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

rose

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

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