Craft Cocktail

- **oaxaca milliner** 15
  mezcal, agave, angostura, orange and aztec chocolate bitters

- **mela ascot** 14
  tequila, apple brandy, lime, agave, orange bitters

- **amari cloche** 14
  rye, amari di angostura, lime, persimmon syrup

- **winter veil** 14
  gin, hibiscus syrup, lemon, egg white

- **shady non la** 15
  vodka, green chartreuse, lemongrass syrup, lime, grapes, tonic

- **scofflaw ivy** 14
  rye, dry vermouth, lemon, grenadine, peychaud’s bitters

- **hoppy hamburg** 14
  bourbon, orange tea syrup, lemon, IPA, angostura bitters

- **alcapa d’poire** 14
  pisco, pear liqueur, lime, simple syrup, rosemary

- **bitter hennin** 15
  rye, brandy, amaro nonino, fernet, angostura bitters

Beer, Cider, & More

- **blindwood cider ginger peppercorn** 9
  bottle, 5.8%, san leandro, ca

- **blindwood cider honey sage** 9
  draft, 6.9%, san leandro, ca

- **headlands hawk hill hefeweizen** 9
  can 4.7%, sf, ca

- **headlands pt bonita pilsner** 9
  draft 5.3%, san francisco, ca

- **temescal west coast ipa** 9
  draft 7%, oakland, ca

- **temescal hazy ipa** 9
  draft 6.2%, oakland, ca

Coffee and Tea

- **phin drip coffee** regular or decaf 4
- **pearl jasmine tea** 4
- **earl grey tea** 3
- **viet iced coffee** 4
- **viet egg custard coffee** regular or decaf 6
- **viet egg custard coffee w/ amaro montenegro** regular or decaf 8

Non-Alcoholic Beverages

- **salted meyer lemon soda** 4
- **lavender lemonade** 4
- **mulled hibiscus soda** 4
- **viet iced coffee** 4
- **ginger beer** 4
- **coke** 4
Women-owned/made wine by the glass and by the bottle

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Description</th>
<th>Region</th>
<th>Year</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>rosé</td>
<td>Sparkling</td>
<td>NV Lucien Albrecht Cremant Brut</td>
<td>D'Alsace, FR</td>
<td>2022</td>
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<tr>
<td></td>
<td>Bel Casel Prosecco Extra Dry</td>
<td>Asolo, Italy</td>
<td>2022</td>
<td>13</td>
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<tr>
<td></td>
<td>2020 Garofoli Montepulciano Rosé</td>
<td>Marche, Italy</td>
<td>2022</td>
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<td>white</td>
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<td>2018 Poundstone Chardonnay</td>
<td>Sonoma, CA</td>
<td>2018</td>
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<tr>
<td></td>
<td>2020 Ferrari Carano Fumé Blanc</td>
<td>Sonoma, CA</td>
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<tr>
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<td>2018 Heron Sauvignon Blanc</td>
<td>Mendocino, CA</td>
<td>2018</td>
<td>13</td>
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<td></td>
<td>2019 Olivia Brion Taquine</td>
<td>Amador County, CA</td>
<td>2019</td>
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<td>Mendocino, CA</td>
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<td>2020 Villa Wolf Riesling Dry</td>
<td>Salem, OR</td>
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<td>red</td>
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<td>Sonoma, CA</td>
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<tr>
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<td>2018 Poundstone Sangiacomo Pinot Noir</td>
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<td>2018 Berryessa Gap Malbec</td>
<td>Yolo Co, CA</td>
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<td>2019 Turley Zinfandel, ‘Juvenile’</td>
<td>CA</td>
<td>2019</td>
<td>15</td>
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<td>2018 Ferrari Carano Siena</td>
<td>Sonoma, CA</td>
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<td>2017 Dry Creek Cabernet</td>
<td>Dry Creek Valley, CA</td>
<td>2017</td>
<td>16</td>
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<tr>
<td></td>
<td>Smith Woodhouse Lodge Reserve Port</td>
<td>Vinhog, S.A.</td>
<td>2017</td>
<td>12</td>
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</tbody>
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Unless otherwise noted, we proudly make all of our syrups for our beverages from scratch.

Note: Please do not leave without closing your tab or completing your online order. A 20% no-close tab fee is charged, if tabs are not closed prior to leaving.

3-2-22