

WINE BY THE GLASS

Sparkling	
<i>Chenin Blanc</i>	16
Denis Reussin, Vouvray Brut, Loire Valley, France NV	
Rosé	
<i>Cinsault, Grenache, etc.</i>	16
Château l’Afrique Côtes de Provence, France 2023,	
White	
<i>Garganega</i>	15
I Stefanini, <i>Il Selese</i> , Soave DOC, Veneto, Italy 2023	
<i>Chardonnay</i>	20
Baudouin Millet, Chablis, France 2023	
<i>Sauvignon Blanc</i>	23
Alain Gueneau, <i>La Guilberte</i> , Sancerre, Loire Valley, France 2023	
Orange	
<i>Pinot Grigio</i>	17
Ronco Severo, <i>Ramato</i> , Venezia Giulia IGT, Italy 2023	
Red	
<i>Merlot, Cabernet Franc</i>	25
Chateau Tour Grand Faurie, St. Emilion Grand Cru, France 2016	
<i>Grenache, Syrah, etc.</i>	16
Famille Brunier, <i>Le Pigeoulet</i> , VDP Vaucluse, Côtes du Rhône 2022	
<i>Pinot Noir</i>	21
David Trousselle, Hautes Côtes de Beaune, <i>En Cré</i> , Burgundy 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	
<i>Red</i>	12
Just Enough, Pinot Noir, Central Coast 2023	
<i>Sparkling</i>	12
Huber, Layla, Muskateler, Austria 2023	
<i>Rosé</i>	12
Sovi, Clarksburg AVA, Tempranillo, California 2023	

COCKTAILS

<i>Sweet Pea Martini</i>	17
Future gin, English peas, mint	
<i>Blood and Smoke</i>	17
Catedral mezcal, blood orange, habanero	
<i>Raspberry-Rose Geranium Collins</i>	17
Vodka, raspberry, rose geranium	
<i>Blackberry Bramble</i>	17
Four Roses bourbon, muddled blackberries	
<i>Rosemary-Tangerine Gimlet</i>	17
Botanivore gin, muddled rosemary, tangerine, fennel liqueur	

NON-ALCOHOLIC

<i>Blackberry Bramble</i>	15
NA bourbon, blackberries, mint	
<i>Raspberry-Rose Geranium Collins</i>	15
Seedlip Garden, raspberry, rose geranium	
<i>Sweet Pea Martini</i>	15
Amass Riverine, English peas, mint	
<i>NA Beer</i>	8
Lagunitas, INPA, San Diego, California	
Daily market agua fresca, shrub	12
Iced tea, lemonade, Arnold Palmer	6
BEER	8
<i>Lager</i>	8
Ventura, MadeWest Brewing Company, Ventura, California	
<i>IPA</i>	8
Mayberry, El Segundo Brewing Company, California	

COFFEE, ETC.

Hot Chocolate	10
Espresso	4
Americano	6
Cortado	6
Cappuccino	7
Latte	7
French press	11
Cold Brew	8

TEA

Chamomile	5
Pu’er	6
Green Tea	6
Hojicha	6
Earl Grey	5
Speedy breakfast	5
Matcha latte	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.