

SPARKLING**Bubble Trouble**

flight 22

*Fine sparkling wines from around the world***Faire la Fête, Brut Rosé, Crémant de Limoux, FR NV** 14 / 56
*Strawberry shortcake & cherry blossom; tingling & lemony finish.***S. Osvaldo, Prosecco, Treviso, Italy NV** 12 / 48
*Asian Pear & Golden Delicious apple. Brut in style; crisp, tingling finish.***Chandon, "Etoile", Chardonnay blend, Carneros, CA NV** 18 / 72
*Apple, pear & toasted brioche. Rich and creamy mousse with a long finish.***WHITE****Wispy Whites**

flight 21

*Dry, mineral-driven whites, with delicate aromas***Buzzinelli, Pinot Grigio, Friuli-Venezia Giulia, Italy 2018** 13 / 52
*Bartlett pear, Honeycrisp apple, Lily of the valley; hints of honey & lemon.***Domaine Cherrier, Sauvignon Blanc, Sancerre, FR 2018** 16 / 64
*Elderberry, honeydew & lemon-lime zest. Juicy with a flinty finish.***Schneider, Riesling, Rheinhessen, Germany 2016** 12 / 48
*Ripe quince & yellow apple with beeswax & Meyer lemon. Dry finish.***Well Rounded**

flight 23

*Luscious textures; rounder-bodied whites***Arca Nova, Alvarinho, Minho, Portugal 2018** 12 / 48
*Orange blossom, white peach and apricot. Juicy palate & a tingling finish.***Olivier Morin, Chardonnay, Aligote, Burgundy, FR 2017** 13 / 52
*Granny Smith apple, lemon rind & wet slate. Juicy with a clean finish.***Flowers, Chardonnay, Sonoma Coast, CA 2016** 20 / 80
*Baked apple and pear, Meyer lemon & kettle corn; round yet crisp finish.***RED****On the Bright Side**

flight 23

*Elegant reds with bright acidity***Cooper Hill, Pinot Noir, Willamette Valley, OR 2018** 16 / 64
*Organic. Ripe red cherry & strawberry; hints of damp earth & minerals.***Arlaud, 'Oka', Pinot Noir, Morey St.-Denis, Burgundy, FR 2017** 18 / 72
*Cherry licorice & cedar plank with lilac & damp earth. Long, elegant finish.***Breca, Grenache, Calatayud, Spain 2016** 12 / 48
*Blueberry & blackberry preserves with a juicy palate and a bright finish***Spice & Jam Session**

flight 25

*Bolder fruit expressions with hints of spice***Turley, 'Juvenile', Zinfandel, Napa Valley, CA 2017** 16 / 64
*Orange clove, star anise and cranberry sauce. Juicy with a bright finish.***Elderton, Shiraz, Barossa, Australia 2016** 15 / 60
*Blueberry jam, wild huckleberry, cocoa & baking spice. Juicy & soft finish.***Swanson, Merlot, Napa Valley, CA 2016** 19 / 76
*Tobacco, red plum & berries, toasted oak; juicy palate & a lingering finish.***Earth, Wind & Funk**

flight 22

*Terroir-driven wines from around the globe***Colosi, Nero D'Avola, Sicily 2018** 12 / 48
*Red plum, black cherry, dark olive & hints of wildflowers. Juicy yet savory.***Scheid, Cabernet Sauvignon, Monterey, CA 2016** 18 / 72
*Rich and rustic with red plum, black cherry with hints of oak and spice.***Triennes, Syrah blend, Saint-Auguste, FR 2011** 13 / 26
*Half bottle. Blended with Cab. Red plum, raspberry and kalamata olive.***Sommelier's Choice**

flight 35

*Special selections available by the glass***Clos de La Tech, Pinot Noir, Santa Cruz Mts., CA 2012** 25 / 100
*Red cherry, dried flowers & mushrooms. Bright palate & a long, dry finish.***Canvasback, Cabernet Sauvignon, Red Mt., WA 2015** 25 / 100
*Red plum, Kalamata olive, toasted oak and vanilla. Rich, luscious finish.***Sierra Cantabria, 'Unica', Tempranillo, Rioja, SP 2015** 20 / 80
*Rich and rustic with red plum, black cherry and hints of oak and spice.***COCKTAILS****The Iron Lotus | 13***Assam Golden Tip Wheatley Vodka, Lo-Fi Gentian Amaro, Licor 43, Pomegranate, Lemon. Shaken and Served Long.***Dusk Til Dawn | 13***Mezcal, Cynar, Crème de Cacao, Allspice, Tart Orange Shaken and Served Up.***Smoke and Mirrors | 13***Bank Note Scotch, Amaro Sfumato, Benedictine, Honey, Ginger, Lemon Ardberg 10. Shaken and Served Up.***The Big Apple | 13***George Dickel Rye, Lairds Applejack, Gran Classico, St. George Spiced Pear, honeycrisp apple, carrot & lemon. Shaken & served up.***Blue Condition | 13***Old Forester Bourbon, Giffard Banane du Bresil, Pasubio Amaro, Blueberry, Maple & Lemon. Shaken and served on a King cube.***Cabin Fever | 14***Flor de Caña 4, Smith and Cross, Velvet Falernum, St. George Bruto Americano, Orange, Orgeat, Hazy IPA. Shaken and Served Long***Odin's Raven | 13***El Charro Silver, Ancho Reyes, Escubac, Alvear Cream Sherry, Mole Bitters, Tamarind, Lime. Shaken and served on a King Cube.***Unique New York | 15***Eagle Rare, Dolin Rouge, Pierre Ferrand Dry Curacao, Averna. Stirred and Served on a King cube.***Dr. Beaman | 13***City of London Gin, Bonal, Red Verjus, Strega, Grapefruit-lemon oleo saccharum. Stirred and served on a King Cube.***WINES ON TAP**

10

Old Soul, Chardonnay, Lodi, CA 2016

Dry Creek, Sauvignon Blanc, Dry Creek Valley, CA 2018

Old Soul, Pinot Noir, Lodi, CA 2016

Leese Fitch, Cabernet Sauvignon, Lodi, CA 2016

DRAUGHTS

Seismic, Alluvium, Pilsner, Santa Rosa, CA 5.0% 16oz 8

Berryessa, La Fuerza, Mexican Lager, Winters, CA 5% 16oz 8

Bruery Terreux, Sour in the Rye, Anaheim, CA 8.7% 6oz 11

Weihenstephaner, Hefeweissbier, Bavaria, Germany 5.4% 13oz 8

Fort Point, Galaxy Park, Pale Ale, SF, CA 4.7% 16oz 8

Laughing Monk, Third Circle, Tripel, SF, CA 8.7% 13oz 9

Berryessa, Buddha's Hand, IPA, Winters, CA 7% 16oz 9

Freemont, Lush, IPA, Seattle, WA 7.0% 16oz 8

Fieldwork, Audio Cinema, NE IPA, Berkeley, CA 8% 13oz 9

Figueroa Mountain, Danish Red Lager, Buellton, CA 5.5% 16oz 8

Belching Beaver, Viva la Beaver, PB Stout, San Diego 7.5% 13oz 8

Stem, Pear Cider, Denver, CO 5.3% 16oz 8

BOTTLES & CANS

Stem, Real Dry, Apple Cider, Denver, CO 6.8% 12 oz 8

Flying Embers, Hard Kombucha, Ojai, CA 7.2% 12oz 10

Duchesse de Bourgogne, Flanders Red, Vichte, Belgium 6% 12oz 12

Heretic, Tangerine Tornado, Blonde Ale, Fairfield, CA 9% 16oz 11

North Coast, Old Rasputin, Stout, Fort Bragg, CA 9% 12oz 9

Mother Earth, Cali Creamin, Cream Ale, St. Vista, CA 5.5% 12oz 8

Founders, Solid Gold, Lager, Grand Rapids, MI 4.4% 12 oz 5

(add a well shot for \$6 or a Jameson or Fernet for \$7—Founders only)