

WINE BY THE GLASS

Sparkling	
<i>Chenin blanc</i>	17
Domaine Ronsard, Vouvray, Loire Valley, France NV	
Rosé	
<i>Pinot Noir</i>	18
Alain Gueneau, Sancerre, Loire Valley, France 2023	
White	
<i>Albarino [skin fermented]</i>	15
Two worlds wine, LIWA, Moneterey County, California 2024	
<i>Müller Thurgau</i>	16
Pojer e Sandri, <i>Palai</i> , Trentino-Alto Adige, Italy 2023	
<i>Sauvignon Blanc</i>	24
Joseph Mellot, <i>La Chatellenie</i> , Sancerre, Loire Valley, France 2023	
<i>Chardonnay</i>	17
Domaine Mouscaillo, Limoux, Languedoc-Rousillon, France 2022	
Red	
<i>Pinot noir</i>	21
Foxen, Santa Maria Valley AVA, California 2023	
<i>Merlot, Cabernet Franc</i>	26
Tour de Grand Faurie, St. Emilion, Bordeaux , France 2015	
<i>Vespolina</i>	12
Villa Horta, Colline Novaresi, Piedmont, Italy, 2020	
<i>Grenache</i>	18
Clementine Carter, Santa Rita Hills AVA, California 2023	
Dessert	
<i>Tinta Roriz, etc.</i>	7
Fonseca, Ruby Port, Douro, Portugal NV	
<i>Semillon, etc.</i>	19
Domaine de Monteils, <i>Cuvée Tradition</i> , Sauternes, France 2018	
Non-Alcoholic	
Sparkling Rosé	
Sovi, Clarksburg AVA, Tempranillo, California 2023	12
Sparkling White	
Huber, Layla, Gelber Muscateller, Austria, Muscat	12
Red	
Luminara, Cabernet Sauvignon, Napa Valley	12

COCKTAILS

<i>Persimmon Mule</i>	18
St. George AP Vodka, persimmon, ginger, ginger beer	
<i>Sazerac</i>	18
Michter’s Rye, absinthe, Peychaud’s bitters, Angostura bitters	
<i>M & B</i>	18
Mezcal, Braulio, tequila, spiced pear liqueur	
<i>Almond Negroni</i>	18
Future gin, Campari, house-made orgeat syrup	
<i>Pomegranate Honey Sour</i>	18
Scotch, pomegranate, honey, egg white	

NON-ALCOHOLIC

<i>“Negroni” (bitter and sweet)</i>	15
Lyre’s Italian orange, Ritual gin, orange twist	
<i>“Gin and Tonic” (dry and clean)</i>	15
Pentire adrift, lemon bitters, muddled peppercorn, rosemary	
<i>Garden Spritz (herbal)</i>	15
Parsley, mint, lemon, honey, sparkling water	
<i>NA Beer</i>	8
Best Day Brewing, West Coast IPA, Northern California	
Daily market agua fresca, shrub	12
Iced tea, lemonade, Arnold Palmer	6
BEER	
<i>Lager</i>	12
Ventura, MadeWest Brewing Company, Ventura, California	
<i>IPA</i>	12
Mayberry, El Segundo Brewing Company, California	

COFFEE, ETC.

Hot Chocolate	10	Chamomile	5
Espresso	4	Pu’er	6
Americano	6	Green Tea	6
Cortado	6	Hojicha	6
Cappuccino	7	Earl Grey	5
Latte	7	Speedy breakfast	5
French press	11	Matcha latte	8
Cold Brew	8	Fresh herb tisane	8

* Consuming raw or undercooked food may increase your rish of foodborne illness, especially if you have certain medical conditions.

An 18% service charge is added to your bill to ensure fair, equitable wages for all. 100% of the service charge goes to all hourly staff in the form of higher compensation. Should you wish to include gratuity, it will be pooled and distributed amongst all hourly employees equally.