



THE 4:01 SESSION

COCKTAILS 7

THE DISTRICT
12 Bridges Gin, orange
bitters, rosemary, lemon
zest

ART BAR MANHATTAN
Basil Hayden's, Dolin
rouge sweet vermouth,
sour cherry bitters

ROLL CALL
vodka, pomegranate port
reduction, blackberries,
champagne

CORO CORO
Smooth Ambler white
whiskey, fresh squeezed
lime, agave

THE DROP OUT
Tanteo tequila, chili oil,
lime, star hill amber
"love"

URBAN SUMMER
Neisom blanc rum, hum
liqueur, fresh squeezed
lime, marjoram

WINES 7

W H I T E

Paul Louis Brut Blanc de Blancs, Loire Valley, France MV
Chenin Blanc/Viognier, Pine Ridge, Oakville, CA 2009
Grüner Veltliner, Berger, Kremstal, Austria 2009
Chardonnay Fox brooks Cellars California 2009
Tocai, Quatro Mani Movia "Exto Gredic Vineyard" Brda, Slovenia 2009

R E D

Pinot Noir, Leyda "Classic," Leyda Valley, Chile 2010
Merlot, Wetzel Family Estate, Alexander Valley, Sonoma, CA 2008
Cabernet Sauvignon, Chasing Lions, North Coast, CA 2008
Shiraz, "Vasse Felix" Margaret River, Western Australia 2003

REGIONAL TAP BEERS 4

Named one of Wine Enthusiast's "America's 100 Best Wine Restaurants of



SMALL BITES MENU

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HOUSE MADE PICKLES "PUT UPS"

Frantoia olive oil, herbs

SMOKED SALMON SALAD

Marinated fennel, pickled red onions

PORK RINDS

CRAB BEIGNETS

Pickled egg sauce

FRIES

PORK RILLETTE

Grilled bread, onion marmalade

CHEESE & CRACKERS

Pimento cheese, levain crackers

MARINATED OLIVES

Citrus and herbs

FRIED PECANS

Warm spices, rosemary