

the farmer's daughter

BAR & RESTAURANT



cocktails

These cocktails are specially designed.
Substitutions are not recommended to ensure satisfaction.

HIBISCUS SPRITZ 15

21 Seeds Grapefruit Hibiscus Blanco Tequila, Aperol and Lemon Juice, topped with Prosecco, served on the rocks

GUILTY PLEASURES 11

Ketel One Botanical Grapefruit & Rose, Lemon Juice, Hopped Grapefruit Bitters, topped with Club Soda, served on the rocks

BLANCOS HAVE MORE FUN 16

Don Julio Blanco, Domaine de Canton, Blood Orange, Agave and Fresh Lime Juice, served on the rocks

THE BASIL LEMON DROP 16

Ketel One Citroen, Lemon Juice, Basil and St. Germain, served up

THE BOOTLEGGER OLD FASHIONED 14

Bulleit Rye, Ron Zacapa No. 23 Centenario, Angostura Bitters, Orange, served on the rocks



wine *by the glass*

5 oz.

SPARKLING

Francois Montand Brut • *Jura, France* 11
Avisi Prosecco • *Veneto, Italy* 13

WHITE

Pepperwood Grove Chardonnay • *Napa Valley, CA* 9
Folie a Deux Chardonnay • *Russian River Valley, CA* 12
Spinelli Pinot Grigio • *Abruzzo, Italy* 9
Ranga Sauvignon Blanc • *Malborough, NZ* 12

BLUSH

Canyon Road White Zinfandel • *Sonoma, CA* 8
Mirabeau Belle Année Rosé • *Vin de France, France* 9

RED

Pepperwood Grove Merlot • *Napa Valley, CA* 9
Melipal Ikella Malbec • *Mendoza, Argentina* 9
Leese - Fitch Cabernet • *Sonoma, CA* 9
Cielo Pinot Noir • *Veneto, Italy* 10
Joel Gott Cabernet • *Napa Valley, CA* 13
Juggernaut Pinot Noir • *Russian River Valley, CA* 14
Folie a Deux Cabernet • *Alexander Valley, CA* 15
Vitiano Rosso Red Blend • *Umbria, Italy* 15