

wines

by the glass | by the bottle

20% off all bottles all day Friday and Takeout [2 bottle limit to go]
[additional wines available on our flights of the week and month]
click on winery hyperlink for more details about each wine

bubbles

\$13|\$47 Prosecco [stainless] ✧ green apple • pear • fresh
Carpene-Malvolti ✧ Veneto, Italy ✧ NV

\$15|\$54 White Spanish Blend [stainless] ✧ citrus • pear • crisp
El Bajío ✧ Queretaro, Mexico ✧ NV

\$17|\$61 Brut Rosé Crémant [stainless] ✧ strawberry • floral • bright
Val de Mer ✧ Chablis, Burgundy, France ✧ NV

\$14|\$50 Lambrusco Grasparossa [stainless] ✧ brambly • violet • lively
Villa di Corlo ✧ Emilia-Romagna, Italy ✧ NV

white wine

\$13|\$47 Dry Furmint [stainless] ✧ lemon • mineral • zippy
Disznóko ✧ Tokaji, Hungary ✧ 2022

\$20|\$72 Sancerre Sauvignon Blanc [stainless] ✧ lemon peel • wet stone • textured
Sager & Verdier ✧ Sancerre, France ✧ 2023

\$18|\$65 Malagousia [stainless] ✧ apricot • honeysuckle • peach
Wine Art Estate 'Plano' ✧ Drama, Greece ✧ 2024

\$15|\$54 Albariño [stainless] ✧ meyer lemon • salinity • bright
La Caña ✧ Rías Baixas, Spain ✧ 2024

\$14|\$50 Cheverny White Blend [stainless] ✧ green apple • lemon curd • supple
Domaine du Salvard ✧ Cheverny, France ✧ 2024

\$14|\$50 Pinot Gris [stainless] ✧ pear • melon • crisp
Pike Road ✧ Willamette Valley, Oregon ✧ 2024

\$15|\$54 Grecanico Bianco Blend [stainless] ✧ citrus • green apple • white peach
Planeta 'la Sagreta' ✧ Sicily, Italy ✧ 2022

\$15|\$54 Fiano [stainless] ✧ pear • almond • bright
Produttori di Manduria 'Uni' ✧ Puglia, Italy ✧ 2024

\$18|\$65 Chardonnay [stainless + neutral oak] ✧ apple • citrus • chalky
Famille Ventoura ✧ Petit Chablis, Burgundy, France ✧ 2022

\$17|\$61 Chardonnay [neutral + new french oak] ✧ lemon curd • hazelnut • taut
Resonance ✧ Willamette Valley, OR ✧ 2022

rose

\$15|\$54 Grenache [stainless] ✧ strawberry • melon • sunbaked herbs
Domaine de la Bastide 'Figue' ✧ Rhône Valley, France ✧ 2025

\$15|\$54 Nero d'Avola [stainless] ✧ watermelon • blood orange • rose petal
Planeta ✧ Sicily, Italy ✧ 2023

\$15|\$54 Sangiovese [stainless] ✧ raspberry • citrus • floral
Donna Laura ✧ Tuscany, Italy ✧ 2024

red wine

\$15|\$54 País [stainless] ✧ dried herbs • earthy • light-bodied
J. Bouchon 'Salvaje' ✧ Maule Valley, Chile ✧ 2022

\$15|\$54 Bequignol [stainless] ✧ cranberry • pomegranate • chillable
Livvera ✧ Mendoza, Argentina ✧ 2022

\$16|\$58 Gamay [semi-carbonic] ✧ cherry • violet • soft spice
Domaine de la Fa ✧ Beaujolais, France ✧ 2022

\$16|\$58 Pinot Noir [stainless + neutral oak] ✧ wild strawberry • violet • silky
Evening Land ✧ Eola-Amity, Willamette Valley, Oregon ✧ 2024

\$14|\$50 Garnacha [neutral oak] ✧ raspberry • pepper • iron
Bodega Breca 'El Nacido' ✧ Calatayud, Aragon, Spain ✧ 2021

\$17|\$61 Sangiovese [neutral oak] ✧ cherry • savory • polished
La Spinetta 'Il Nero di Casanova' ✧ Tuscany, Italy ✧ 2020

\$16|\$58 Syrah Blend [large-format oak + cement] ✧ blueberry • ripe • lush
Stolpman Vineyards 'La Cuadrilla' ✧ Ballard Canyon, Santa Barbara, CA ✧ 2023

\$16|\$58 Carmenère [french oak] ✧ plum • cocoa • supple
Montes 'Alpha' ✧ Colchagua Valley, Chile ✧ 2021

\$14|\$50 Tempranillo [american oak] ✧ black cherry • dill • coconut
Altos Ibéricos ✧ Rioja, Spain ✧ 2021

\$15|\$54 Garnacha Blend [large-format oak] ✧ raspberry • dried herbs • bold
Mas la Mola 'l'Expressió dels Priorat' ✧ Priorat, Spain ✧ 2022

\$18|\$65 Cabernet Sauvignon [french oak] ✧ blackberry • cassis • vanilla
Ride ✧ Napa Valley, California ✧ 2021

digestif

\$10 Muscat ✧ aromatic • honeyed • floral
Domaine de Fenouillet ✧ Beaumes de Venise, France ✧ 2022

\$10 Passito Bianco ✧ apricot • raisin • rich
Feudo Montoni ✧ Sicily, Italy ✧ NV

\$18 Marsala ✧ caramel • nutty • savory
Marco de Bartoli Superiore Oro ✧ Sicily, Italy ✧ 2018

\$11 Red Vermouth ✧ spiced • herbal • bittersweet
Sun Break Wines ✧ Willamette Valley, Oregon ✧ NV