

## wines

by the glass | by the bottle

20% off all bottles all day Friday and Takeout every day *[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

**\$17|\$61** Gamay [*traditional method*] ✧ *quince • yellow plum • brioche*  
*Nicole Chanrion ‘Effervescence’* ✧ Côte de Brouilly, Beaujolais, France ✧ NV

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

**\$13|\$47** Glera [*Charmat method*] ✧ *white peach • apricot • softly off-dry*  
*Le Colture ‘Cartizze’* ✧ Valdobbiadene, Veneto, Italy ✧ NV

## white wine

**\$14|\$50** Pinot Grigio [*stainless*] ✧ *pear • citrus blossom • crisp*  
*Via Alpina* ✧ Alto Adige, Italy ✧ 2025

**\$15|\$54** Dry Riesling [*stainless steel*] ✧ *white peach • apricot • honeysuckle*  
*Long Shadows ‘Poet’s Leap’* ✧ Columbia Valley, Washington ✧ 2025

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

**\$15|\$54** Sauvignon Blanc [*stainless*] ✧ *grapefruit • passionfruit • lemongrass*  
*Star Lane* ✧ Happy Canyon of Santa Barbara, California ✧ 2024

**\$16|\$58** Assyrtiko [*stainless*] ✧ *lemon zest • flint • sea spray*  
*Domaine Zafeirakis* ✧ Tyrnavos, Greece ✧ 2025

**\$14|\$50** Verdicchio [*stainless*] ✧ *white peach • fennel • citrus*  
*Santa Barbara* ✧ Marche, Italy ✧ 2023

**\$10|\$35** Garganega [*stainless steel*] ✧ *pear • citrus • mineral*  
*Monte Tondo ‘Soave’* ✧ Soave, Veneto, Italy ✧ 2025

**\$16|\$58** Nascetta [*stainless steel*] ✧ *white peach • citrus blossom • herbs*  
*Daniele Conterno* ✧ Langhe, Piedmont, Italy ✧ 2023

**\$15|\$54** Fiano [*stainless*] ✧ *pear • bright • chamomile*  
*Produttori di Manduria ‘Uni’* ✧ Puglia, Italy ✧ 2024

**\$14|\$50** Chardonnay Blend [*stainless steel*] ✧ *golden apple • white peach • honeysuckle*  
*Baracchi ‘O’Lilla’* ✧ Toscana, Italy ✧ 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** Nebbiolo Rosé [*stainless*] ✧ *wild strawberry • rose petal • mineral*  
*loppa* ✧ Colline Novaresi, Piedmont, Italy ✧ 2025

**\$15|\$54** Cinsault Blend [*concrete*] ✧ *wild strawberry • pink grapefruit • exotic fruit*  
*Domaine de la Solitude* ✧ Côtes-du-Rhône, 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 currant • wild strawberry • herbs*  
*Lenotti* ✧ Bardolino, Italy ✧ 2024

**\$20|\$72** Gamay [*neutral oak*] ✧ *raspberry • forest floor • supple*  
*Domaine Chignard* ✧ Fleurie, Beaujolais, France ✧ 2022

**\$19|\$68** Pinot Noir [*French oak*] ✧ *cherry • mushroom • silky*  
*Dierberg* ✧ Sta. Rita Hills, Santa Barbara, California ✧ 2021

**\$20|\$72** Pinot Noir [*French oak*] ✧ *strawberry • Morello cherry • dried flowers*  
*Le Cadeau ‘Diversité’* ✧ Chehalem Mountains, Oregon ✧ 2022

**\$15|\$54** Garnacha Blend [*large-format oak*] ✧ *raspberry • dried herbs • structured*  
*Mas la Mola ‘l’Expressió del Priorat’* ✧ Priorat, Spain ✧ 2022

**\$15|\$54** Touriga Nacional Blend [*stainless steel*] ✧ *black plum • blueberry • savory herb*  
*Maçanita ‘MAC Tinto’* ✧ Douro, Portugal ✧ 2024

**\$20|\$72** Cabernet Franc Blend [*stainless steel*] ✧ *blackberry • violet • graphite*  
*Mas Champart* ✧ Pays d’Oc, France ✧ 2021

**\$16|\$58** Syrah [*stainless steel*] ✧ *blackberry • violet • black pepper*  
*Jolivet ‘Cuvée de Louis’* ✧ Rhône, France ✧ 2022

**\$16|\$58** Sangiovese [*French oak*] ✧ *sour cherry • leather • baking spice*  
*La Spinetta ‘Il Nero di Casanova’* ✧ Toscana, Italy ✧ 2022

**\$20|\$72** Merlot + Cabernet Sauvignon [*French oak*] ✧ *blackcurrant • plum • cedar*  
*Château Prieuré de Blaignan* ✧ Médoc, Bordeaux, France ✧ 2016

**\$20|\$72** Mourvèdre Blend [*foudre*] ✧ *blackberry • red plum • black pepper*  
*Domaine de la Tour du Bon* ✧ Bandol, France ✧ 2021

**\$20|\$72** Syrah [*neutral French oak*] ✧ *blackberry • violet • smoked pepper*  
*Roche Paradis ‘Bergerie’* ✧ Saint-Joseph, Rhône, France ✧ 2020

**\$20|\$72** Cabernet Sauvignon [*French + American oak*] ✧ *blackberry • cacao • tobacco*  
*The Vice ‘The House’* ✧ Napa Valley, California ✧ 2023

## 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*