

SPECIALTY COCKTAILS

Torino
gin, thyme liqueur, benedictine, vermouth, bitters / 13

Cessna
tequila, luxardo, cassis, lemon, absinthe / 13

El Gato Negroni
oaked tom cat gin, aperol, antica, bitter / 13

Western
rye, carpano, chocolate bitters, grenadine / 13

Nola
bourbon, amaro nonino, gran classico, peychaud / 13

Feathered Serpent
mezcal, benedictine, falernum, walnut bitter / 13

SPARKLING WINES BY THE GLASS

Cava Reserva Jané Ventura
La Musica Penedes Catalonia SP 2013 / 12

Rosé Frizant (mostly cabernet)
Daumas Gassac *L'Hérault FR 2016 (b) / 15*

WHITES BY THE GLASS

Chardonnay Badoz
Côtes du Jura FR 2015 / 12

Bordeaux Blanc (mostly semillon)
Ducasse *Fr 2016 (s) / 12*

Gewürztraminer/Pinot Gris Blend
COR *Alba Columbia Valley WA 2015 (s) / 12*

Godello Valdesil
Montenovo Valdeorras SP 2015 / 12

Châteauneuf-du Pape (grenache/roussanne)
La Nerthe *Rhône Valley FR 2015 (s) (3 oz) / 20*

ROSÉS BY THE GLASS

Le Galantin (mostly mourvèdre)
Bandol Provence FR 2016 / 13

REDS BY THE GLASS

Tres Partes (garnacha) Máximo Abete
San Martin Navarra SP 2015 / 11

"Red Piano" (Rhône blend) McEvoy Ranch
Marin CA 2012 / 12

Chianti Classico (sangiovese) Volpaia
Tuscany IT 2015 (o) / 12

The Paring Red (cab blend)
Napa CA 2013 / 15

Pinot Noir Stomping Girl
Beresini Vineyard Carneros CA 2013 (s) / 15

Brunello di Montalcino (sangiovese grosso)
Gianni Brunelli *Montalcino IT 2012 (3 oz) / 20*

APERITIFS

Kir / 11

Kir Royale / 14

Sherry Manzanilla Hidalgo / 8

Lillet blanc / 8

Campari / 7

Punt e Mes / 7

Cocchi Americano / 8

JUICES & SODAS

Navarro pinot noir / 6

San Pellegrino aranciata / 5

Martinelli's sparkling apple cider / 4

Fever Tree ginger beer / 4

house-made lemonade / 4

house-made soda / 7

BEERS

Erdinger Weissbräu N/A *GER / 6*

Sierra Nevada Pale Ale *CA / 6*

North Coast Scrimshaw Pilsner *CA / 6*

Coronado "Islander" IPA *CA / 7*

North Coast Old #38 Stout *CA / 6*

La Fin du Monde *CN / 7*