



<b>SPARKLING</b>		<b>BOTTLE</b>
2017 Cremant d'Limoux, Michel Olivier, Brut, France		36.00
NV Prosecco, Luca Paretti, Brut, Italy 175ml		10.00
<b>WHITE</b>		
2018 Pinot Grigio, Pranza, Italy	10.00 glass	36.00
2016 Sauvignon Blanc, Le Grand Caillou, Loire Valley France		38.00
2016 Verdicchio Dei Castelli Di Jesi, Villa Bianchi, Marche, Italy		36.00
2017 Chardonnay, Gundlach Bundschu, Sonoma Coast	9.00 glass	27.00
2018 Rosé, Outlot, Alexander Valley, Sonoma County	12.00 glass	44.00
<b>RED</b>		
2017 Tempranillo, Gota de Arena, Castilla y Leon, Spain		20.00
2016 Zinfandel, Green & Red Vineyard, Chiles Canyon, Napa Valley, California		30.00
2015 Refosco dal Peduncolo, Eugenio Collavini, Friuli Colli, Northeast, Italy		27.00
2017 Cabernet-Merlot-Sangiovese, Argiano NC, IGT Tuscany, Italy		27.00
2017 Grenache blend, Château Saint-Roch, Côtes du Rhône, South of the Rhône, France		27.00
2017 Malbec, Colomé, High Altitude Vineyards, Valle Calchaqui, Salta, Argentina		31.00
2016 Pinot Noir, Nielson, Santa Barbara County		27.00
2018 Pinot Noir, Macphail The Flyer, Russian River Valley, Sonoma County	12.50 glass	48.00
2013 Pinot Noir, August Kessler, Cuvee Max, Germany		65.00
2016 Merlot-Cabernet Franc, Château Saint-André Corbin, St-Georges-St-Émilion, Bordeaux, France	10.00 glass	32.00
2016 Nero d'Avola, Gulfi, Sicily, Italy		34.00
2014 Tempranillo Reserva, Montaña, Rioja, Spain		29.00
2017 Barbera d'Asti, Cascina Caslet, DOCG Piedmont, Italy		24.00
<b>Beer</b>		
Stella Artois, Belgium		6.00
Lagunitas IPA, Petaluma		6.00
Xingu, Black Beer, Brazil		6.00

All available for purchase for take out

**COFFEE AND BEVERAGES**

**DRINKS**

Americano-single/double 3.75/4.00  
 Espresso-single/double 3.50/4.00  
 Macchiato-single/double 3.75

Fresh-Squeezed Orange Mimosa 9.00  
 Pomegranate Bellini 9.00

*Choices of Milk*

Almond Milk Add Add 1.00  
 Oat Milk Add 1.00

Sake lemonade 9.00  
 Sake Screwdriver 9.00

Cappuccino 3.50/3.85  
 Latte 5.00

**Hot Tea**

Organic: Traditional Breakfast, Earl Grey, Mint  
 Chamomile or Green 4.00

**Water, Soda, Juice**

San Pelligrino ½ liter 3.50  
 Fresh Squeezed House-made Ginger Lemonade 4.00  
 Fresh Squeezed Valencia Orange Juice small/large 3.25/6.00  
 Apple Juice – small/large 2.50/4.00  
 Diet Coke or Coke 3.00

Iced tea with Lemon 3.25

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3/13/2020 Corkage fee 750ml \$25. per bottle, magnum 1500ml \$50.



## Happy Hour 5:30 to 6:30

sides:

frites, herbs, aioli 5.

crispy brussels sprouts, calabrian chili 5.

spaetzle-gruyere gratin 5.

### Sparkling

	glass	BOTTLE
2017 Blanquette Limoux Brut, Cuvée Jean Philippe, Languedoc-Roussillon, Southern France	9.00	40.00
NV Pol Clément Brut, Sparkling Rosé Sec, Vin Mousseux, Loire Valley, France	9.00	40.00

### WHITE

2016 Sauvignon Blanc-Semillon, Petite Sirène, White Bordeaux, France	9.00	40.00
2015 Timorasso, Vigneti Massa Terra Petit Derthona, Colli Tortonesi, Southeast Piedmont, Italy	8.00	40.00
2018 Chardonnay, Domaine Bernier, Loire Valley, France	8.00	40.00
2016 Pebble Rosé, Family Perrin, Tavel, Rhône Valley, France	9.00	40.00

### RED

2012 Pinot Noir, Maison L'envoyé, Burgundy, France	9.00	40.00
2017 Cabernet Sauvignon, Jadix, Pays d'Oc, Languedoc, France	9.00	40.00
2017 Grenache blend, Château Saint-Roch, Côtes du Rhône, South of the Rhône, France	9.00	40.00

### BEER

Erdinger, Hefe-Weizen, Germany	\$ 4.00	11.oz
Xingu, Black Beer, Brazil	\$ 4.00	12.oz
Glutenberg, Gluten-Free, Blonde Ale, Canada	\$ 7.00	16.oz

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