



# WINE LIST

		GLASS	BOTTLE
<b>MIXERS</b>	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.	
<b>BUBBLES</b>	NV Bianca Vigna, Prosecco Brut Doc, Italy	12.5	44.
	NV Rexach Baques Cava Reserva, Catalonia, Spain	13.	46.
	NV Beau Joie, Special Cuveé Brut, Champagne, France	18.	68.
	NV Rosetta Spumanti Brut, Sommariva Il Rosa, Italy	13.	45.
	NV Beau Joie, Brut Rosé, Champagne, France	20.	76.
<b>WHITE</b>	2017 Pessoa da Vinha, Vinho Verde, Portugal	8.5	34.
	2016 Vigneti Del Sole, Pinot Grigio, Delle Venezie, Italy	10.	38.
	2016 Filipa Pato, Vinho Branco, Portugal	11.	40.
	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.
<b>ROSÉ</b>	2018 La Spinetta, Il Rosé di Casanova, Italy	12.	44.
	2018 Von Winning, Rosé, Germany	14.	48.
	2018 Mas Champart, Saint-Chinian Rosé, France	12.	45.
<b>RED</b>	2018 Tinedo, JAI, Tempranillo, Spain	8.5	34.
	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.
	2015 Ken Wright Cellars, Pinot Noir, Willamette Valley, Oregon	15.	48.
	2016 Halter Ranch, Synthesis, Cabernet Sauvignon, Paso Robles	15.	50.
	2016 The Withers, In Hand, Mourvèdre, Syrah Blend, California	15.	50.



# FROM THE BAR

<b>CRAFT BEERS</b>	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
	Ommegang, Brut IPA, Cooperstown, NY (Abv 6.3%)	6.5
	Cali Creamin, Mother Earth Brewing, San Diego (Abv 5.2%)	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%)	7.5
<b>FLOATS</b>	ROSÉ FLOAT Von Winning Rosé with Roasted Strawberry Buttermilk ice cream topped with shaved ice and homemade strawberry purée	14.95
	PEANUT BUTTER MILK STOUT Belching Beaver Peanut Butter flavored Milk Stout with Salted Peanut Butter 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
<b>DESSERT WINE</b>	2017 La Spinetta, Bricco Quaglia, Moscato d'Asti, Italy	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.
	NV Malvirà Birbet, Brachetto, Italy	15.

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