wine

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]*

bubbles

$17|$61 Blanc de Noir Gamay [*traditional method*] ✧ *lemon curd • apple • brioche*
Nicole Chanrion 'Effervescence' ✧ Côte de Brouilly, Beauj., France ✧ *NV*

$13|$47 Rosé of Pinot Noir [*traditional*] ✧ *wild strawberry • rose petal • almond*
Almacita ✧ Mendoza, Argentina ✧ *NV*

white wine

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

$13|$47 Dry Riesling [*stainless*] ✧ *white peach • apricot • honeysuckle*
Long Shadows 'Poet's Leap' ✧ Columbia Valley, Washington ✧ *2025*

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

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

$15|$54 Sauvignon Blanc Blend [*stainless*] ✧ *gooseberry • fresh herbs • flint*
Domaine du Salvard ✧ Cheverny, Loire Valley, France ✧ *2025*

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

$13|$47 Garganega Blend [*stainless*] ✧ *pear • chamomile • almond*
Monte Tondo 'Vespa' ✧ Soave, Veneto, Italy ✧ *2025*

$13|$47 Torrontés [*stainless*] ✧ *lime zest • lychee • jasmine*
Andeluna '1300' ✧ Mendoza, Argentina ✧ *2025*

$17|$61 Chardonnay [*stainless*] ✧ *golden apple • citrus blossom • mineral*
Domaine Perrusset ✧ Mâcon-Villages, Burgundy, France ✧ *2024*

rose

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

$15|$54 Cinsault Blend [*concrete*] ✧ *Rainier cherry • pink grapefruit • white peach*
Domaine de la Solitude ✧ Côtes-du-Rhône, France ✧ *2025*

red wine

$15|$54 Nebbiolo [*stainless*] ✧ *sour cherry • rose petal • dried herbs*
Daniele Conterno 'Tartufo' ✧ Langhe, Italy ✧ *2024*

$14|$50 Nebbiolo Blend [*stainless + used oak*] ✧ *red currant • wild thyme • earthy*
La Kiuva ✧ Vallée d'Aoste, Italy ✧ *2024*

$16|$58 Pinot Noir [*stainless + oak influence*] ✧ *cranberry • vanilla • silky*
Sokol Blosser 'Evolution' ✧ Willamette Valley, Oregon ✧ *2024*

$15|$54 Grenache 'GSM' Blend [*stainless*] ✧ *black cherry • wild thyme • pepper*
Domaine de la Solitude 'Côtes du Rhône' ✧ Rhône Valley, France ✧ *2023*

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

$16|$58 Syrah [*stainless*] ✧ *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 Cabernet Sauvignon [*French + US oak*] ✧ *blackberry • cacao • tobacco*
The Vice 'The House' ✧ Napa Valley, California ✧ *2023*

$20|$72 Bordeaux Blend [*concrete + Fr. oak*] ✧ *black cherry • plum • green pepper*
Fortulla 'Rosso di Toscana' ✧ Tuscany, Italy ✧ *2023*

digestif

$10 Manzanilla Palomino Fino [*oak solera*] ✧ *chamomile • sea salt • almond*
Valdespino ✧ Sanlúcar de Barrameda, Jerez, Spain ✧ *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

$15 Verdelho [oak cask] ✧ orange peel • toasted almond • saline
Cossart Gordon 'Colheita Single Harvest' ✧ Madeira, Portugal ✧ 2008

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