

SPARKLING WINE

Sentio Prosecco *16/62*
Italy

Inspiration 1818 *25/98*
Champagne, France

Veuve Clicquot *27/105*
Champagne, France

Billecart-Salmon, Brut *65*
Champagne, France
375 ml

WHITE WINE

The Better Half Sauvignon Blanc
14/54
Marlborough, New Zealand

))) Daxton Chardonnay *20/78*
Monterey County, California

Domaine Girault Sancerre *23/90*
Loire, France

Celani Chardonnay *28/110*
Napa, California

LaCana Albarino *15/58*
Rias Baixas, Spain

RED WINE

))) Daxton Pinot Noir *20/78*
Napa, California

Cristom Pinot Noir *25/98*
Willamette Valley, Oregon

Bodegas Muga Reserva
Tempranillo *23/90*
Rioja, Spain

Chappellet Mountain
Cuvee Red Blend *24/94*
Sonoma County, California

Navigator Cabernet
Sauvignon *20/78*
Napa, California

Ca'Vendri Amarone della
Valpolicella *23/90*
Italy

ROSE

Domaine de Fontaine
Gris de Gris *16/62*
Languedoc-Roussillon, France

Llopart Cava Rose *20/78*
Spain

LaVersant Grenache Rose
12/46
Languedoc-Roussillon, France

DRINK MENU

BEVERAGES CRAFTED BY

GEODE
BAR + LOUNGE

BEER LIST

DRAUGHT

Stella Artois *8*
pilsner 5.2%

Screaming Pumpkin - Griffin Claw *8*
pumpkin ale 5%

Norm's IPA - Griffin Claw *8*
IPA 7.2%

Madam - Griffin Claw *8*
lager 5%

Prickly Pear Guava - Untitled Art *8*
hard seltzer 5%

PACKAGED

Heineken 0.0 *7*

Modelo *8*

Guinness *8*

Two Hearted - Bell's *8*

COCKTAILS

Madam *20*
espolon blanco tequila, aperol, agave,
pineapple, lime, firewater bitters

Birmingham Bubble *20*
beefeater gin, st. germaine, butterfly pea
flower tea, lemon, prosecco

Cider Supernova *22*
appleton estate dark rum, amaro,
campari, velvet falernum, creme de
cassis, bitters, apple cider

Subourbon *21*
heaven's door bourbon, allspice,
hibiscus syrup, orange bitters

MOCKTAILS

PG-13 *12*
passion fruit, vanilla, lemon, seltzer

Cranberry Crush *12*
cranberry, blood-orange, grapefruit,
cinnamon, seltzer

Prickly Paradise *12*
prickly pear, orgeat, citrus, basil, seltzer