



# FROM THE BAR

## MIXERS

Sangria Rojo - Red Wine / Apple & Orange / Ginger Beer (Carafe Serves 2)	25.
Sangria Blanco - White Wine / Pineapple / Kiwi / Blueberry (Carafe Serves 2)	25.

## BUBBLES

	GLASS	BOTTLE
NV Luca Paretto, Organic Prosecco Brut D.O.C., Italy	13.	46.
NV Bellavista, Alma Cuvée Brut, Franciacorta, Italy	19.	72.
NV Billecart-Salmon, Brut Reservé, Champagne, France	21.	72.
NV Huber Hugo, Sparkling Rosé, Austria	12.	42.

## ROSÉ / WHITE

2019 Emilio Moro, El Zarzal, Godello, Bierzo, Spain	16.5	62.
2020 Vigneti Del Sole, Pinot Grigio, Delle Venezie, Italy	10.	38.
2020 Joseph Drouhin, Chablis, France	16.	62.
2021 Henri Bourgeois, Sauvignon Blanc, France	12.5	44.
2021 Sandhi, Chardonnay, Central Coast, San Luis Obispo	14.	48.
2021 Chateau, Minuty M, Rosé, Cotes de Provence, France	13.	45.
2021 Pasaeli Calkarasi 'Seahorse', Rosé, Turkey	12.	44.

## RED

2019 Monteviejo, Petite Fleur Blend, Mendoza, Argentina	13.5	47.
2021 Ken Wright Cellars, Pinot Noir, Willamette Valley, Oregon	14.	48.
2020 Paul Hobbs, Felino Malbec, Mendoza, Argentina	13.	47.
2019 Monteviejo, Petite Fleur Blend, Mendoza, Argentina	13.5	47.
2019 No Fine Print, Cabernet Sauvignon, California	13.5	46.

## CRAFT BEER

Japanese Lager, Harland Brewing, San Diego (Abv 5.0%) (16oz)	5.5
Special Lager Int'l Pilsner, Eppig Brewing, San Diego (Abv 5.8%) (16oz)	5.5
White Yuzu Ale, Kizakua Sake Brewing Co., Kyoto (Abv 5.0%) (11.15oz)	8.5
Matcha IPA, Kizakura Sake Brewing Co., Kyoto (Abv 8.5%) (11.15oz)	8.95
Hazy IPA, Stone Brewing, San Diego (Abv 6.7%) (19.2oz)	6.5
The Pupil IPA, Societe Brewing, San Diego (Abv 7.5%) (19.2oz)	6.95
Orval Trappist Ale, Florenville, Belgium (Abv 6.2%) (11.2oz)	8.95
Black House, Modern Times Beer. San Diego (Abv 5.8%) (16oz)	7.5
Organic Chocolate Stout, Samuel Smith's, Tadcaster, England (Abv 5.0%) (12oz)	6.95

## SWEET

2020 La Spinetta, Bricco Quaglia, Moscato d'Asti, Italy	15.
2015 California Kagor, Fortified Malbec, Napa Valley	16.
NV Smith Woodhouse 10 Year Old Tawny Port, Portugal	16.
2018, Quinta do Vesuvio, Pombal Douro, Portugal	18.

CORKAGE FEE 20.00