



# WINE LIST

<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 - Bianca Vigna, Prosecco Brut / Raspberries	13.5	
	Mimosa - Bianca Vigna, Prosecco Brut / Grapefruit Juice	12.	
<b>BUBBLES</b>		GLASS	BOTTLE
	NV Bianca Vigna, Prosecco Brut Doc, Italy	12.5	45.
	NV Filipa Pato, 3B Blanc de Blancs, Portugal	13.	48.
	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>	2018 Pessoa da Vinha, Vinho Verde, Portugal	8.5	34.
	2018 Vigneti Del Sole, Pinot Grigio, Delle Venezie, Italy	10.	38.
	2018 Filipa Pato, Vinho Branco, Portugal	11.	40.
	2017 Saracina, Chardonnay, Mendocino County	12.	44.
	2016 Gold Crush Wines, Gold Crush, Chardonnay, California	13.	46.
	2018 Domaine Mardon, Quincy, Sauvignon Blanc, France	13.5	48.
<b>ROSÉ</b>	2018 La Spinetta, Il Rosé di Casanova, Italy	12.	44.
	2018 Mas Champart, Saint-Chinian Rosé, France	12.	45.
	2018 Von Winning, Rosé, Germany	14.	48.
<b>RED</b>	2018 Tinedo, JAI, Tempranillo, Spain	9.	34.
	2018 Domaine Dupeuble, Beaujolais, Gamay, France	11.	42.
	2018 Paul Hobbs, Felino Malbec, Mendoza, Argentina	12.	44.
	2017 Alto Limay, Pinot Noir, Patagonia, Argentina	13.	45.
	2016 Ken Wright Cellars, Pinot Noir, Willamette Valley, Oregon	15.	48.
	2017 Halter Ranch, Synthesis, Cabernet Sauvignon, Paso Robles	15.	50.
	2017 The Withers, In Hand, Mourvèdre, Syrah Blend, California	15.	50.
	Flight: Around the World	14.95	
	Beaujolais, '18 (2oz) In Hand, '17 (2oz) Felino Malbec, '18 (2oz)		



# 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, Lattitude 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>	PEANUT BUTTER MILK STOUT Belching Beaver Peanut Butter flavored Milk Stout with Very Vanilla Bean & Peanut Butter Crunch ice cream scoops	12.95
	XOCOVEZA IMPERIAL STOUT Stone Brewing Xocoveza Imperial Stout with Nutella 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.