
COCKTAIL

CHAMPAGNE COCKTAIL	Montsarra cava, sugar cube, Angostura bitters, lemon	<i>Available Non-Alcoholic 15</i>	12
ADONIS	Hartley & Gibson's fino sherry, Lacuesta vermut rojo		12
PEAR IN BAMBOO	farmer's market Asian pear, Harley & Gibson's fino sherry, C. Comoz Vermouth de Chambéry		13
SANGRIA	red & white wine, port, Fee Brothers' falernum, orange juice, market fruits	<i>Pitcher 42</i>	11
MULLED WINE	red & white wine, port, spiced honey syrup, steamed and served warm		11
ESPRESSO MARTINI	Ritual Coffee Roasters espresso, Sabe Gold Rum, bourbon essence, milk, sugar		15
"FRENCH 75"	Hubert Meyer Crémant d'Alsace rose, aquafaba, Sabe gold rum, lemon, sugar		15

BEER & CIDER

DOKKAEBIER CALAMANSI & TEA LAGER	4.5 %, 1 pt, San Francisco, CA	12
YOUNG MASTER NEON CITY MANDARIN BERGAMOT ALE	5.2%, 330 ml, Hong Kong SAR	10
BAREBOTTLE WUNDERGARTEN GERMAN PILSNER	5.3%, 1 pt, San Francisco, CA	12
FAR WEST CIDER THAT PINEAPPLE TINGLE	6.4%, 16 oz, San Joaquin County, CA	13
BAREBOTTLE CITRA SHREDDER IPA	7%, 1 pt, San Francisco, CA	12

SAKE

HEIWA "KID" SPARKLING JUNMAI DAIGINJO NIGORI	15%, 360 ml, Yamada Nishiki, Wakayama	45
DEN SAKE BREWERY BATCH #16 NAMA	15%, 500 ml, Calhikari, Oakland CA	60
AKISHIKA SHUZO "SUPER DRY" JUNMAI NAMA	18%, 720 ml, Yamada Nishiki, Osaka	18 / 68
TENJU SHUZO "CHOKAISAN" JUNMAI DAIGINJO	15%, 720 ml, Miyama Nishiki, Akita	22 / 78
TAKE NO TSUYU SHUZO MUROKA JUNMAI NAMA	18%, 720 ml, Dewasansan + Miyama Nishiki, Yamagata	18 / 68
YUCHO SHUZO "TAKACHO" BODAIMOTO JUNMAI	17%, 720 ml, Hino Hikari, Nara	18 / 68

NON ALCOHOLIC BEER, COCKTAIL, WINE

ATHLETIC BREWING "FREE WAVE" HAZY IPA	0.5 %, 350 ml, San Diego, CA	10
GHIA SOUR	Ghia non alcoholic aperitif, lemon, sugar, aquafaba, ginger beer	12
HUGO	fresh mint, Prima Pavé Blanc de Blancs, Bacanha elderflower syrup	12
PRIMA PAVÉ BLANC de BLANCS	0.5 %, 750 ml, Northern Italy	15/60
PRIMA PAVÉ BRUT ROSE	0.5 %, 750 ml, Northern Italy	15/60

CRAFT SODA, COFFEE, TEA

COLA	Portland Syrups True Cola, house sparkling water, cocktail cherry	9
VIOLET LEMON	Bacanha Brut Violette syrup, lemon, house sparkling water	9
RITUAL ROASTERS COFFEE	espresso, americano, drip coffee, decaf drip coffee	5
RITUAL COFFEE + MILK	macchiato, gibraltar, cappuccino, latte	6
SPICED HONEY LATTE	oat milk + 1	7
BOURBON VANILLA HONEY MOCHA	oat milk + 1	7
AROMA TEA SHOP TEAS	Japanese green, tropical passion black, Rooibos + Calendula Blend (available iced)	6

AFTER DINNER

SAUVIGNON BLANC BLEND, DOMAINE GRILLON	14 %, 375 ml, Sauternes, Bordeaux, France 2019	19 / 45
"NIGHT CAP"	Broadbent White Porto, Sabe Gold Rum	10
WHITE PORTO, BROADBENT	19.5%, Douro, Portugal	10 / 60
MADEIRA MAMSEY 10 YEAR, BROADBENT	19%, Sta Cruz, Portugal	13 / 95

SPARKLING

VOUVRAY BRUT, DOMAINE NICOLAS BRUNET	12%, Vouvray, Loire, France NV	17 / 68
EXTRA TROCKEN ROSE, "50° N" OHLIG SEKT	11%, Rheingau, Germany NV	15 / 60
BLANC de BLANCS BRUT, COLIN "CASTILLE"	12%, Vertus 1er Cru, Champagne, France 2018 & Solera	25 / 95
MACABEU PÉT-NAT, SIFER WINES GORETI	13.5%, Matarraña, Spain 2020	20 / 80
CAVA BRUT, MONTSARRA	11.5%, Penedes, Spain NV	45
BRUT ROSE, COLIN CUVÉE	12%, Vertus 1er Cru, Champagne, France 2017 & Solera	95
BRUT, PAUL LAURENT	12%, Cuvée du Fondateur, Champagne, France NV	85
LAMBRUSCO NATURÁL, FACCIA DI VINO	11%, Lambrusco Modena, Italy NV	55

WHITE, ORANGE, ROSE

CHARDONNAY, DOMAINE BARAT	12.5%, Chablis, France 2020	19 / 76
SAUVIGNON BLANC, DOMAINE du TREMBLAY	13.5%, Quincy, Loire, France 2020	16 / 64
FIANO, PIETRACUPA	12.5%, Fiano de Avellino, Italy 2018	17 / 68
CHARDONNAY, NORIA SANGIACOMO VINEYARD	14.1%, Sonoma Coast, CA 2019	19 / 76
PINOT GRIGIO ORANGE, IL RAMATO, SCARBOLO	13.5%, Friuli, Italy 2021	17 / 68
MOURVEDRE BLEND ROSE, DOMAINE LE GALANTIN	13%, Bandol, Provence, France 2021	15 / 60
HONDARRABI ZURI, URKIZAHAR, TXAKOLIN EKOLOGIKOA	12%, Getariako Txakolina, Spain 2020	48
CHENIN BLANC, DOMAINE DES GUYONS, VENT DU NORD	12.5%, Saumur, Loire, France 2020	75
SAUV BLANC, "HAPPY CANYON" FIDDLEHEAD CELLARS	13.5%, Happy Canyon, Santa Barbara, CA 2018	75
CHARDONNAY, DOMAINE BERNARD MILLOT	14%, Meursault 1er Cru, France 2016	98
CHARDONNAY, "LES COÈRES" DOMAINE FEUILLAT-JUILLOT	13%, Montagny 1er Cru, France 2017	75
CHARDONNAY, "CHARRONS" PHILIPPE BOUZEREAU & FILS	13.5%, Meursault 1er Cru, France 2020	120
VIOGNIER, "LYS d'OR" CHRISTOPHE SEMASKA	14.5%, Condrieu, Rhone, France 2020	105
MERLOT - BARBERA ROSÉ MARGINS WINES	11.3%, Santa Cruz Mountains, CA 2021	64

RED

OLD VINE CARIGNAN - ZINFANDEL, VINCA MINOR	12.4 %, Chinon, Loire, France 2018	16 / 64
PINOT NOIR, PHILLIPS HILLS "BOONTLING"	13.8%, Anderson Valley, CA 2019	17 / 68
CARINYENA BLEND, COSTER DELS OLIVERS	14.5%, Priorat, Spain 2018	16 / 62
SYRAH, ETIENNE POCHON	14%, Crozes-Hermitage, France 2018	18 / 70
OLD VINE MALBEC, ADELANTE	14%, La Consulta, Mendoza, Argentina 2021	15 / 60
CORVINA BLEND, TENUTA SANTA MARIA	15%, Valpolicella Ripasso, Classico Superiore, Veneto, Italy 2018	22 / 85
PINOT NOIR, "LES VASÉES" FRANÇOIS RAQUILLETTE	13%, Mercurey 1er Cru, France 2019	85
BEAUJOLAIS, GAMAY DOMAINE des NUGUES	13.5%, Moulin-à-Vent, France 2019	64
PINOT NOIR, "OLDSVILLE OREGON" FIDDLEHEAD CELLARS	13.7%, Lompoc, Santa Barbara, CA 2015	95
PINOT NOIR, "728" FIDDLEHEAD CELLARS	13.7%, Sta. Rita Hills, Santa Barbara, CA 2015	85
CABERNET SAUVIGNON -MERLOT, LE MARQUIS de CALON SEGUR	13.5%, Saint Estèphe, Bordeaux, France 2016	85
CABERNET SAUVIGNON -MERLOT, CHATEAU DURFORT-VIVENS	14 %, Margaux, Bordeaux, France 2014	128
CABERNET SAUVIGNON, PATEL WINERY	14.9%, Rutherford, Napa, CA 2016	225
NEBBIOLO, PRIMA MATERIA	14.3%, Kelsey Bench, Lake County CA 2017 + 2018 + 2019	60
REFOSCO, PRIMA MATERIA	14.2%, Kelsey Bench, Lake County CA 2017 + 2018	60
SAGRANTINO, PRIMA MATERIA	14.8%, Kelsey Bench, Lake County CA 2018 + 2019	60
RHONE GRENACHE - SYRAH, DOMAINE JULIETTE AVRIL	15%, Châteauneuf-du-Pape, France 2019	78
NEBBIOLO, REVERSANTI BARBARESCO	13.5%, Piedmont, Italy 2018	98
TEMPRANILLO, IZADI RESERVA	14%, Rioja, Spain 2018	98
AMARONE DELLA VALPOLICELLA, DOMENICO FRACCAROLI	14%, Amarone della Valpolicella, Italy 2014	98
BRUNELLO DI MONTALCINO, COLLOSORBO	14.5%, Brunello di Montalcino, Italy 2016	98

Corkage: 35 dollars per 750 ml bottle, up to 2 bottles per table, waived when menu bottle is purchased