr</i>	17
	<i>The Balvenie 12yr Doublewood</i>	23
	<i>The Balvenie 14yr Caribbean</i>	27
	<i>The Balvenie 16yr French Oak</i>	62
	<i>The Balvenie 21yr Portwood</i>	117
	<i>The Balvenie 40yr (1/2 oz)</i>	325
	<i>The Balvenie 40yr (1 oz)</i>	600
	<i>Bruichladdich Classic Laddie</i>	18
	<i>The Dalmore 12yr</i>	19
	<i>The Dalmore 15yr</i>	33
	<i>The Dalmore Cigar Malt</i>	40
	<i>Glenfiddich 12yr</i>	15
	<i>Glenfiddich 14yr Bourbon Barrel R.</i>	18
	<i>Glenfiddich 15yr Solera</i>	24
	<i>Glenfiddich 18yr</i>	52
	<i>Glenfiddich 23yr Grand Cru</i>	100
	<i>Glenfiddich 30yr</i>	290
	<i>The Glenlivet 12yr</i>	15
	<i>The Glenlivet Founder's Reserve</i>	16
	<i>The Glenlivet 15yr French Oak Rsv</i>	24
	<i>The Macallan 12yr Double Cask</i>	26
	<i>The Macallan 12yr Sherry Oak</i>	29
	<i>The Macallan Amber Meadow</i>	31
	<i>The Macallan 15yr Double Cask</i>	50
	<i>The Macallan 18yr Double Cask</i>	108
	<i>The Macallan 18yr Sherry Cask</i>	115
SINGLE MALT	<i>Ardbeg 10yr</i>	17
Peated	<i>Lagavulin 16yr</i>	25
	<i>Laphroaig 10yr</i>	15
	<i>Oban 14yr</i>	31
	<i>Talisker 10yr</i>	24

AGAVE SPIRITS

TEQUILA	<i>Avion 44 Extra Añejo</i>	49
	<i>Clase Azul Reposado</i>	55
	<i>Casa Del Sol Angel's Reserve</i>	44
	<i>Casamigos Blanco</i>	14
	<i>Casamigos Reposado</i>	16
	<i>Casamigos Añejo</i>	18
	<i>Don Julio Blanco</i>	14
	<i>Don Julio Reposado</i>	16
	<i>Don Julio Añejo</i>	18
	<i>Don Julio 1942 Añejo</i>	49
	<i>Fortaleza Blanco</i>	16
	<i>La Pulga Blanco</i>	12
	<i>La Pulga Reposado</i>	14
	<i>Lalo Blanco</i>	13
	<i>Patrón Silver</i>	14
	<i>Patrón Reposado</i>	16
	<i>Patrón Añejo</i>	18
	<i>Patrón Cristalino</i>	21
	<i>Patrón Gran Piedra</i>	115
	<i>Patrón Gran Burdeos</i>	140
	<i>Socorro Blanco</i>	11
	<i>Socorro Reposado</i>	13
	<i>Socorro Añejo</i>	15
 MEZCAL		
	<i>Del Maguey Vida</i>	12
	<i>Dos Hombres</i>	15
	<i>Ilegal Joven</i>	12
	<i>Ilegal Reposado</i>	15
	<i>Xicaru Silver</i>	11
	<i>Xicaru Reposado</i>	13
	<i>Xicaru Añejo</i>	14

SPIRITS

VODKA	<i>Belvedere</i>	12
	<i>Chopin</i>	12
	<i>Grey Goose</i>	12
	<i>Ketel One</i>	11
	<i>Reyka</i>	10
	<i>Tito's</i>	10

GIN	<i>Bombay Sapphire</i>	12
London Dry	<i>The Botanist Islay Dry</i>	13
	<i>Fords</i>	10
	<i>Plymouth</i>	12
	<i>Tanqueray</i>	12

GIN	<i>Aviation</i>	11
Modern &	<i>The Botanist Cask Aged 3yr</i>	19
New World	<i>Condesa Clásica</i>	10
	<i>Hendrick's</i>	13
	<i>Monkey 47 Schwarzwald Dry</i>	18
	<i>Still Austin The Naturalist</i>	10
	<i>Zephyr [formerly Zephyr Blue]</i>	12

RUM	<i>Captain Morgan [Spiced Rum]</i>	10
	<i>Leblon [Cachaça]</i>	10
	<i>Malibu [Coconut Rum]</i>	10
	<i>Flor de Caña Extra Seco Blanco 4yr</i>	10
	<i>Flor de Caña Gran Reserva 7yr</i>	13
	<i>Flor de Caña 12yr</i>	16
	<i>Flor de Caña 18yr</i>	20
	<i>Flor de Caña 25yr</i>	32

BEER

DRAFT

<i>Shiner Bock</i>	7
<i>Manhattan Hoppenheimer IPA</i>	8
<i>Deep Ellum Dallas Blonde</i>	7

CANS & BOTTLES

<i>Michelob Ultra</i>	6
<i>Miller Lite</i>	6
<i>Modelo Especial</i>	6
<i>Yuengling Lager</i>	6

NON-ALCOHOLIC

<i>Upside Dawn Golden Ale</i>	6
<i>Run Wild IPA</i>	6

ZERO-PROOF COCKTAILS

FREE SPIRIT — 0.00% ALC 12

Feragaia Alc Free Spirit, Thyme Syrup, Grapefruit Soda

VIRGIN CHAMPAGNE COCKTAIL — 0.00% ALC 10

Lyre's Classico N/A Sparkling Wine, Luxardo Cherry

UNFAZED BLUSH — 0.00% ALC 10

Lyre's Classico N/A Sparkling Wine, Strawberry, Lemon

ESPRESSO NO-TINI — 0.00% ALC 10

Lyre's Sugar Cane, Lyre's Coffee, Demerara, Espresso

THE PINK CRANE — 0.00% ALC 10

Lyre's Pink Lady, Q Tonic, Lime

BUBBLES BY THE GLASS — 6 oz

Champagne	EPC—ÉPiCuriens – Brut NV✕ <i>Lush Yet Fresh</i>	29
Moscato {Sweet}	Villa Giada—Surì – Moscato d'Asti '24✕ <u>Sweet!</u> <i>Lightly Sparkling & Floral</i>	19
Rosé Prosecco	Poggio Costa—Brut Rosé Prosecco '24✕ <u>Off-Dry!</u> <i>Refreshing Richness</i>	16
Non-Alcoholic Rosé Sparkling	French Bloom—Brut Rosé 'NV✕ <u>0.0% Non-Alcoholic!</u> <i>Cherry fresh & floral</i>	24

WHITE BY THE GLASS — 6 oz

Still Dry Rosé	Leos—Augusta, Provence Rosé '24✕ <i>Crisp Mineral & Creamy Apricot</i>	19
Chardonnay	Ron Rubin—Carneros, Sonoma '23✕ <i>Full & Buttery</i>	19
Chardonnay	Délice—Solutré-Pouilly Burgundy '24✕ <i>Rich yet Mineral</i>	22
Sauvignon Blanc	G&H Thiroit—Sancerre '25 <i>Lemongrass Savory</i>	23
Pinot Grigio	Vigne Del Malina—Venezia Giulia '24✕ <i>Lush & Spiced</i>	21

An ✕ indicates the wines to which the Bar-Only Happy Hour's

Tuesday Daily Special {Half-Off} applies.

We do not provide sample tastings.

Our standard pour is 6 oz.

RED BY THE GLASS ————— 6 oz

Dornfelder {Sweet}	Villa Wolf—Pfalz, Germany '24✕ <u>Sweet!</u> Soft & Refreshing	19
Pinot Noir	Flâneur—Estate, Willamette '24 <i>Rich & Floral</i>	22
Nebbiolo	*La Spinona—Langhe, Piedmont '22✕ <i>Svelte & Savory</i>	23
Malbec	Colomé—Estate, Salta, Argentina '23✕ <i>Plummy, Spicy</i>	19
Tempranillo+	Carlos Serres—Rioja Gran Reserva '17 <i>Savory & Green-Spiced</i>	23
Red Blend Merlot/Cab	Château Morin—Saint-Estèphe '18 <i>Firm Bordeaux Excellence</i>	29
Cabernet	John Sloat—Napa '23✕ <i>Bright, Satin, Tension</i>	19
Cab Blend	*Rasa—The Strong Law, C.V. '22✕ <i>Full, Liqueured, Layered</i>	28
Cabernet	Silver Oak—Alexander Valley '22 <i>Bold yet Refined</i>	44
Cab Franc+	*Arceno—Arcanum Super Tuscan '13 <i>Library Bliss from Italy!</i>	63

SOMM'S PREFERRED FLIGHT ════════

Assorted	3oz each of three exceptional wines:	58
	*La Spinona—Langhe '22	
	*Rasa—The Strong Law '22	
	*Arceno—Arcanum '13	

See our full wine list for expanded descriptions of our by-the-glass!

HALF-BOTTLES (375 ml)

Bubbles & White

Champagne: NV Liébart-Régnier—Les Sols Bruns – Brut ... (375ML) **79**

Champagne: M-14 Telmont—Réserve – Brut (375ML) **94**

Sweet! Champagne: NV L-Perrier—Harmony – Demi-Sec.. (375ML) **96**

Champagne: NV Veuve Clicquot—Yellow Label – Brut..... (375ML) **97**

Champagne: NV Billecart-Salmon—Le Réserve – Brut..... (375ML) **99**

Champagne: NV L-Lequart—Héritière – Extra Brut (375ML) **100**

Champagne: NV Michel Turgy—BdB Réserve – GC Brut .. (375ML) **119**

Rosé Champagne: NV Barons de Rothschild—Brut Rosé.. (375ML) **124**

Chardonnay: '22 Ramey—Russian River Valley (375ML) **72**

Chardonnay: '19 Domaine J. A. Ferret—Pouilly-Fuissé (375ML) **89**

Chardonnay: '23 P. Bouzereau—Clos de la Croix Noire, M.. (375ML) **143**

Chardonnay+: '23 Gaja—Rossj-Bass, Langhe, Piedmont.... (375ML) **153**

Chardonnay: '20 Bouchard P&F—Genevrières 1^{er} Cru, M. (375ML) **220**

Sauvignon Blanc: '25 Honig—Napa (375ML) **45**

Sweet! Riesling: '07 Kessler—R.B. Roseneck – Auslese.... (375ML) **137**

Dry Sherry; Palomino: Byass—Viña AB – 12y Amontillado. (375ML) **49**

Medium Sherry; Blend: Byass—Apóstoles – VORS 30y ... (375ML) **170**

For our complete selection, please look to our full wine list.

HALF-BOTTLES (375 ml)

Red

Cabernet: '23 The Vice—Baby Batch, Yountville, Napa..... (375ML) **83**

Cabernet: '21 Dominus—Napanook, Napa (375ML) **151**

Cabernet: '11 Cain—Cain Five, Spring Mountain, Napa (375ML) **191**

Cabernet: '13 Hourglass—Estate, St. Helena, Napa (375ML) **293**

Cabernet: '17 Heitz Cellar—Martha's, Oakville, Napa (375ML) **317**

Cabernet: '18 Vérité—La Joie, Sonoma..... (375ML) **388**

Cabernet+: '20 Château Ferrière—3^{ème} GCC, Margaux..... (375ML) **130**

Cabernet+: '03 Cht. Bahans Haut-Brion—Pessac-Léognan. (375ML) **193**

Merlot: '22 Pride Mountain Vineyards—Napa & Sonoma .. (375ML) **102**

Cab Franc+: '18 Château Haut-Segottes—GC Saint-Émilion (375ML) **92**

Cab Franc+: '22 Gaja—Ca'Marcanda – Magari, Bolgheri .. (375ML) **152**

Cab Franc+: '18 Vérité—Le Désir, Sonoma..... (375ML) **408**

Blaufränkisch: '13 Wallner—Eisenberg – Rsv., Burgenland... (375ML) **53**

Corvina+: '18 Allegrini—Amarone – Valpolicella Classico ... (375ML) **138**

GSM: '20 Domaine Raspail-Ay—Gigondas, Rhône (375ML) **100**

Pinot Noir: '18 Cristom—Marjorie, E-AH, Willamette..... (375ML) **128**

Pinot Noir: '20 B. Père & Fils—Lavières 1^{er} Cru, Burgundy. (375ML) **130**

Pinot Noir: '21 Raphet—Cuvée Unique Clos-Vougeot GC.... (375ML) **371**

HAPPY HOUR

BAR ONLY

Mon - Fri, 4pm to 6pm

**20% OFF ALL HORS D'OEUVRES,
'ON ICE', & APPETIZERS**

DRAFTS

5

Hoppenheimer, Dallas Blonde, Shiner Bock

WELL SPIRITS

8

*Bombay Sapphire Gin, Tito's Vodka,
Camarena Blanco Tequila, Flor De Caña Rum,
Evan Williams Whiskey*

UN-LISTED HAPPY-HOUR-ONLY WINES

7

White, Red, Sweet Red, Rosé, Bubbles

CLASSIC COCKTAILS

10

– Only As Listed on the 'Classic Cocktails' Page –

BAR SPECIALS

BAR ONLY

1984 STEAK FRITES MONDAYS

8oz Butcher's Cut Prime Steak with Skinny Fries & Au Poivre Sauce - 4pm up 'till the kitchen closes!

\$19.84

UNCORKED TUESDAYS

*Generous **Half-Off** Selection as Indicated by an ✕ on Our Wines By-The-Glass - 4pm to 6pm!*

1984 WAGYU BURGER WEDNESDAYS

*Enjoy our A5 Dry Aged Wagyu Burger
Sharp Cheddar, Garlic Aioli, Lettuce, Tomato,
B&B Pickles with Fries - 4pm to 6pm!*

\$19.84

TOP SHELF THURSDAYS

***Half-Off** Any of Our 'Signature Cocktails' - 4pm to 6pm!*

OYSTERS & SPARKLES FRIDAYS

\$2 Raw Oysters

\$6 Glass of Rosé Brut Prosecco

\$20 Glass of EPC Brut Champagne

- 4pm to 6pm!



For our complete wine selection, please look to our full wine list.
