

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
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
MADEIRA "NEGRONI"	Orange infused fino sherry, sweet vermouth, Sabe gold rum, Broadbent Madeira		13

BEER & CIDER

BAREBOTTLE DARK COSMO BLACK LAGER	5.0 %, 1 pt, San Francisco, CA	14
BAREBOTTLE FULL HOUSE PILSNER	5.1%, 1 pt, San Francisco, CA	14
FAR WEST THAT PINEAPPLE TINGLE	6.4%, 12 oz, San Joaquin County, CA	14
FAR WEST CIDER YOU GUAVA BE KIDDING ME	6.3%, 12 oz, San Joaquin County, CA	14
BAREBOTTLE SECRET CITY HAZY IPA	6.7%, 1 pt, San Francisco, CA	14

SAKE

HEIWA "KID" SPARKLING JUNMAI DAIGINJO NIGORI	15%, 360 ml, Yamada Nishiki, Wakayama	50
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
AKABU SHUZO JUNMAI HIYAOROSHI	15%, 720 ml, Gin Ginga + Hitomebore, Iwate	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
NISHIDE SHUZO 100 YEAR KURATSUKI KOBO JUNMAI DAIGINJO	16%, 720 ml, Gohyakumangoku, Ishikawa	165

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	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	oat milk + 1
SPICED HONEY LATTE	oat milk + 1	7
BOURBON VANILLA HONEY MOCHA	oat milk + 1	7
AROMA TEA SHOP TEAS	Japanese green, earl grey, turmeric+calendula blend (non cafferinated)	6

AFTER DINNER

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

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
CHENIN BLANC, DOMAINE DES GUYONS, VENT DU NORD	12.5%, Saumur, Loire, France 2020	18 / 74
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

FIANO, PIETRACUPA	12.5%, Fiano de Avellino, Italy 2018	68
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

ZINFANDEL, DIVERGENT WINE (NATURAL)	12.9 %, Contra Costa, CA 2019	16 / 64
OLD VINE CARIGNAN - ZINFANDEL, VINCA MINOR (NATURAL)	13 %, Mendocino, CA 2021	16 / 64
BEAUJOLAIS, GAMAY DOMAINE des NUGUES	13.5%, Moulin-à-Vent, France 2019	16 / 64
SYRAH, ETIENNE POCHON	14%, Crozes-Hermitage, France 2020	18 / 72
SANGIOVESE, PRIMA MATERIA	14.2%, Kelsey Bench, Lake County CA 2019	17 / 68
CORVINA BLEND, TENUTA SANTA MARIA	15%, Valpolicella Ripasso, Classico Superiore, Veneto, Italy 2018	23 / 85

CABERNET FRANC, DOMAINE de BEAUSEJOUR	12.4 %, Chinon, Loire, France 2018	60
PINOT NOIR, GEORGE GLANTENAY, LES BROUILLARDS	13.5%, Volnay 1er Cru, France 2017	165
NEBBIOLO, REVERSANTI BARBARESCO	13.5%, Piedmont, Italy 2018	98
CABERNET SAUVIGNON -MERLOT, LE MARQUIS de CALON SEGUR	13.5%, Saint Estèphe, Bordeaux, France 2016	85
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, PATEL WINERY	14.9%, Rutherford, Napa, CA 2016	225
TEMPRANILLO, IZADI RESERVA	14%, Rioja, Spain 2018	98
AMARONE DELLA VALPOLICELLA, DOMENICO FRACCAROLI	14%, Amarone della Valpolicella, Italy 2014	98

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