

## Cocktails

<b>Champagne Cocktail</b> ( <i>Available non alcoholic</i> ) 12 Montsarra cava, sugar cube, Angostura bitters	
<b>Mulled Wine</b> 10 red & white wine, port, spiced honey Served warm	
<b>French 75</b> 15 Hubert Meyer Crémant d'Alsace rose, aquafaba, Sabe gold rum, lemon, sugar	
<b>Adonis</b> 12 Hartley & Gibson's fino sherry, La Cuesta sweet vermouth	
<b>Qinquina Sour</b> 13 Byrrh Grand Quinquina, Sabe Gold rum, citrus, aquafaba, Angostura bitters	
<b>Peach in Bamboo</b> 13 Rojas family farm white peach, Harley & Gibson's fino sherry, C. Comoz Vermouth de Chmbérey	
<b>Ale</b>	
<b>Dokkabier Yuza Blonde Ale</b> 12 4.9 %, 1 pt, San Francisco	
<b>Barebottle Coffee Cream Ale (with lactose)</b> 12 5.7%, 1 pt, San Francisco	
<b>Dokkabier LGBTQ Hazy IPA</b> 12 7.2 %, 1 pt, San Francisco	
<b>Lager</b>	
<b>Barebottle Torcido Mexican Lager</b> 12 4.7%, 1 pt, San Francisco	
<b>Non Alcoholic Cocktail, Beer &amp; Wine</b>	
<b>Athletic Brewing IPA</b> 8 0.5%, Hazy IPA, San Diego	
<b>Thomson &amp; Scott Organic Sparkling Rose</b> 14/55 0%, Dealcoholized Tempranillo	
<b>Monday Hot Toddy</b> 10 Monday Zero Alcohol whiskey, black tea, spiced honey syrup	

## Sake

<b>Junmai Daiginjo, Chokaisan</b> 22 /78 16%, 720 ml Akita (Miyama Nishiki)
<b>Bodaimoto Junmai, Takacho</b> 18/68 17%, 720ml, Nara (Hinohikari)
<b>Junmai Ginjo, Akishika "Super Dry"</b> 18/68 18%, Muroka Nama, 720ml, Osaka (Yamada Nishiki)
<b>Kido, Sparkling Junmai Daiginjo Nigori</b> 60 14%, 360ml Wakayama (Yamada Nishiki)

## Sparkling

<b>Cava Brut, Montsarra</b> 12/45 11.5%, Penedes, Spain NV
<b>Macabeu Pét-Nat, Sifer Wines Goreti</b> 20/80 13.5%, Matarraña, Spain 2020
<b>Crémant d'Alsace Brut Rosé</b> 15/55 <b>Hubert Meyer</b> 12.5%, NV, Alsace, France

## White, Rose, Oxidized, Orange

<b>Albariño, Néboa, Bodegas Eidosela</b> 15/60 13%, Rias Baixas, Spain 2020
<b>Chenin Blanc, Three by Wade Cellars</b> 55 13.1%, Napa Valley 2020
<b>Sauvignon Blanc, Domaine du Tremblay</b> 15/60 13.5%, Loire, France 2020
<b>Arbois Blanc, Cuvee Saint Antoine</b> 15/60 12.5%, Jura, France 2017
<b>Rosé, Le Galantin</b> 15/56 14.1%, Bandol, Provence, France 2020
<b>Pinot Grigio, Ilramato, Scarbolo</b> 14/55 14%, Friuli, Italy 2019

## Red

<b>Pinot Noir, Phillips Hill</b> 17/65 13.8%, Anderson Valley, CA 2019
<b>Cabernet Franc, Domaine de Beausejour</b> 14/55 12.4 %, Chinon, Loire Valley 2018
<b>Biodynamic Merlot Blend, Château Anthonic</b> 72 13.5%, Moulis-en-Médoc, Bordeaux, France 2016
<b>Cabernet Sauvignon Blend, Chateau Durfort-Vivens</b> 128 14 %, Margaux, Bordeaux, France 2014
<b>Tempranillo Blend, Bodegas Roda Sela</b> 75 14.1 % Rioja, Spain 2018
<b>Carignan - Cabernet Sauvignon Blend, Skylark Wine</b> 17/65 14.6 %, North Coast, CA 2016
<b>Syrah - Grenache-Mourvedre Blend, Domaine Juliette Avril</b> 72 15%, Châteauneuf-du-pape, France, 2019
<b>Corvina Blend, Tenuta Santa Maria</b> 22/85 15%, Valpolicella Ripasso, Classico Superiore Veneto, Italy, 2018

## After Meal

<b>Broadbent Madeira Malmsey 10 Year</b> 9 Madeira, Portugal
<b>Late Harvest Grüner Veltliner, "Sweetie" by Fiddlehead Cellars</b> 18/70 11.4 %, 375 ml, Sta. Rita Hills, CA 2016

  
SAN FRANCISCO

Corkage: 25 dollars per 750 ml bottle, waived when menu bottle is purchased, \$40 for 3rd bottle, maximum 3 bottles.