

# 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

\$18|\$65 Rosé of Pinot Noir [traditional method] ✦ strawberry • brioche • saline  
Val de Mer ✦ Burgundy, France ✦ NV

## white wine

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

\$15|\$54 Hondarrabi Zuri [stainless steel] ✦ citrus peel • sea spray • electric  
Gaintza ✦ Getariako Txakolina, Spain ✦ 2024

\$15|\$54 País [stainless steel] ✦ citrus peel • green apple • saline  
J. Bouchon 'Salvaje Blanco' ✦ Maule Valley, Chile ✦ 2024

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

\$14|\$50 Pinot Gris [stainless] ✦ pear • honeysuckle • 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 Vermentino [stainless] ✦ lime zest • sea spray • fennel  
Château de Campuget ✦ Costières de Nîmes, France ✦ 2024

\$15|\$54 Albariño [stainless] ✦ white peach • melon • saline  
FAAA! ✦ Canelones, Uruguay ✦ 2025

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

\$15|\$54 Viognier [stainless] ✦ apricot • honeysuckle • peach skin  
Château de Campuget ✦ Costières de Nîmes, France ✦ 2024

\$22|\$79 Sauvignon Blanc [stainless] ✦ grapefruit • flint • gooseberry  
Raphaël Midoir ✦ Pouilly-Fumé, France ✦ 2022

\$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 Blend [stainless] ✦ strawberry • melon • sunbaked herbs  
Domaine de la Bastide 'Figue' ✦ Rhône Valley, France ✦ 2025

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

\$15|\$54 Sciaccarellu [stainless] ✦ dried strawberry • citrus peel • wild thyme  
Marquilliani ✦ Corsica, France ✦ 2025

\$17|\$61 Hondarrabi Beltza [stainless steel] ✦ wild strawberry • savory • salty  
Gaintza ✦ Getariako Txakolina, Spain ✦ 2024

\$16|\$58 Nebbiolo [stainless steel] ✦ marasca cherry • wildflowers • taut  
Daniele Conterno ✦ Langhe, Italy ✦ 2024

\$14|\$50 Grenache [stainless steel] ✦ strawberry • watermelon rind • breezy  
Stolpman 'Love You Bunches' ✦ Santa Barbara County, California ✦ 2025

\$15|\$54 Grenache Blend [stainless steel] ✦ watermelon • herbs • dry  
Ken Forrester 'Petit Rosé' ✦ Stellenbosch, South Africa ✦ 2023

## red wine

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

\$15|\$54 Bequignol [stainless] ✦ pomegranate • raspberry • juicy  
Livvera ✦ Mendoza, Argentina ✦ 2022

\$20|\$72 Gamay [neutral oak] ✦ raspberry • violets • silky  
Domaine Chignard ✦ Fleurie, Beaujolais, France ✦ 2022

\$16|\$58 Barbera [neutral oak] ✦ black cherry • violet • juicy  
Mauro Molino ✦ Langhe, Piedmont, Italy ✦ 2024

\$22|\$79 Pinot Noir [neutral oak] ✦ raspberry • savory • soft tannin  
Jolote ✦ Willamette Valley, Oregon ✦ NV

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

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

\$10 Moscatel ✦ apricot • orange blossom • honey  
Jorge Ordóñez 'Victoria Nº 2' ✦ Málaga, Spain ✦ NV

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

\$15 White Port [fortified] ✦ citrus peel • almond • saline  
Taylor Fladgate 'Chip Dry' ✦ Douro, Portugal ✦ NV  
traditionally served with marcona almonds • please alert us to any nut allergies