

happy hour

4-6pm DAILY and ALL DAY FRIDAY

\$10 or \$15 glasses/\$35 or \$50 bottles

20% off ALL bottles TO GO

bubbles

\$10|\$35 Glera [*Charmat method*] ✧ *white peach • apricot • softly off-dry*
Le Colture 'Cartizze' ✧ Valdobbiadene, Veneto, Italy ✧ NV

\$10|\$35 Gamay Blend [*méthode ancestrale*] ✧ *raspberry • red currant • rose*
Patrick Bottex 'La Cueille' ✧ Bugey-Cerdon, France ✧ NV

white wine

\$10|\$35 Sauvignon Blanc [*stainless steel*] ✧ *Meyer lemon • white peach • fresh herbs*
Sinegal Estate ✧ Napa Valley, California ✧ 2024

\$15|\$50 Grüner Veltliner [*stainless steel*] ✧ *green apple • white pepper • mineral*
Piewald 'π' Federspiel ✧ Wachau, Austria ✧ 2025

\$10|\$35 Assyrtiko [*stainless*] ✧ *lemon zest • flint • sea spray*
Domaine Zafeirakis ✧ Tyrnavos, Greece ✧ 2025

rose

\$10|\$35 Cinsault Blend [*concrete*] ✧ *strawberry • pink grapefruit • white flowers*
Domaine de la Solitude ✧ Côtes du Rhône, France ✧ 2025

\$10|\$35 Grenache [*stainless steel*] ✧ *watermelon • peach • citrus*
Stolpmann 'Love You Bunches' ✧ Santa Barbara, California ✧ 2025

red

\$10|\$35 Nebbiolo [*stainless steel*] ✧ *sour cherry • rose petal • dried herbs*
Daniele Conterno 'Tartufo' ✧ Langhe, Italy ✧ 2024

\$15|\$50 Gamay [*neutral oak*] ✧ *raspberry • violets • silky*
Domaine Chignard ✧ Fleurie, Beaujolais, France ✧ 2022

\$10|\$35 Touriga Nacional [*stainless steel*] ✧ *blackberry • violet • cracked pepper*
Maçanita 'MAC Tinto' ✧ Douro, Portugal ✧ 2024

\$15|\$50 Petit Verdot [*concrete + used French oak*] ✧ *blackberry • violet • graphite*
Stella Crinita ✧ Uco Valley, Argentina ✧ 2022