



MONSOON PROVISIONS TAKEOUT DRINK MENU

BUBBLES

Antech Brut, Limoux \$15

Nicollas Feuillate Brut, Champagne \$40

WHITE WINE

Les Deux Moulin Sauvignon Blanc, Loire 2018 \$15

Jones of Washington, Reserve Chardonnay,
Columbia Valley 2017 \$20

ROSÉ WINE

Mr. Pink Rosé, Columbia Valley 2019 \$15

RED WINE

Chateau St. Jean Pinot Noir, Sonoma 2015 \$25

Château La Rose Tour Blanche, Bordeaux 2011 \$15

Airfield Estates Cab Sauvignon, Yakima 2017 \$20

BEER

Scuttlebutt 'Hoptopia' IPA \$4

Incline 'Hopped Cider' \$4

Weihenstephaner, Hefe Weissbier' \$5

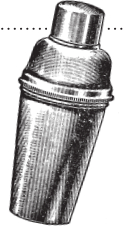
Ruben's Brews Pilsner \$4

COLD REFRESHMENT

Topo Chico 12oz \$3.5

Topo Chico 25.4oz \$7

TAKEOUT COCKTAILS



CARBONATED COOLERS

Aperol Spritz 7oz \$10

Aperol, sauvignon blanc, lemon, water

*Ready to pour over ice or up according to preference.
Drink at will.*

SOURS

Kill-Divil BLues 12oz (Three Servings) \$25

Mt. Gay Black Barrel Rum, Lime, Pomegranate Molasses,
Housemade Allspice Bitters, Blackstrap Molasses,
Barely Malt, Honey

*Chill in provided vessel, pour into a serving glass, or better yet,
give a very quick shake in tins over ice to aerate, pour into a
coupe—a Blackstrap Daquiri.*

Porch Swing Sour 12oz (Three Servings) \$25

Jim Beam Rye, Plymouth Slow Gin, Pinch of Recard Pastis,
Fresh Lemon

*Chill in provided vessel, pour into a serving glass, or better yet,
give a very quick shake in tins over ice to aerate, pour into a
coupe—easy breezy Whiskey Sour.*

Faire le Bec 12oz (Three Servings) \$25

Grey Goose Vodka, lychee puree, lime, pastis botanical blend

Pre-diluted, shake in vessel and pour over crushed or cube ice.

Hot Charlotte 12oz (Three Servings) \$25

Hendrick's gin, lemon, cucumber juice, ancho and jalepeno,
champagne vinegar

Pre-diluted, shake in vessel and pour over ice.

