



FROM THE BAR

MIXERS

Rosé Grapefruit Spritz - Lillet Rosé / Grapefruit / Tonic	14.5
Elderflower Spritz - Lillet Blanc / Moscato d'Asti / Elderflower / Tonic	14.5
Sangria Roja - Red Wine / Apple & Orange / Cranberry & Pomegranate / Ginger Beer / Cinnamon & Anise (Carafe Serves 2)	25.

GLASS BOTTLE

BUBBLES

Classico- Zero Proof Premium Bubbles	12.5	
NV Villa Sandi, Asolo Prosecco Brut, Italy	14.	46.
NV J Vineyards, Cuvée Brut, Sonoma County	18.	60.
NV Cleto Chiarli, Brut de Noir, Rosé Spumante, Italy	15.	50.

ROSÉ & WHITE

2024 Vigneti Del Sole, Pinot Grigio, Italy	11.	40.
2023 Domaine Mardon, Quincy, Sauvignon Blanc, France	15.	52.
2022 Ca' dei Frati, Rosa dei Frati, Lombardy, Italy	14.	48.

RED

2023 J Vineyards, Pinot Noir, Sonoma County	15.	52.
2022 Primus Carmenere, Colchagua Valley, Chile	13.	48.
2022 Obsidian Wine Co., Volcanic Estate Cabernet Sauvignon, Sonoma County	18.	75.
2019 Château La Coustarelle, Malbec/Merlot, France	14.	50.

CRAFT BEER

Japanese Lager, Harland Brewing Co., San Diego (Abv 5.0%) (16oz)	6.95
Special Lager, Eppig Brewing, San Diego (Abv 5.8%) (16oz)	6.95
Hazy Conditions IPA, Ketch Brewing, San Diego (Abv 6.4%) (16oz)	6.95
Matcha IPA, Kizakura Sake Brewing Co., Kyoto (Abv 8.5%) (11.15oz)	8.95

SWEET

2023 La Spinetta, Bricco Quaglia, Moscato d'Asti, Italy	15.
2009 Smith Woodhouse Traditional LBV Port, Douro, Portugal	16.

CORKAGE FEE 20.00 (2 Bottle Limit)

A 3% service charge will be added to each guest check. This ensures competitive industry compensation, as well as health and medical benefits for the members of our team. In support of this initiative, the entirety of the charge is retained by the company for those purposes. Thank you for your support.