

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 • lemon zest
Carpene-Malvolti ✧ Veneto, Italy ✧ NV

\$17|\$61 Chardonnay Blend [traditional method] ✧ green apple • brioche • citrus
Berlucchi '61 Brut ✧ Franciacorta, Italy ✧ NV

\$15|\$54 Garnatxa Rosé Cava [traditional method] ✧ strawberry • citrus peel • brioche
Suriol ✧ Penedès, Spain ✧ 2019

white wine

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

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

\$17|\$61 Hondarrabi Zuri [stainless] ✧ lime • green apple • sea spray
Gaintza ✧ Getariako Txakolina, Spain ✧ 2024

\$15|\$54 Sauvignon Blanc [stainless] ✧ grapefruit • citrus • saline
Fantinel ✧ Friuli, Italy ✧ 2024

\$14|\$50 Sauvignon Blanc Blend [stainless] ✧ citrus • green apple • flinty
Domaine du Salvard ✧ Cheverny, Loire Valley, France ✧ 2024

\$14|\$50 Garganega [stainless] ✧ pear • citrus • almond
Davide Vignato 'El Gian' ✧ Veneto, Italy ✧ 2024

\$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

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

orange + rose

\$17|\$61 Gewürztraminer Blend [skin-contact, stainless] ✧ apricot • orange peel • tea leaf
Domaine Amélie & Charles Sparr ✧ Alsace, France ✧ 2022

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

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

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

red wine

\$15|\$54 Corvina Blend [stainless] ✧ red cherry • wild strawberry • herbs
Lenotti ✧ Bardolino, Italy ✧ 2024

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

\$20|\$72 Pinot Noir [stainless] ✧ raspberry • cranberry • forest floor
Domaine Amélie & Charles Sparr ✧ Alsace, France ✧ 2024

\$15|\$54 Limniona [neutral oak] ✧ sour cherry • violet • baking spice
Domaine Zafeirakis ✧ Tyrnavos, Greece ✧ 2022

\$22|\$79 Pinot Noir [neutral oak] ✧ raspberry • savory • soft tannin
Jolete ✧ 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