

## SPARKLING

|                                                            | Glass | Bottle |
|------------------------------------------------------------|-------|--------|
| Acinum – Prosecco Brut, Ver Italy, NV                      | \$12  | \$48   |
| Victorine De Chastenay– Crémant De Bourgogne, Brut Rosé NV | \$15  | \$60   |
| Champagne Veuve Clicquot Brut – NV                         |       | \$120  |
| Champagne Veuve Clicquot Brut Rose – NV                    |       | \$130  |

## WHITE

|                                                                            |      |       |
|----------------------------------------------------------------------------|------|-------|
| Peter Zemmer – Pinot Grigio, Trentino Alto, Italy 2024                     | \$14 | \$56  |
| La Villandiere – Sauvignon Blanc, Vin de Pays du Val de Loire, France 2024 | \$14 | \$56  |
| Jean-Jacques Auchere – Sancerre, Loire, France 2023                        | \$18 | \$72  |
| Balea – Txakolin, Getariako, Spain 2023                                    | \$12 | \$48  |
| Mar De Frades –Albariño, Rias Baixas, Spain 2021                           | \$16 | \$64  |
| Davis Bynum – Chardonnay, Russian River Valley, California 2022            | \$16 | \$64  |
| Deidesheimer – Riesling, Trocked, Pflaz, Germany 2017                      |      | \$110 |

## ROSE

|                                              |      |      |
|----------------------------------------------|------|------|
| Il Rosé Di Casanova– Toscana ,Italy          | \$12 | \$48 |
| Whispering Angel – Côtes du Provence, France | \$14 | \$56 |

## RED

|                                                                |      |      |
|----------------------------------------------------------------|------|------|
| Domaine Pillot– Pinot Noir, Bourgogne, France 2023             | \$16 | \$64 |
| Sant Julian– Bordeaux, France 2020                             | \$12 | \$48 |
| Zaca Mesa Z Cuvée– Santa Ynez Valley, California 2018          | \$12 | \$48 |
| Viña Alberdi Reserva – Tempranillo, Rioja Alta, Spain 2020     | \$15 | \$60 |
| Martis – Cabernet Sauvignon, Alexander Valley, California 2022 | \$18 | \$72 |
| Montecastrillo –Tempranillo , Ribera del Duero, Spain 2023     | \$12 | \$48 |
| Termes – Tinta De Toro, Spain 2022                             | \$14 | \$56 |

ASK US ABOUT OUR WINES OF THE WEEK!

## DRAFT BEER

|                                                  |      |
|--------------------------------------------------|------|
| Drakes – Hefeweizen, 16oz, 4.9%                  | \$10 |
| pFriem –Hazy IPA, 16oz, 5.3%                     | \$10 |
| Duvel – Belgian Blonde, .33 cl, 6.6%             | \$10 |
| PopFuji – Pilsner, 16oz, 5.5%                    | \$10 |
| Smog City Lager – Lager, 16oz, 5.0%              | \$10 |
| Enegren – Munich Helles, 16oz, 4.8%              | \$10 |
| Stereo Robot – Imperial Red Ale, 16oz, 9 5%      | \$10 |
| Latitude 33 – Blood Orange IPA, 16oz, 7.2%       | \$10 |
| Mayberry El Segundo – West Coast IPA, 16oz, 6.9% | \$10 |
| St Bernardus – 'Bernadetje' Tripel, .25 cl, 8%   | \$10 |
| Guinness – Extra Stout, Dry Irish, 20oz, 5.6%    | \$10 |
| Non Alcoholic Beers, Mexican Lager and Hazy IPA  | \$10 |

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## SIGNATURE COCKTAILS

|                                                                                                                           |      |
|---------------------------------------------------------------------------------------------------------------------------|------|
| Carajillo y Agave – Tequila reposado, Licor 43, freshly pulled espresso                                                   | \$17 |
| Tomatini – Gin, Dry Vermouth, house-made tomato pickling brine, celery bitters                                            | \$17 |
| Good Days – Gin, elderflower liqueur, fresh lemon juice, premium cucumber tonic                                           | \$16 |
| Sencha Highball – Japanese Whisky, chilled sencha tea, premium club soda                                                  | \$16 |
| Passionista – Your choice of Tequila or Mezcal, passionfruit puree, fresh lemon juice, agave                              | \$16 |
| De-Peach mode – Vodka, house-made basil syrup, fresh lime juice, peach puree, premium club soda                           | \$16 |
| Bitter Mai Tai – Campari, Rum, Grand Mariner, fresh lime juice, almond syrup*      *contains almonds                      | \$16 |
| Margarita - Your choice of Tequila or Mezcal, fresh lime juice, agave, choice of spicy or non spicy                       | \$16 |
| Non Alcoholic Cocktails – Hugo Spritz, Negroni, Margarita, Aperol Spritz made with Ritual zero proof alternatives spirits | \$15 |