

Cocktails

Champagne Cocktail (<i>Available non alcoholic</i>) 12 Montsarra cava, sugar cube, Angostura bitters
Mulled Wine 10 red & white wine, port, spiced honey Served warm
"Negroni" 12 Orange infused fino sherry, madeira, sabe gold rum
Adonis 12 Hartley & Gibson's fino sherry, La Cuesta sweet vermouth
Qinquina Sour 13 Byrrh Grand Quinquina, Sabe Gold rum, citrus, aquafaba, Angostura bitters
Peach in Bamboo 13 Rojas family farm white peach, C. Comoz Vermouth de Chmbérey,

Ale

Dokkabier Mango Blonde Ale 12 5.1%, 1 pt, San Francisco
Barebottle Coffee Cream Ale (with lactose) 12 5.7%, 1 pt, Cactus Fruit IPA, San Francisco

Lager

Barebottle Torcido Mexican Lager 12 4.7%, 1 pt, San Francisco
Dokkabier Bamboo Pilsner 12 5.0%, 1 pt, San Francisco

Non Alcoholic Cocktail, Beer & Wine

Athletic Brewing IPA 8 0.5%, Hazy IPA, San Diego
Thomson & Scott Organic Sparkling Rose 14/55 0%, Dealcoholized Tempranillo
Monday Hot Toddy 10 Monday Zero Alcohol whiskey, black tea, spiced honey syrup

Sake

Junmai Daiginjo, Chokaisan 22 /78 16%, 720 ml Akita (Miyama Nishiki)
Bodaimoto Junmai, Takacho 18/68 17%, 720ml, Nara (Hinohikari)

Sparkling

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

White, Rose, Oxidized, Orange

Albariño, Néboa, Bodegas Eidosela 15/60 13%, Rias Baixas, Spain 2020
Chardonnay, Famille Vincent 19/75 13%, Pouilly-Fuissé, France 2018
Chenin Blanc, Three by Wade Cellars 55 13.1%, Napa Valley 2020
Sauvignon Blanc, Domaine du Tremblay 15/60 13.5%, Loire, France 2020
Arbois Blanc, Cuvee Saint Antoine 15/60 12.5%, Jura, France 2017
Rosé, Le Galantin 15/56 14.1%, Bandol, Provence, France 2020
Pinot Grigio, Ilramato, Scarbolo 14/55 14%, Friuli, Italy 2019

Red

Pinot Noir, Phillips Hill 17/65 13.8%, Anderson Valley, CA 2019
Cabernet Franc, Domaine de Beausejour 14/55 12.4 %, Chinon, Loire Valley 2018
Biodynamic Merlot Blend, Château Anthonic 18/72 13.5%, Moulis-en-Médoc, Bordeaux, France 2016
Cabernet Sauvignon Blend, 128 Chateau Durfort-Vivens 14 %, Margaux, Bordeaux, France 2014
Tempranillo Blend, Bodegas Roda Sela 75 14.1 % Rioja, Spain 2018
Carignan Cabernet Sauvignon Blend, Skylark Wine 17/65 14.6 %, North Coast, CA 2016
Rhone Blend, Domaine Juliette Avril 72 15%, Châteauneuf-du-pape, France, 2019
Amarone della Valpolicella 98 Domenico Francaroli 15.5 %, Lavagno, Verona, Veneto, Italy 2014

After Meal

Broadbent Madeira Malmsey 10 Year 9 Madeira, Portugal
Late Harvest Grüner Veltliner, "Sweetie" by Fiddlehead Cellars 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.