



## WHITES

9 / 32

### ROSÉ, CALIFORNIA 2020

Light, refreshing, and not too sweet.  
Notes of watermelon, strawberry, & peach.

### WHITE BLEND, CALIFORNIA 2023

A blend of sauvignon blanc, dry reisling, and chardonnay. Notes of bubblegum and apricot.

10 / 32

## REDS

9 / 34

### RED BLEND, CALIFORNIA

Consisting of sangiovese, zin, cab sauv, barbera, and tempranillo; this bouquet flaunts a fusion of fruit-forward notes such as pomegranate, raspberry, and bright cherry - but is also balanced by a subtle finish of licorice and umami that help provide a touch of warmth and depth to an otherwise light, accessible blend.

### MALBEC, CHILE 2020

Hue does not believe flavor as this vintage stands to be quite possibly our richest yet. Noticeably less acidic, the familiar fragrance of bell peppers preludes the smooth and smoky flavors of chilean soil with notes of brown sugar, honeycomb, sandalwood, & cocoa.

10 / 40

10 / 36

### PETITE SIRAH, CALIFORNIA 2017

Inky and jammy with notes of plum, blackberry, & buttered popcorn. Not to be deterred by hints of sawdust and graphite, this petite will leave your lips black & satisfied.

### CUVÉE, CHILE

A perfect blend of two vintages of malbec, petit verdot, merlot, & carménère. More fruit forward than our previous vintages, this cuvée delivers aromas of black currant, dark berries, & prune while the smooth tannic body departs with an earthier finish than its californian counterparts.

12 / 48

10 / 38

### ZINFANDEL, CALIFORNIA 2022

This lodi zin presents a rich and inviting nose with a vibrant burst of blueberry and subtle hints of strawberry yogurt - adding a creamy, fruity nuance to the aroma. On the palate, the wine opens with pastry flavors of maple syrup and honey, while the finish is long and satisfying, with lingering notes of toffee and raisin that add depth and complexity to this delightful vintage.

## RESERVES

19 / 76

### PRIMITIVO, CALIFORNIA 2019

With the fullest of bodies, our seductive sun goddess, Sol Invictus, graces us with notes of cinnamon, dark fruit, and candied delight.



## DRAFT

- 7.5** **IC LIGHT** - PGH BREWING CO.  
*Light Lager - 4.2% ABV*
- YUENGLING** - YUENGLING  
*Amber Lager - 4.5% ABV*
- MEXICAN VACATION** - ACB  
*Mexican Lime Lager - 5% ABV*
- BUFFY** - HELLTOWN  
*New England Hazy IPA - 6.7% ABV*
- HELL'S DELIGHT** - HELLTOWN  
*American Lager - 4.5% ABV*
- BIG HOP** - EAST END  
*American Ale - 5.8% ABV*
- WITTE** - EAST END  
*Wheat beer - 5.2% ABV*
- EVERYDAY PILS** - EAST END  
*Pilsner - 4.4% ABV*
- ALLEGHENY CENTER** - EAST END  
*German Style Cherry Sour - 4.2% ABV*
- FIGHTING ELLECK** - ARSENAL  
*Off-Dry Hard Cider - 8.5% ABV*
- GRIERSON'S GINGER** - ARSENAL  
*Semi-Sweet Hard Cider - 8.5% ABV*

## CANS

- IRON CITY** - PGH BREWING CO. **5**  
*Light Lager - 4.2% ABV*
- LIGHT LAGER** - YUENGLING  
*Light Lager - 4% ABV*
- FLIGHT** - YUENGLING  
*Extra Light Lager - 4.2% ABV*
- BLACK & TAN** - YUENGLING  
*Porter Lager - 4.6% ABV*
- SOUR MONKEY** - VICTORY  
*Sour Tripel - 9.5% ABV*
- GOLDEN MONKEY** - VICTORY  
*Belgian-Style Tripel - 9.5% ABV*

## NON ALCOHOLIC

- YOU DO YOU** - TWO FRAYS **7.5**  
*NA Mango Guava Wheat Beer - <0.5% ABV*
- HEINEKEN 0.0** - HEINEKEN **5**  
*NA Malt Lager - <0.5% ABV*
- HAZY AF** - BREWDOG  
*NA Hazy IPA - <0.5% ABV*
- PUNK AF** - BREWDOG  
*NA Pale Ale - <0.5% ABV*



## Sandwiches

- 7 **PROSCIUTTO & PROVOLONE**  
A simple take on the ham & cheese sandwich, prosciutto and sharp provolone on an italian roll.
- 7 **EGGPLANT & MOZZARELLA**  
Roasted eggplant topped with fresh basil, thick slices of mozzarella, and house-made balsamic glaze on an italian roll.

## Hot Snacks

- 6 **BEANS & GREENS**  
Escarole, cannellini beans, & hot italian sausage heated to perfection.
- 7.5 **PIZZA ROLLS**  
Pizza dough rolled & baked with mozzarella, provolone, and pepperoni, served with a side of marinara.

## Pizza Slices

- 7 **CHEESE**  
A blend of mozzarella & pecorino romano atop a handmade focaccia dough.
- 7 **PEPPERONI**  
Salty pepperoni combined with a sweet tomato sauce and creamy mozzarella cheese.
- 7 **VEGAN GARLIC MARINARA**  
Crisped focaccia crust topped with house made marinara.

## Breads & Spreads

- 3 SPREADS & CROSTINI** 14  
House made eggplant caponata, tuscan bean dip, and whipped ricotta served with crostini.
- CHARCUTERIE BOARD** 25  
Spicy soppressata, welsh cheddar, manchego, and piave cheese served with marcona almonds, local dark chocolate, and crackers.

## Cold Snacks

- MARINATED BEANS** 6  
Cannellini beans, chickpeas, kidney beans, herbs, and extra virgin olive oil.
- PESTO PASTA SALAD** 6  
House made pesto with noodles, toasted pine nuts, and parmesan cheese.