

## COCKTAILS

japonica seventy-five 12  
citadelle gin, kumquat shrub, lemon, prosecco

marcuola fire 12  
milagro silver tequila infused with serrano, fresno, and jalapeño peppers, mango, cucumber, lime, cointreau, modelo especial

kingston 12  
12 year appleton estate reserve rum, green cardamom, passion fruit, lime, clove

san marco 10  
effin blood orange vodka, lime, mint, aranciata rosso soda

winchester spring 13  
woodford reserve bourbon, grapefruit, cinnamon, pecan tincture, praline

1916 manhattan 14  
michter's rye whiskey, carpano antica vermouth, luxardo, amarena cherry

provenance martini 15  
ultra premium: botanist gin *or* belvedere intense vodka, vermouth rinse, flamed twist

## BEER

fat heads, head hunter, india pale ale 6

market garden, progress pilsner 6

great lakes, dortmunder gold 6

3 floyds, gumball head wheat 6

great lakes, seasonal 6

## CIDER

samuel smith's organic cider 9  
tieton cider works, apple • apricot 10  
le brun organic cidre, normandie 8 • 22

## SPARKLING

bisol prosecco, italy 10 • 36  
lucien albrecht crémant d'alsace brut, france 13 • 45  
piper-heidsieck brut, champagne, france 16 • 29  
couche élégance brut, champagne, france 76

## WHITE

twisted river riesling, germany 9 • 32  
maso canali pinot grigio, italy 11 • 40  
a to z unoaked chardonnay, oregon 10 • 36  
spy valley sauvignon blanc, new zealand 11 • 40  
campuget viognier, france 12 • 44  
mer soleil reserve chardonnay, california 13 • 48

## RED

kate arnold willamette valley pinot noir, oregon 14 • 50  
cultivate pinot noir, california 12 • 44  
tierra divina 'terra rosa' malbec, argentina 9 • 32  
clos mont-olivét, côtes du rhône, france 12 • 42  
smith & hook cabernet sauvignon, california 14 • 52  
quilt cabernet sauvignon, napa california 18 • 68

## BAR BITES

grilled spanish octopus 13  
potato, ramps, burnt chili verde, cerignola olives, arugula

artisanal savory tart 9  
chef's creation, whipped chèvre, pickled vegetables

burrata 15  
watercress, saba, shaved artichokes, woodland marinated mushrooms

artisan cheese & charcuterie  
two for 10 three for 14 five for 20  
cornichon, marcona almond, housemade jam, cracker

goat cheese stuffed lamb burger 16  
apricot jam, shaved fennel

parmesan truffle wedges 9  
black truffle shavings, parmesan cheese, parsley, chives

classic salt and pepper wedges 5

● **PROVENANCE**

# SUMMER

enjoy the bar bite menu tuesday-friday, lounge only.

