

Our corkage fee is \$30 per bottle Sun through Thurs and \$40 on Fri / Sat. But on Monday there is no corkage.

W H I T E S

Chardonnay <i>unoaked</i> Central Coast, CA	15
Sisters Forever 2017 <i>Sustainably Farmed</i>	
Chardonnay Sonoma Coast, CA	16
Complicated 2016	
Riesling Niederosterreich, AT	14
Sonor Wines 2016	
Viognier Virginia, VA	13
The Williamsburg Winery 2017	
Sauvignon Blanc Marlborough, NZ	12
Ribbonwood 2016	
Rose Penedes, ES	12
Pares Balta Ros de Pacs 2017 <i>Organic & Biodynamic</i>	
Verdicchio Ancona, IT	14
Tenute Pieralisi 2016	
Verdejo Viura, ES	13
El Paso 2017	
Pinot Grigio Friuli, IT	12
Antonutti <i>Collevento</i> 2017	
Pinot Gris Yamhill-Carlton, OR	15
Willkenzie Estate 2015 <i>Certified Sustainable</i>	

R E D S

Pinot Noir Willamette Valley, OR	16
Sokol Blosser <i>Evolution</i> 2017	
Pinot Noir Sta. Rita Hills, CA	18
Dierberg 2014	
Cabernet Sauvignon Paso Robles, CA	17
Quest <i>By Austin Hope</i> 2016	
Cabernet Sauvignon Colchagua, CL	16
Concha & Toro 2017	
Tempranillo Castilla y Leon, ES	13
Finca La Estacada 2017	
Meritage Alexander Valley, CA	16
Nick Goldshmidt <i>Fidelity</i> 2017	
Grenache Rhone, FR	16
Philippe Plantevin <i>La Daurelle</i> 2016	
Aglianaco Paestum, IT	13
Luigi Maffini <i>Kleos</i> 2015	
Malbec Valle De Uco, Mendoza, AR	15
Los Noques 2013	
Nebbiolo Langhe, Piedmont, IT	15
Renato Ratti <i>Ochetti</i> 2016	

R E S E R V E W I N E S B Y T H E G L A S S

Jordan Chardonnay	22	Orin Swift <i>8 Years In The Desert</i> Zinfandel	25
Russian River Valley, California 2016		California 2017	
<i>**crisp, light acidity with flavors of lemon and kumquat**</i>		<i>**lush and opulent with dark fruit, puckering tannins</i>	
Fleuriet Renaissance Sancerre	22	Domaines Bouyer Clos de la Cure Bordeaux	24
Loire Valley, France 2017		Saint-Emilion Grand Cru, France 2014	
<i>**crisp acidity, apples and pears, steely texture**</i>		<i>**solid, tight tannins, long finish**</i>	

• T H E M A N H A T T A N S P R O J E C T •

C L A R I T Y C O C K T A I L S - 1 7 -

The Master's 21

russell's rye | antica vermouth
aztec chocolate bitters

The Downtown 21

jack daniel's single barrel | chai pear
fonseca 10 year tawny port
black walnut bitters

The Jewel 25

woodford double oaked bourbon
fonseca bin #27 ruby port | black walnut bitters
maple syrup

El Perfecto 21

four roses bourbon | saffron blood orange
dry & sweet vermouth | orange bitters

Anejo Old Fashioned

casamigos anejo tequila | agave
aztec chocolate mole bitters | sea salt

Going Bananas

murlarkey banana whiskey | bulleit rye
black cardamom pecan syrup
walnut & chocolate bitters | egg white

Spiced Tequila Cider

milagro reposado | house made spiced cider
citrus | cranberry hibiscus shrub | crème de mure

Barrel Pick Manhattan (BPM) 25

clarity's own smooth ambler barrel
antica vermouth | cherry liquor
chocolate bitters

B U B B L E S

B E E R

Lucien Albrecht Sparkling Rose FR	15/55
Terre di Marca <i>Organic</i> Prosecco IT	13/48
M.S. 4.7 Finca Valldosera Cava ES	15/55
Mirabelle Sparkling Brut CA	17/70
Tattinger Champagne Brut FR	20/80

Lucy Juicy Double IPA Solace Brewing Sterling, VA 8.0%	10
Ellie's Brown Ale Avery Brewing Boulder, CO 5.5%	10
75 Minute IPA Dogfish Head Milton, DE 7.5%	9
Mama's Lil Yella Oskar Blues Austin, TX 5%	8
Blake's Grizzly Pear Cider Blake's Hard Cider Armada, MI 5%	8
Wyndridge Crafty Cider Wyndridge Farm Dallastown, PA 5.5%	8
Vanilla Oatmeal Porter James River Scottsville, VA 6.9%	8