



W I L L O W

COCKTAILS

Pepino Iced Tea 14

Gin, mint, iced tea, cucumber

Cilantro Ginger 15

Dark rum, ginger brew, fresh cilantro

Sparkling Passion 14

Basil and mint infused vodka, passion fruit, cava, fresh mint

Orange Clarity 16

Vodka, triple sec, lemon, orange blossom water, cava, dehydrated orange slices

Chili Mango Margarita 15

Tequila, triple sec, chili infused mango nectar, fresh lime, red chili

Bubbly 12

Cava, pomegranate juice, rose water, pomegranate seeds

WHITE WINE

Breganze Pinot Grigio *Italy 10/30*

Bright, aromatic, lemongrass, citrus

Casal de Ventozela *Portugal 10/32*

Fresh, fruity, raspberries, strawberries

Rainer Wess Grüner Vetliner *Austria 40*

Elegant, nectarine, mineral

Jean-Paul Picard Sancerre *France 48*

Refreshing, lime peel, honeydew

Lorimer Chardonnay *Australia 11/36*

Buttery, complex, apple, pear

Sparkling Wine: Dibon Cava Brut Reserve *Spain 9/36*

Apricot, baked apple, hazelnut

RED WINE

Roots Wine 'Klee' Pinot Noir *Oregon 58*

Rich, mango, pineapple, vanilla

Orenia Syrah *France 10/38*

Ripe, dark fruit, violet, spicy

Pinuaga 'Nature' Tempranillo *Spain 44*

Silky, plum, cassis, peppercorn

Accuro Malbec *Argentina 11/40*

Bold, blackberry, fig, vanilla

Omen Cabernet Blend *California 59*

Powerful, black cherry, chocolate

BEER

Ommegang Witte 9

Dry, rich, complex, full-bodied flavor

Glutenberg 11

Pale ale, gluten-free

Lagunitas 10

IPA, crisp, dry

Sixpoint The Crisp 9

Pilsner, floral, refreshing

Narragansett Beer 9

Lager, cool, crisp