

## 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>"Negroni"</b>	12
Orange infused fino sherry, sweet vermouth, sabe gold rum	
<b>Adonis</b>	12
Hartley & Gibson's fino sherry, La Cuesta sweet vermouth	
<b>Amaro Sour</b>	13
Lo-Fi Aperitifs gentian amaro, Sabe Gold rum, citrus, aquafaba, Angostura bitters	

## Ale

<b>Barebottle Sincoe Stampede IPA</b>	12
7.0%, 1 pt, West Coast IPA, San Francisco	
<b>Dokkabier Dalgona Amber Ale</b>	12
4.9%, 1 pt, San Francisco	

## Lager

<b>Dokkabier Bamboo Pilsner</b>	12
5.0%, 1 pt, San Francisco	

## Non Alcoholic Beer & Wine

<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	

## Non Alcoholic Cocktails

<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)	

## Sparkling

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

## White, Rose, Oxidized, Orange

<b>Albariño, Néboa, Bodegas Eidosela</b>	15/60
13.1%, Napa Valley 2020	
<b>Chenin Blanc, Three by Wade Cellars</b>	68
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>	60
12.5%, Jura, France 2017	
<b>Chardonnay, Meursault 1er Cru Domaine Bernard Millot</b>	25/98
14 %, Burgundy FR 2016	
<b>Rosé, Le Galantin</b>	56
14.1%, Bandol, Provence, France 2020	
<b>Pinot Grigio, Iramato, Scarbolo</b>	14/55
14%, Friuli, Italy 2019	

## Red

<b>Pinot Noir, Phillips Hill</b>	16/62
13.5%, Anderson Valley, CA 2018	
<b>Cabernet Sauvignon Blend, Château Calon Ségur</b>	265
13.5%, Saint Estèphe, Bordeaux, France 2009	
<b>Cabernet Sauvignon Blend, Chateau Durfort-Vivens</b>	128
14 %, Margaux, Bordeaux, France 2014	
<b>Malbec, Adelante</b>	60
14.1%, La Consulta, Mendoza, Argentina 2018	
<b>Refosco, Prima Materia</b>	60
14.2 % Kelsey Beach, Lake County, CA 2017-2018	
<b>Carignan Cabernet Sauvignon Blend, Skylark Wine</b>	17/65
14.6 %, North Coast, CA 2016	
<b>Rhone Blend, Domaine Juliette Avril</b>	18/72
15%, Châteauneuf-du-pape, France, 2019	
<b>Cabernet Sauvignon, Patel</b>	225
14.9%, Rutherford, Napa, CA 2016	
<b>Amarone della Valpolicella Domenico Francaroli</b>	98
15.5 %, Lavagno, Verona, Veneto, Italy 2014	

## After Meal

<b>"Night Cap"</b>	10
Broadbent White Port & Sabe Gold	
<b>Broadbent Madeira Malmsey 10 Year</b>	9
Madeira, Portugal	

Cassava  
SAN FRANCISCO

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