

the edward

WINE

White

- Chardonnay California - MacRostie Vineyards. Sonoma. Oak barreled \$14/36
Chardonnay France - Jacques Charlet Macon-Villages. Steel barreled. \$12/30
Diego Seco. Bodegas Los Bermejós. Delicious white from the Canary Islands \$10/30
Gruner Veltliner - Aldo Sohm Lion. Mineral, perfect for summer. \$14/36
DRY Riesling. Organic. Smooth-bodied from Germany \$11/38
Prosecco. Zardetto. Light and mineral sparkling from Italy. \$12 175ml

Rosé

- Txakoli. Astobiza. Handmade wine from the Basque Region of Spain. \$10/30
Rosé of Pinot Noir. Lieu Dit. A hint of California Pinot from Santa Barbara. \$14/40
Sparkling Rosé Brut. Chateau de Rouanne. Rhone Valley. Limestone, strawberry. \$10/30

Red

- Primitivo. Fataalone. A summer red, Zinfandel-like grape from Puglia. \$11/28
Lambrusco. Fattoria Moretto. From Italy, a fizzy red, slightly chilled. \$11/28
Rioja Crianza. Vina Cubillo. Fruit forward, but not sweet. \$16/50
Pinot Noir. Brooks Runaway Red. Willamette Valley. Red fruit, smooth finish \$12/38
Cabernet Sauvignon. Pied a Terre. Sonoma. Dark fruit, mature tannins. \$16/50

BEER

- Great Falls Brewery IPA. "Lazy Hazy Housy" \$7
Great Falls Brewery Pilsner. "Reservoir" \$6
Two Roads Farmhouse Ale. Workers' Comp. \$6
Two Roads. Pilsner "Danny Boy" \$6
Guinness Drought. Ireland. \$6
Clausthaler Non-Alcoholic. \$5

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COCKTAILS

Specialty Cocktails

Basque to Berkshires \$12

Barbancourt Rum, Sherry, Lemon, Hibiscus Ginger

Twin Lakes Tonic \$12

Hendrick's Gin, Lime, Celery Bitters, Salt, Tonic

When in Oaxaca

Casamigos Mezcal, Aperol, Sweet Vermouth, Orange Bitters

Indian Summer

Aperol Spritz. French 75. Paloma. Margarita \$12-\$14

Classics

Negroni. Martini. Manhattan. Single-Malt Scotch \$12-\$18

PLATES

Franks in a blankets-6 pigs with honey maple mustard-\$7

Cheese Board-3 cheeses with accompaniments \$15

Meat and Cheese Board-3 cheeses, 3 meats, with accompaniments \$20

Flatbreads

Margherita-hint of tomato jam, marinara, mozzarella, basil \$15

House- bleu cheese, pears, mozzarella, walnuts, arugula, balsamic glaze \$17

Sauteed Dumplings

Served with ponzu sauce, scallions

7 Edamame \$9

7 Shrimp \$12