

EAT. DRINK. GATHER.

PORRON

Exhilarating and shareable wine service • Choice of Txakoli or other white wine

MKT

WHITE • BUBBLES • ROSÉ

	<i>By The Glass</i>	<i>By The Bottle</i>
SPARKLING CAVA BRUT <i>Spain • Los Monteros</i>	8	32
PINOT GRIGIO <i>Italy • Mirabello</i>	8	32
ROSÉ <i>Aghione, Corsica • Domaine Vetriccie</i>	9	33
CHARDONNAY <i>Western Cape, South Africa • Cape Heights</i>	9	33
MOSCATO <i>Pavia, Italy • Centorri</i>	9.5	36
SAVOIE <i>France • Jean Perrier</i>	10.5	37
SAUVIGNON BLANC <i>Columbia Valley, Washington • Hedges CMS</i>	10.5	37
RIESLING <i>Pflaz, Germany • Lucashof</i>	11.5	40
TXAKOLI <i>Arabako, Spain • Artomaña Xarmant</i>	12	40
ROSÉ <i>Soligo, Veneto • BiancaVigna Spumante</i>	12.7	46
CHARDONNAY <i>Sonoma Coast, CA • Schug</i>	14	50

RED WINE

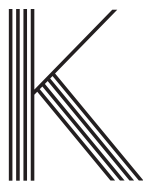
	<i>By The Glass</i>	<i>By The Bottle</i>
MALBEC <i>Mendoza, Argentina • MDZ</i>	8	32
MERLOT <i>CA • Stonewood Cellars</i>	8	32
CABERNET SAUVIGNON <i>Mendoza, Argentina • Don Rodolfo</i>	9	34
PINOT NOIR <i>Sonoma County, CA • Stephen Vincent</i>	10	36
RED BLEND <i>Columbia Valley, WA • Hedges CMS</i>	10	37
CABERNET SAUVIGNON <i>Paso Robles, CA • Broadside</i>	10.5	38
RED BLEND <i>CA • J.R. Whiplash</i>	11	45
PINOT NOIR <i>N. Willamette Valley, OR • Smith & Perry</i>	13.5	52

WHITE • BUBBLES • ROSÉ

	<i>By The Bottle</i>
SPARKLING ROSÉ <i>Provence, France • Rivarose</i>	35
ALBARINO <i>Rias Biaxas, Spain • Morgadio</i>	42
SPARKLING BRUT <i>Cremant de Loire, France • Chateau de Breze</i>	46
GAVI <i>Piedmonte, Italy • Palladino</i>	46
MUSCADET <i>Loire Valley, France • Domaine de L'Ecu</i>	46
PINOT GRIGIO <i>Alto Adige, Italy • Erste + Neue</i>	47
CHENIN BLANC <i>Mendocino, CA • Folk Machine</i>	48
CHARDONNAY <i>Chablis, Burgundy, France • Drouhin - Vaudon</i>	54
SAUVIGNON BLANC <i>Sancerre, France • Reverdy</i>	56
ROSÉ <i>Provence, France • Miraval</i>	56
SAUVIGNON BLANC <i>Sonoma Coast, CA • Schug</i>	68
CHARDONNAY <i>Carneros, CA • Schug</i>	68
CHARDONNAY <i>Napa, CA • Miner</i>	72
CHAMPAGNE BRUT <i>Aube, Champagne France • Jacques Lassaigne</i>	120

RED WINE

	<i>By The Bottle</i>
CABERNET SAUVIGNON <i>Languedoc-Roussillon, France • Vin de Pays d'Oc Saveurs du Temps</i>	30
CABERNET FRANC <i>Saumur, Loire, France • Les Pouches</i>	38
TEMPRANILLO <i>Rioja, Spain • Montebuena</i>	38
MERLOT <i>Bordeaux, France • Maison Castel</i>	43
BOURBON WHISKEY BARREL AGED RED BLEND <i>CA • Cooper & Thief</i>	46
SYRAH <i>Mendoza, Argentina • Luca</i>	50
MOURVÉDRE <i>Mendocino, CA • Dirty & Rowdy Unfamiliar</i>	50
RHONE BLEND <i>Cotes du Rhone, France • Chave Mon Coeur</i>	55
RIPASSO <i>Veneto, Italy • Bussola</i>	56
RED BLEND <i>Red Mountain, WA • Hedges Red Mountain</i>	58
ZINFANDEL <i>Napa Valley, CA • Tofanelli</i>	58
CHIANTI CLASSICO <i>Tuscany, Italy • Fattoria Rodano</i>	62
PINOT NOIR <i>Carneros, CA • Schug</i>	68
PINOT NOIR <i>Mt. Jefferson Cuvee, Willamette Valley, OR • Cristom</i>	72
NEBBIOLO <i>Piedmonte, Italy • Alasia Barolo</i>	73
MALBEC <i>Mendoza, Argentina • Bramare</i>	80
CABERNET SAUVIGNON <i>Napa Valley, CA • Band of Vintners Consortium</i>	80
CHATEAUNEUF-DU-PAPE <i>Cotes du Rhone, France • Clos du Roi • Gigognan</i>	115



THE KENNEDY

EAT. DRINK. GATHER.

— COCKTAILS — *innovated in house*

KENNEDY SAZERAC

Kennedy Woodford Rye • Absinthe • Simple • Peychaud's bitters 13.5

SIX GREY HORSES

Chamomile & Earl Grey Infused Motte & Sons Gin • Egg White • Local Honey • Lemon Bitters* 9

SOMERSET SMUGGLER

Sea Island Spiced Rum • Lime • Sparkling Grapefruit • Luxardo 10

SPARKLE CITY

Pisco • Luxardo • Grapefruit • Simple • Cava Brut 10.5

RABBIT'S FOOT

Bulrush Barrel Rested Gin • Langdon's Tonic • Lemon • Lime • St Germain • Lavender • Salt 12.5

SOL SHINE

Lunazul Reposado • Lime • Pineapple • Ginger Beer • Absinthe Mist 8

2-1-2

Redemption Rye • Old Forester • Cynar • Dolin Dry • Dolin Rouge • Simple 13

PROTOTYPICAL GOLDEN BOY

Six & Twenty Old Money • Dolin Rouge • Cherry Bitters • Cooper & Thief Float 10

GRACE & POWER

Ginger Infused Virgil Kaine • Pear Nectar • Lemon • Smoked Rosemary Coupe 10

NÉON COWBOY

Lunazul Reposado • Suze • Dolin Blanc • Simple 10

SMOOCH HOOCH

13th Colony Gin • Absinthe Mist • Lavender Simple • Dolin Dry 9

THE DARK SIDE OF CAMELOT

Club Style Service • Shareable

Kennedy Woodford Rye • Fernet Branca • Barrel Aged Bitters • Charcoal Ice 23

— MOCKTAILS —

LAVENDER LEMONADE 4.5

ROSEMARY BLUEBERRY SMASH 4.5

VIRGIN PALOMA 4.5

— DRAFTS —

Four rotating taps that are constantly refreshed with local and out of town beers

— LOCAL CANS & BOTTLES —

WESTBROOK
TWO CLAW RYE IPA 6

WESTBROOK
WHITE THAI 5.5

OSKAR BLUES
DALE'S PALE ALE 5

RIVER DOG RIVERWALK
EMPIRE PILSNER 5.5

BOLD ROCK
CIDER 5.5

OSKAR BLUES PINNER
SESSION IPA 5

RJ ROCKERS
SEASONAL OPTION

ROTATING SEASONAL
OPTION

— DOMESTICS & IMPORTS —

MILLER HIGH
LIFE PONIES 2.5

CORONITAS 3

MICHELOB ULTRA
LIGHT BEER 3.7

Don't forget about the team in the back...buy a six pack for the chefs! 10

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.