

## ROSÉ ALL DAY

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		glass	bottle
<b>hampton water</b> <i>languedoc</i>	rosé	17	68
	magnum 1.5L		136
<b>justin</b> <i>central coast</i>	rosé	17	68
<b>aphrodise</b> <i>greece</i>	rosé		140
<b>rumors</b> <i>côtes de provence</i>	magnum 1.5L		225
<b>coastal rosé spritz cans</b> <i>classic, watermelon, or pineapple</i>		10	

## WINE AND CHAMPAGNE

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		glass	bottle
<b>I O house white</b>	<i>chardonnay</i>	13	52
<b>caposaldo</b> <i>north italy</i>	<i>moscato</i>	14	56
<b>ruffino</b> <i>tuscany</i>	<i>pinot grigio</i>	14	56
<b>bonny doon</b> <i>central coast</i>	<i>white blend</i>	15	60
<b>the crossings</b> <i>new zealand</i>	<i>sauvignon blanc</i>	16	64
<b>jordan chardonnay</b> <i>russian river valley</i>	<i>chardonnay</i>	16	64
<b>love you bunches</b> <i>santa barbara</i>	<i>white blend</i>		90
<b>cloudy bay</b> <i>new zealand</i>	<i>sauvignon blanc</i>		100
<b>paul hobbs</b> <i>russian river valley</i>	<i>chardonnay</i>		195
<b>I O house red</b>	<i>merlot</i>	13	52
<b>achaval ferrer</b> <i>argentina</i>	<i>malbec</i>	16	64
<b>unshackled</b>	<i>cabernet sauvignon</i>	19	76
<b>by the prisoner</b> <i>north coast</i>			
<b>napa cellars</b> <i>napa valley</i>	<i>pinot noir</i>	17	68
<b>jordan</b> <i>sonoma</i>	<i>cabernet</i>		165
<b>duckhorn</b> <i>napa valley, 2018</i>	<i>cabernet sauvignon</i>		100
<b>goldeneye</b> <i>anderson valley, 2019</i>	<i>pinot noir</i>		100
<b>chimney rock</b> <i>stag's leap, 2021</i>	<i>cabernet sauvignon</i>		320
<b>caymus</b> <i>napa valley, 2021</i>	<i>cabernet sauvignon</i>		350
<b>valdo</b>	<i>prosecco</i>	14	
<b>mmm prosecco</b>	<i>rosé</i>	15	60
<b>perrier-jouët grand brut</b>	<i>brut</i>	30	275
<b>veuve clicquot</b>	<i>brut</i>	35	275
<b>dom péron</b> <i>(2 glass minimum)</i>	<i>brut</i>	100	575
<b>telmont</b>	<i>brut</i>		250
<b>piper-heidsieck</b>	<i>brut</i>		275
<b>veuve clicquot</b>	<i>rosé</i>		350

## NON-ALCOHOLIC

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<b>oddbird gsm</b>	<i>red blend</i>	13	52
<b>oddbird blanc de blancs</b>	<i>sparkling</i>	13	52
<b>oddbird rosé</b>	<i>sparkling</i>	13	52

## LUXURY SPIRITS

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	0.5oz	1oz	2oz
<b>clase azul tequila ultra</b>		150	300
<b>glenfiddich 30 year</b>			215
<b>louis xiii de remy martin</b>	100	200	400

## WHITE WINE

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<b>oyster bay sauvignon blanc</b> <i>new zealand</i>	60
<b>sonoma cutrer</b> <i>sonoma coast, chardonnay, 19</i>	64
<b>whitehaven sauvignon blanc</b> <i>new zealand</i>	64
<b>baileyana firepeak</b> <i>chardonnay, 20</i>	80
<b>bruno giacosa roero arneis</b> <i>piemonte, neve-italy, 15</i>	100
<b>cloudy bay</b> <i>new zealand, sauvignon blanc</i>	100
<b>benanti etna bianco superiore ‘pietramarina’</b> <i>sicilia, 11</i>	125
<b>frank cornelissen munjebel bianco</b> <i>sicilia, 14</i>	125
<b>jermann chardonnay ‘dreams’</b> <i>friuli, 11, 375ml</i>	180
<b>paul hobbs</b> <i>russian river valley, chardonnay, 19</i>	195
<b>rocche dei manzoni</b> <i>langhe, italy, 13</i>	215
<b>far niente chardonnay 1.5L magnum</b> <i>napa valley, 15</i>	425

## RED WINE

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<b>broadside cabernet sauvignon</b> <i>paso robles</i>	55
<b>santa julia malbec</b> <i>mendoza</i>	55
<b>1924 pinot noir</b> <i>california</i>	56
<b>j lohr pinot noir</b> <i>monterey</i>	56
<b>maison parel la vigne sauvage red blend,</b> <i>france, 21</i>	60
<b>sea sun by caymus pinot noir</b> <i>california, 21</i>	64
<b>sonoma-cutrer pinot noir</b> <i>sonoma coast</i>	85
<b>tua rita rosso dei notri</b> <i>toscana, 14</i>	70
<b>calcada duris reserva, red blend,</b> <i>portugal, 20</i>	75
<b>eola hills, pinot noir,</b> <i>willamette valley, 22</i>	80
<b>j lohr pure paso proprietary red,</b> <i>20</i>	80
<b>j pinot noir</b> <i>santa barbara, 21</i>	80
<b>duckhorn</b> <i>napa valley, cabernet sauvignon, 18</i>	100
<b>goldeneye</b> <i>anderson valley, pinot noir, 19</i>	100
<b>roagna dolcetto d’alba</b> <i>piedmont, italy, 15</i>	100
<b>la meridiana barbera “bricco sereno”</b> <i>15</i>	105
<b>marchesi di gresy barbaresco martinenga</b> <i>piemonte, 12</i>	120
<b>frank cornelissen munjebel rosso</b> <i>sicilia, 15</i>	150
<b>the crane assembly “disciples”</b> <i>napa valley, red blend, 18</i>	150
<b>louis martini</b> <i>napa valley, cabernet sauvignon, 18</i>	170
<b>ca’ marcanda-gaja promis</b> <i>toscana, 18</i>	205
<b>chimney rock</b> <i>stag’s leap, cabernet sauvignon, 21</i>	320
<b>caymus</b> <i>napa valley, cabernet sauvignon, 21</i>	350
<b>orin swift mercury head</b> <i>napa valley, cabernet sauvignon, 16</i>	400
<b>opus one</b> <i>napa valley, red blend, 16</i>	1200

## BEERS

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<b>blue moon</b> <i>belgian white ale</i>	9
<b>corona</b> <i>lager</i>	9
<b>goose island ipa</b> <i>india pale ale</i>	9
<b>goose island sofie</b> <i>farmhouse ale</i>	10
<b>guinness pub can</b> <i>stout</i>	9
<b>lagunitas lil' sumpin' sumpin'</b> <i>wheat ipa</i>	9
<b>miller lite</b> <i>lager</i>	7
<b>new belgium fat tire</b> <i>amber</i>	9
<b>stella artois</b> <i>pale lager</i>	9
<b>stella artois liberté n/a</b> <i>pale lager</i>	9
<b>ketel one botanical vodka spritz cans</b> <i>grapefruit &amp; rose, cucumber &amp; mint or peach &amp; orange blossom</i>	10
<b>high noon tequila seltzer cans</b> <i>lime</i>	10

## MOCKTAILS

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<b>phony negroni</b> <i>by st. agrestis</i>	15
<b>mint to be</b> <i>choice of peach, strawberry, raspberry açai, lavender or cucumber, muddled mint, fresh lime, lemon, topo chico</i>	10
<b>peach out</b> <i>blueberry, yucca peach tea, muddled agave, rosemary, club soda, chia seeds</i>	10