GOLDEN HOUR

Monday to Friday, 3:00 PM - 6:00 PM

COCKTAILS | 12

Aperol Spritz
Aperol, Prosecco, soda

Hugo Spritz
Elderflower, Fiol Prosecco, mint, soda

W Signature Old Fashioned
Lot no. 40 Canadian rye whisky, bitters, orange

Paloma
Altos Plata tequila, grapefruit, lime, soda

Spicy Margarita
Altos Plata tequila, lime, agave, chili

Lychee Martini
Absolut vodka, lychee, citrus

Espresso Martini
Absolut vodka, Kahlúa, espresso

Paper Plane
Lot no. 40 Canadian rye whisky, Aperol, Amaro Nonino, lemon

Moscow Mule
Absolut vodka, ginger beer, lime

DRAUGHT BEER

	16 oz
Select Rotaional Draught Beers	10

WINE BY THE GLASS

		9 oz
Château Guilhem 'Pot de Vin' Rosé	*Languedoc, France*	16
Stoneleigh Sauvignon Blanc	*Marlborough, New Zealand*	18
Domaine du Séminaire Côtes du Rhône	*Rhône Valley, France*	16

Crafted with freshly squeezed juices. If you have any concerns regarding food allergies, please alert your server prior to ordering. While every effort is made to accommodate guest needs,, cross-contact may occur. Please enjoy responsibly.

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½ PRICE SELECT BOTTLES

SPARKLING & ROSÉ

Delinquente 'Tuff Nut' Bianco Pet Nat	*Riverland, Australia*	80 / 40
Fiol Prosecco Extra Dry	*Veneto, Italy*	90 / 45
Luc Belaire Rare Rosé	*France*	130 / 65
Frico Rosato	*Tuscany, Italy*	

WHITE

Stoneleigh Sauvignon Blanc	*Marlborough, New Zealand*	100 / 50
Hugel Riesling	*Alsace, France*	105 / 52
Azahar Vinho Verde	*Minho, Portugal*	90 / 45
Umani Ronchi Pecorino	*Abruzzo, Italy*	95 / 47

RED

Amarone Grotta del Ninfeo Valpolicella	*Veneto, Italy*	190 / 90
13 King Royal Reserve Cabernet Sauvignon	*Niagara Peninsula, Canada*	90 / 45
Anne de Joyeuse Camas Syrah	*Pays d'Oc, France*	90 / 45
La Mozza Sangiovese	*Tuscany, Italy*	120 / 60