



WINE LIST

MIXERS

Sangria Rojo - Red Wine / Apple & Orange / Ginger Beer (Carafe Serves 2)	24.
Sangria Blanco - White Wine / Pineapple / Kiwi / Blueberry (Carafe Serves 2)	24.
Raspberry Smash - Rexach Baques Cava Reserva / Raspberries	13.5
Mimosa - Rexach Baques Cava Reserva / Grapefruit Juice	12.

BUBBLES

	GLASS	BOTTLE
NV, Bianca Vigna, Prosecco Brut Doc, Italy	12.5	43.
NV, Rosetta Spumanti Brut, Sommariva Il Rosa, Italy	13.	45.
NV, Rexach Baques Cava Reserva, Catalonia, Spain	13.	46.
NV, Beau Joie, Special Cuveé Brut, Champagne, France	18.	68.
NV, Beau Joie, Brut Rosé, Champagne, France	20.	76.

WHITE

2016, Vigneti Del Sole, Pinot Grigio, Delle Venezie , Italy	10.	38.
2016, Filipa Pato, Vinho Branco, Portugal	11.	40.
2016, Solocontigo, Torrontes, Argentina	11.	42.
2016, Saracina, Chardonnay, Mendocino County	12.	44.
2015, Gold Crush Wines, Gold Crush, Chardonnay, California	13.	46.
2016, Domaine Mardon, Quincy, Sauvignon Blanc, France	13.5	48.

ROSE

2017, Sesti Toscana Rosato, Italy	14.	48.
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RED

2017, Domaine Dupeuble, Beaujolais, Gamay, France	11.	42.
2016, Paul Hobbs, Felino Malbec, Mendoza, Argentina	12.	44.
2015, Alto Limay, Pinot Noir, Patagonia, Argentina	13.	45.
2016, Elouan, Pinot Noir, Oregon	14.	48.
2016, No Fine Print, Cabernet Sauvignon, California	15.	50.
2016, Halter Ranch, Synthesis, Cabernet Sauvignon, Paso Robles	15.	50.
2015, Slo Down Wines, Sexual Chocolate, Syrah/ Malbec, California	16.	58.
2016, Chappellet, Mountain Cuvee, Napa Valley	16.5	60.



FROM THE BAR

CRAFT BEERS

Blonde Ale, Saint Archer Brewing, San Diego (Abv 4.8%)	5.
Barrio Lager, Thorn Brewing, San Diego (Abv 4.5%)	5.
Day Job, Three Weav3rs, Inglewood (Abv 5.6%)	6.
Tropic of Thunder, Stone Brewing, San Diego (Abv 5.8%)	5.5
Blood Orange IPA, Latitude 33, San Diego (Abv 7.2%)	6.
India Pale Ale, Stone Brewing, San Diego (Abv 6.9%)	5.5
Cali Creamin, Mother Earth Brewing, San Diego (Abv 5.2%)	5.
Brown Ale, Benchmark Brewing, San Diego (Abv 4.5%)	6.5
Coconut Porter, Maui Brewing, Lahaina, Maui (Abv 6.0%)	7.5
Peanut Butter Milk Stout, Belching Beaver, San Diego (Abv 5.3%) (12 Oz)	6.
Xocoveza Imperial Stout, Stone Brewing, San Diego (Abv 8.1%)	7.

BEER FLOATS

PEANUT BUTTER MILK STOUT Belching Beaver Peanut Butter flavored Milk Stout with Salted Peanut Butter Chocolate Chip and Vanilla Bean ice cream scoops	12.95
XOCOVEZA IMPERIAL STOUT Stone Brewing Xocoveza Imperial Stout with Vietnamese Coffee ice cream scoops	12.95
COCONUT PORTER Maui Brewing Coconut Porter with White Chocolate ice cream scoops	12.95

DESSERT WINE

	GLASS
2017, Bricco Quaglia, Moscato D'asti, La Spinetta	12.5
2014, Margerum, Late Harvest Viognier, Santa Barbara	12.5
2015, California Kagor, Fortified Malbec, Napa Valley	13.
NV, Graham's 20 Year Tawny Port, Portugal	14.
2002, Smith Woodhouse, Lbv Port, Portugal	15.

You are welcome to bring your own wine. Our corkage fee is \$20 per bottle.