



*"It is well to remember that there are five reasons for drinking:
the arrival of a friend;
one's present or future thirst;
the excellence of the wine;
or any other reason."*

Making Vegan Sexy

We strive to offer organic, biodynamic, and sustainable wine, beer and spirits whenever possible

Karyn's on Green Signature and Spring Cocktails

All cocktails 9.00

Skinny Vegan *(only 100 calories)*

VeeV Açai Spirit, fresh raspberries, fresh lemons, agave nectar, club soda

The Antibest

St. George Rye Gin, Combier, St. Germaine, simple syrup, fresh lime juice, muddled cucumber, honeydew

Screamin' Monks

Benedictine, Yellow Chartreuse, vanilla simple syrup, orange bitters,

Charlemagne's Suggestion

St. George Terroir Gin, Stregga, fresh lime juice, agave nectar, muddled thyme, orange swath, ginger

El Fumador Guapo #2

Fortaleza Anejo Tequila, Fidencio Mezcal, simple syrup, muddled strawberry

Gettin' Figgy Wit It

Ransom Old Tom Gin, fig puree, topped with Fentiman's ginger beer

Fair Trade Cosmo

Fair Trade Organic Quinoa vodka, Fair Trade Goji Berry liqueur, Lillet Blanc, Fresh lime juice, flamed orange peel

Jalapeno-Cilantro Margarita

Fortaleza Blanco tequila, Combier, fresh lime juice, simple syrup, jalapeno, cilantro

The Louisiana Purchase

Cajun spiced rum, fresh lime juice, simple syrup, Bitterman's hop grapefruit bitters, salt, topped with lemon-lime soda

Boilermaker Redux

Buffalo Trace Bourbon, demerara syrup, topped with Goose Island's Matilda

Manhattan List

Manhattan

Makers Mark bourbon, Punt e Mes, demerara syrup, Angostura bitters

Moon Over Manhattan

Makers Mark bourbon, Averna Amaro, agave, orange bitters

Streets Of Manhattan

Buffalo Trace bourbon, Averna Amaro, Falernum, agave, Bitterman's mole bitters

White Wines

By The Glass

Trebbiano '10 Masciarelli Abruzzo, Italy	8	32
Sauvignon Blanc '10 Domaine du Salvard, Cheverny, France	12	45
Pinot Gris '11 Pulenta Estate, Mendoza, Argentina	10	38
Chardonnay '09 Lioco Sonoma City, California	12	45
Riesling '08 Hermann J. Weimer Finger Lakes, New York	12	52
Viognier '10 Tabali Reserva, Limari Valley, Chile	12	48
Chardonnay '09 Benziger Family, Glen Ellen, California	10	40

Bottles

Chardonnay '09 Silver Santa Lucia Highlands, California	49
Viognier '07 Domaine de Trienes Sainte Fleur, France	43
Riesling '10 Kung Fu Girl, Charles Smith Wines, Washington	33
Alsace '08 Kuentz-Bas, Alsace, France	36
Chardonnay '09 Saint-Aubin, 1er Cru En Remilly, Cote-d'Or, France	92
Greco '10 Greco di Tufo, Terredora Dipaolo, Italy	54
Melon '10 Pierre Luneau-Papin, Muscadet-Sèvre et Maine, France	40

Sparkling

Blanc de Noir Gruet, New Mexico	10	40
Blanc de Blanc Gruet, New Mexico	12	44
Prosecco Bianca Vigna, Italy	14	54
Moscato '09 Fattoria San Giuliano, Italy	13	42
Brut J. Lassalle Champagne, France		60

Dessert

Chateau Costeau Bordeaux, France	9	36
Pommeau Apple Brandy Wine Santa Cruz, California	12	46
Ruby Port Portal Quinta, Portugal	11	44
10 Year Tawny Port Portal Quinta, Portugal	18	72

Handcrafted Cocktails

All cocktails 9.00

TREEtini™

VeeV Açai Spirit, fresh cucumber, fresh mint, fresh lime juice, agave nectar

*For every cocktail served, a tree is planted on your behalf through the TREEtini program. To date **Karyn's on Green has planted 1,463 trees** through the TREEtini program. Trees are planted in Tamil Nadu, India just outside the Indian Rainforest where the area was ravaged by monsoons and is in dire need of reforestation. A single tree over its lifetime will absorb carbon dioxide at a rate of 48 lbs/year, release enough oxygen to support 2 human beings and recycle \$37,000 worth of water.

Corpse Reviver #2

Plymouth gin, Combier, Lillet Blanc, fresh lemon juice, absinthe rinse

Southside

Death's Door gin, fresh lime juice, simple syrup, fresh mint, grapefruit bitters

Green Mojito

10 Cane rum, fresh lime juice, fresh mint, simple syrup, club soda

Sazerac

Wild Turkey Rye whiskey, Rittenhouse Rye whiskey, demerara syrup, Peychaud's bitters, absinthe rinse

Negroni

St. George Rye Gin, Punt E Mes, Campari, orange twist

Strawberry Daquri

10 Cane Rum, Combier, fresh lime juice, simple syrup, muddled stawberry

The Last Word

Death's Door gin, Green Chartreuse, Luxardo Maraschino, fresh lime juice

Flights(recommended neat)

All Flights 18.00

Fortaleza Tequila

Blanco, Reposado, Anejo

Whiskey/Bourbon

Hirsch Selection Bourbon, Whipper Snapper Whiskey, Buffalo Trace Bourbon

St. George Gin

St. George Terroir, St. George Botanivore, St. George Dry Rye

Red Wines

By The Glass

Malbec '10 Pulenta La Flor Mendoza, Argentina	10	38
Tempranillo '10 Alberti 154 Altamira Mendoza, Argentina	9	34
Montepulciano '08 Masciarelli Abruzzo, Italy	9	36
Syrah/Grenache '09 Clos de Mont-Olivet, France	9	38
Pinot Noir '10 Mud House, Central Otago, New Zealand	12	48
Merlot '10 the Velvet Devil, Charles Smith Wines, Washington	9	33
Shiraz '10 Raw Power Adelaide Plains, Australia	9	36
Cabernet Sauvignon '08 Luna Benegas Mendoza, Argentina	12	46

Bottles

Syrah/Merlot '08 Barbazul Cadiz, Spain	36
Cabernet Sauvignon '06 Trienne St. Auguste, France	37
Syrah '07 St. George, Namea, Greece	40
Gamay '08 Domaine de la Madone, Beaujolais le Perreon, France	46
Sangiovese '07 La Spinetta, Toscana, Italy	64
Cabernet Sauvignon '09 Smith & Hook, Central Coast, California	58
Zinfandel '09 Seghesio, Sonoma, California	56
Pinot Noir '10 Belle Glos Las Alturas Vineyard, Monterey, California	60
Malbec '08 Benegas, Libertad Vineyard, Argentina	62
Pinot Noir '08 Patton Valley Vineyard, Oregon (375ml, Half Bottle)	30
Bordeaux '09 Chateau Lescale, Bordeaux Superieur, France	48

Rose

Figueirasse Gris de Gris '09 Provence, France	8	32
Brut Rose Graham Beck, South Africa	11	42

Tonics & Elixirs (non-alcoholic)

All non-alcoholic cocktails 6.00

Happy Ginger

Fresh ginger, fresh lemon juice, agave nectar, topped with Karyn's Rejuvelac

Blueberry Mint Fizz

Blueberry, fresh mint, lemonade, club soda

Chairman's Cobbler

Organic green tea, pomegranate juice, ginger syrup, fresh mint, fresh berries

Clip On

Coconut water, fresh lime juice, demerara syrup

Aloe-Kombucha Cooler

Organic açai, aloe vera, fresh lemon juice, agave nectar, topped with goji kombucha tea

Apple-Thyme Spritzer

Muddled golden delicious apples and thyme, pomegranate juice, agave nectar, soda water

Other Beverages

Juices

Orange	4
Grapefruit	4
Pomegranate	4
Pineapple	4
Coconut Water	3.5

Lemonade and Iced Tea

Lemonade (homemade)	4
Arnold Palmer	3.5
Mango Iced Tea	2.5

Natural Sodas

Cola, Jamaican Ginger Ale, Lemon-Lime, Club Soda, Creamy Root Beer	2.5
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Craft Beer List

LAGER

Dortmunger Gold (5.8% abv, Great Lakes Brewery, OH) 6
Award-winning German style lager, golden yellow, full-bodied

GLUTEN FREE

Damm Daura (5.4% abv, Estrella Brewery, Spain) 7
Three years running Gold Medal winner in the gluten free category

PORTER

Vanilla Porter (4.7% abv, Breckenridge Brewery, CO) 7
Chocolate and roasted nut flavor of a classic porter, with real vanilla bean

BOURBON NUT BROWN ALE

Rocky's Revenge (5.7% abv, Tyrannena Brewery, WI) 6
American brown ale with a portion aged in bourbon barrels.
Caramel and vanilla create a sweet roasted flavor

WHEAT

Allagash White (5.2% abv, Allagash Brewery Co., ME) 6
Brewed with wheat and spiced with coriander and orange peel.
Fruity, refreshing and slightly cloudy in appearance

IPA

60 Min (6% abv, Dogfish Head Brewery, DE) 7
Boiled for 60 minutes with 60 hop additions, rich citrus flavor

PILSNER

Capital Pilsner (4.7% abv, Capital Brewery, WI) 6
A brilliant straw gold color, lightly malty biscuit flavors, trace hop florals
With a clean soft feel

ON TAP

Matilda Belgian Style Ale (7% abv, Goose Island Brewery, IL) 8
Wild in character, with a slightly fruity aroma and a spicy and unique flavor;
Great for beer and wine lovers alike