

AD ASTRA WINE BAR + MARKET

THE SPECIALS



WINE OF THE MONTH

Yacoubian-Hobbs White Blend, Armenia

Refreshing aromas of honeysuckle, melon, & crisp green apple give way to notes of toasted almond, key lime, & a hint of beeswax.

\$ 19 / 42

SEASONAL COCKTAILS

HELLO BEES!

Gin, fresh lemon, rosemary honey syrup, served in a stemmed glass with a bee pollen dusting

\$ 9

QUEEN ESTHER

Tequila, red verjus, lime, cherry, hyssop infusion, cava wine

\$ 9

HIGHLAND HIGH TEA

Manhattan made with Scotch, Lady Grey tea shrub, & lemon

\$ 11

THE GRASS IS SOUR OVER HERE

House infused lemongrass & ginger vodka, lime, simple syrup, lemon black pepper bitters

\$ 11

HUMMUS AMONG US

Banana infused gin, tahini syrup, lemon, with a za'atar & sea salt garnish

\$ 12

WINE FLIGHTS

WHITE

Txakolina Xarmant, Dry Riesling, Pinot Grigio, Kiku & Juan Orange

\$ 24

SWEET & SPARKLING

Moscato d'asti, Poema Cava, Almond Infusion, Pink Moscato

\$ 21

RED

Hérétiques, Comarcal Delmoro, Fraga Do Corvo, Kotsifali

\$ 23

BUILD YOUR OWN

Build your own wine flight from any of our wines available by the splash sized glass

\$ VARIES



THE BAR



SIGNATURES

BELLA DONNA

Whiskey, elderflower liqueur, lemon, cava wine

\$ 9

HIBISCUS LYCHEE MARTINI

House infused hibiscus vodka, lime, lychee, dry vermouth

\$ 11

MILE HIGH CLUB

Our riff on the classic aviation cocktail with creme de Violette & maraschino liqueur

\$ 12

LAVENDER HAZE

Smoked Old Fashioned with rum, whiskey, lavender, with a cherry garnish

\$ 13

THE AD ASTRA

A botanical cocktail made with absinthe, gin, elderflower liqueur, & house infused syrups

\$ 14

DESSERT COCKTAILS

Chocolate Nut Old Fashioned (CONTAINS NUTS)
Death By Coffee Martini

\$ 13 EA.

SPRITZES

APEROL

Aperol orange liqueur, club soda, cava wine, orange slice garnish

\$ 9

LIMONCELLO

Limoncello, lemon juice, rosemary syrup, club soda, cava wine

\$ 9

HUGO

Elderflower liqueur, lime, mint, club soda, cava wine

\$ 9

SPRING EQUINOX

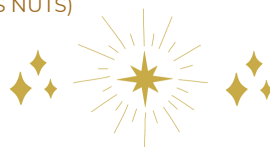
A spritz made for renewing energy & new beginnings. Kina L'aéro D'Or aperitif wine, sage, lemon, mint, club soda

\$ 11

BEERS

Our beer selections vary depending on the local brew masters schedules. Please ask us about our current craft beer options.

\$ 7 EA.




FOOD SERVICE ENDS ONE HOUR BEFORE CLOSING.

OUR ESTABLISHMENT USES INGREDIENTS & PRODUCTS THAT MAY CONTAIN NUTS, GLUTEN, SOY, DAIRY, & OTHER ALLERGENS.

THE KITCHIEN

SMALL PLATES

SIDE SALAD  **\$7**
Mixed greens, goat chevre or vegan gruyere, red onions, croutons. Dressing: vegan Caesar or red wine vinaigrette.

BREADS & SPREADS **\$8 EA.**
• Olive tapenade, baguette 
• Roasted garlic, seasoned olive oil, butter, & baguette
• Salami, whole grain mustard, chevre, baguette

OLIVE A DATE WITH YOU **\$8**
Lemon & herb whipped goat chevre topped with marinated olives & dates, with a bee pollen dusting. Served with naan.

PEANUT BUTTER BOURBON THYME! **\$8**
Toasted sourdough, peanut butter, bourbon thyme chutney, balsamic reduction, & creamy cheese. Served open face.

BABY BAKED BRIE  **\$10**
Savory or sweet: herbed garlic spread with honey or house made fruit compote with balsamic glaze. Upgrade to a larger brie (or make it vegan) for + \$5

DROP THE BEET  **\$11**
Beetroot & vegan yogurt dip with garlic, lemon, cilantro & Ethiopian spices. Served with crackers & pickled veggies.

HOT & SPICY FETA DIP **\$12**
Herbed & spiced feta dip drizzled with honey, served with sourdough for dunking & dipping.

FLATBREADS

MARGHERITA  **\$13**
Vegan mozzarella, house-made marinara, fresh basil, balsamic glaze. Contains nuts.

ARTICHOKE HOLD ON ME **\$15**
Spinach, artichoke hearts, caramelized onions, & crumbled goat feta.

DUCK, DUCK, FIG **\$16**
Chevre, figs, duck prosciutto, candied spice pecans, balsamic reduction

GET FHUNGI WITH IT **\$17**
Vegan truffle chevre, caramelized onions, mushrooms & mushroom gratin. Topped with arugula & balsamic glaze. Contains nuts.

TINNED FISH

CANTABRIAN ANCHOVIES **\$13**

SARDINES WITH HOT PEPPER **\$13**

SARDINES WITH PRESERVED LEMON **\$13**

SMOKED RAINBOW TROUT **\$16**

SMOKED SALMON WITH SICHUAN CHILI **\$17**

VEGAN TINS: **-**

CELERY ROOT SMOKED WHITEFISH **\$13**

ENOKI MUSHROOM SNOW CRAB **\$13**

All tins are served with slices of sourdough.

Our tinned fish pair exceptionally with many of our accompaniments below!

BUILD YOUR OWN CHEESE BOARDS

CHEESE OPTIONS

Goat Chevre **\$3**

Pelota Roja Raw Milk Manchego **\$4**

Angel Food Crottin-Style **\$4**

 Vegan Gruyere | Contains nuts **\$4**

 Vegan Truffle Chevre | Contains nuts **\$4**

CARB OPTIONS

 Baguette **\$1**

Toasted Seasonal Sourdough **\$2**

 Gluten-free Vegan Crackers **\$2**

ACCOMPANIMENTS

Ginger Date Butter Spread **\$1**

Honey | Agave available as a vegan alternative **\$1**

 House made Pickles **\$1**

 Stone Ground Mustard **\$1**

 Seasoned Olives **\$2**

 Roasted Garlic Spread **\$2**

Spiced Pecans **\$3**

Sliced Soppressata **\$4**

Duck Breast Prosciutto **\$7**

PRE BUILT BOARDS

Staff Curated | Board curated by our staff **\$13**

 The Vegan Board | All of our vegan offerings & subs **\$18**

The Entire Board **\$42**

 Denotes a vegan item or a vegan options. All vegan cheese contain nuts & may contain soy

ALCOHOL-FREE



0% COCKTAILS

PISCO SOUR

Fresh lime, simple syrup, Seedlip 108, coconut cream

\$7

PALOMA

Tajin & grapefruit salt rim, grapefruit, lime, agave, Ritual NA Tequila

\$9

SMOKED ORANGE OLD FASH

Cinnamon smoked glass, Lyre's NA American Malt Whiskey, house made vanilla syrup, non alcoholic orange bitters

\$9

LUNAR LIBATION

Grapefruit juice, licorice root, rosewater, Seedlip 108, rosemary, topped with dealcoholized sparkling wine

\$11

We are proud to say that for almost every alcoholic cocktail on our menu, we have a non-alcoholic alternative that is just as delicious (but may be slightly different in execution). Just ask your bar chef or server to make it booze free!

DE-ALCOHOLIZED WINES

SELBACH FUNKELWÜRTZ, GERMANY

Slightly effervescent and aromatic, refreshing and crisp

\$ 7 / 13 / 29

PROXIES 'BLANC SLATE' CRISP WHITE

Lively and refreshing with zesty citrus and stone fruit to start and a hint of chili on the finish.

\$ 7 / 14 / 33

FREIXENET SPARKLING WHITE, SPAIN

Crushed red berries and plum offset by toasted oak on the palate

\$ 6 / 12 / 26

PROXIES 'RED EMBER', CANADA

Layers of dark fruit and rich coffee bolstered by a fiery finish of black pepper and cayenne.

\$ 7 / 14 / 33

BEERS

All Out Extra Dark, Athletic Brewing
Cerveza Atletica, Athletic Brewing

\$7 EA.



THE WINE CELLAR

WINES ARE PRICED BY SPLASH, GLASS, AND BOTTLE SIZE



WHITE WINES

TERREDORA GRECO DI TUFO, ITALY

Full bodied, soft & well balanced with nose of apricot, apple, peach & citrus. 100% Greco di Tufo

\$ 8 / 16 / 39

ARTOMAÑA TXAKOLINA XARMANT, SPAIN

Light, lively, & clean with an array of fruit flavors.
70% Hondarrabi Zuri / 10% Manseng / 10% Petit Manseng / 10% Petit Corbu

\$ 8 / 16 / 39

UNION SACRE DRY RIESLING, CALIFORNIA

Dry. Floral, white flowers, minerality, white pepper, & white peach.

\$ 6 / 12 / 26

LUIGI BAUDANA DRAGON BIANCO LANGHE, ITALY

Citrusy white flavors of orchard fruit, macerated elder flower & candied orange peel.

45% Chardonnay, 30% Nascetta 20% Sauv Blanc, 5% Riesling

\$ 8 / 15 / 37

VENICA & VENICA, PINOT GRIGIO JESERA, ITALY

Intriguing bouquet that ranges from mimosa to jasmine, acacia, ginger, pink pepper, pear & rennet apple

\$ 8 / 15 / 37

KIKI & JUAN ORANGE WINE, SPAIN

Rich & full-bodied skin-contact wine. Apricot, tangerine rind, acacia, & honey. 90% Macabeo, 10% Sauvignon Blanc

\$ 7 / 13 / 29

SPARKLING

MARENCO STREV MOSCATO D'ASTI, ITALY

Perfectly sweet, aromatic, delicate, and fragrant notes of ripe fruit

\$ 6 / 12 / 26

REGINATO ROSÉ OF MALBEC, ARGENTINA

Crisp & dry with strawberry, rhubarb flavors & aromas, floral spice, & an elegant finish rounds out the mouth

\$ 7 / 13 / 29

PIPER HEIDSIECK, CHAMPAGNE BRUT 1785, FRANCE

Flavors of black cherry, toast point, white peach puree & salted almond set on a finely detailed mousse.

\$ - / 19 / 59

POEMA CAVA BRUT, SPAIN

Fresh, clean citrus, with notes of Granny Smith apples & toasted bread.

\$ 7 / 13 / 29

AUGUST HILL ALMOND INFUSION, ILLINOIS

Light crisp notes with nutty almond aromas & a clean finish

\$ 7 / 14 / 33

INNOCENT BYSTANDER PINK MOSCATO, AUSTRALIA

Perfectly sweet and sparkling with notes of cotton candy, black currant, and tangerine

\$ 5 / 11 / 26



THE WINE CELLAR

WINES ARE PRICED BY SPLASH, GLASS, AND BOTTLE SIZE



RED WINES

ROSA REGALE BRACHETTO D'ACQUI, ITALY

Yes, we finally got a sweet red wine... Turns out bullying Kristina works really well.

\$ 8 / 15 / 35

CHÂTEAU D'OUPIA LES HÉRÉTIQUES, FRANCE

Boasting a killer nose of spicy, brambly, wild raspberry, dark cherry, & earth, it's pure & it's clean. Carignan, Syrah,

\$ 6 / 11 / 24

FRAGA DO CORVO MONTERREI TINTO, SPAIN

Aged 7 months in French oak barrels. Red & black fruits, including cherry, blackberries, & hints of black pepper

\$ 7 / 14 / 33

LA COMARCAL DELMORO TINTO, SPAIN

Aromas of red fruits, notes of Mediterranean herbs & spicy touches. Syrah, Bobal & Garnacha Tinta blend.

\$ 7 / 14 / 33

GAVALAS KOTSIFALI, GREECE

The intense aromas of cinnamon, dried fig, & red fruits are found on the palate with fresh plum.

\$ 8 / 15 / 35

A.A. BADENHORST 'SECATEURS', SOUTH AFRICA

Dry and savory with exotic aromas of ripe red fruit & cracked pepper that lead to flavors of red plum, black cherry, & spice. Shiraz, Cinsault, Grenache, and Tinta Barocca.

\$ 8 / 16 / 39

RESERVES & DESSERT

RHYS CHARDONNAY, SANTA CRUZ MOUNTAINS

Floral, stone fruit & rain water aromas. Complex & intense on the palate & framed with good acidity

\$ 53

LUCA OLD VINE MALBEC, ARGENTINA

Filled with elegant notes of spice, black cherry & cocoa with pops of berry flavor throughout.

\$ 48

HESS COLLECTION, LION TAMER, NAPA VALLEY

Flavors of cassis & boysenberry, subtle notes of milk chocolate, & a lingering finish. Cab, Petite Sirah & Malbec.

\$ 56

TREFETHEN DRAGON'S TOOTH, NAPA VALLEY

Bold, dark fruit aromas of blackberry, plum, & boysenberry, notes of clove, nutmeg, & cedar.

\$ 72

AUGUST HILL BLACKBERRY, ILLINOIS

Fruit-forward port style wine made from blackberries. 18% ABV.

\$ 8 / - / 24

FONESCA 10 YEAR TAWNY PORT, PORTUGAL

Fragrant, ripe-fruit bouquet. Silky texture & subtle oak nuances are balanced by a fresh acidity & tannic "grip". 20% ABV

\$ 16 / - / 59

