



SPARKLING PICCOLO: 'mosaique brut', jacquart, 100% chardonnay, champagne, france, (375ml) 40

light bubbles, aroma of grapefruit, lemons, lime and starfruit, medium acidity, low tannins and dry, pairs well with fried foods and great aperitive

SPARKLING: cava brut nature; castell de sant pau; macabeo+ xarel-lo + parellada; cava, spain 13/40

tiny bubbles, fruity, dry and crisp, light citrus and green apple, toasted bread and bakery notes, pairs well with fish, appetizers & dessert

WHITE: 2020 savino; 100% pinot grigio, venice, italy 13/40

crisp apple and grapefruit notes; mineral and stone; easy drinking white wine; pairs well with any appetizer or salad

WHITE: 2019 'gaudio'; ribafreixo; 100% alvarinho; alentejano, portugal 13/40

lovely bouquet of lime, wildflowers, pineapple & lychee; refreshing white wine; pairs fish, fried foods and pasta

WHITE: 2019 domaine de la villaudiere; 100% sauvignon blanc; loire valley, france 13/40

great citrus flavor, elegant, fresh and dry, pairs well with our pairs well with strong cheese & cream sauces

WHITE: 2020 curran, 100% grenache blanc, santa barbara, california 13/40

unctous and silky, white peach, melon, passion fruit & hints of citrus; great match with fried foods and salads

WHITE: 2019 monte vallon; 100% chardonnay; pays d'oc, france 13/40

vanilla, butter, oaky notes, cream, banana, and a hint of yeast, pairs will with our mac & cheese

WHITE: 2020 'cuvée marguerite bordeaux blanc'; petit freylon, 80% sauvignon+20% semillon; bordeaux, france 13/40

light, bright and creamy with tropical fruit & meyer lemon and peach; pairs fantastic with mac & cheese

PINK: 2019 'marius rose d'oc', michel chapoutier, syrah+grenache, pays d'oc, france 13/40

red fruits, black fruits, slight peppery and spice notes, easy drinking provence style rose; try it with our fennel salad

ORANGE: 2019 'paleokerisio', domaine glinavos, 97% debina+3% vlahiko, loannina, greece (500ml) 40

off dry, semi sparkle, apples, butter, cinnamon, clove; refreshing & pairs well with fried foods, mac & cheese, snacks and appetizers

RED: 2020 'omen', atlas wines, 100% pinot noir, sonoma, california 13/40

hints of fresh blackberries and raspberry preserve with a touch of baking spices, pairs fantastic with our arugula salad

RED: 2019 broadley vinyard, 100% pinot noir, willamette valley, monroe, oregon 13/40

hints of fresh raspberry, cherry and red fruit with a touch of leather, smoke and earth pairs fantastic with our caesar salad

RED: 2020, domaine pillot, 100% pinot noir, burgundy, france 13/40

cherry, cranberry & strawberry notes followed with clove and oak; try it with our grilled baguette

RED: 2018 'di paolo', belpoggio, sangiovese +ciliegolo, tuscan, italy 13/40

red cherries, slightly oaky, medium body, easy drinking; try it with sliders or meatballs

RED: 2019 tooth+nail, 100% cabernet sauvignon, paso robles, california 13/40

rich & luxurious, fruit forward with flavors of plum, black cherry & chocolate, pairs well our mini beef sliders & carne asada quesadilla

RED: 2018 enkidu winery, 100% cabernet sauvignon, sonoma, california 13/40

dry California cab, elegant and concentrated in flavor, balanced complex, works fantastic meatballs and carne asada

RED: 2019, angels & cowboys, zinfandel+petit syrah+carignane+syrah+grenache, sonoma, california 13/40

great vintage for this wine; vanilla, oak & chocolate notes with ripe fruits and dark spices; one of my favorites

RED: 2017 barbaresco, marco bonfante, 100% nebbiolo, tuscan, italy 13/40

dominant notes of violets, truffle and marzipan; pairs well with our grilled baguette & cheese or vegan shitake alfredo

RED: 2019 eshcol, trefethen, cabernet sauvignon+merlot+pinot noir+zinfandel, napa valley, california 13/40

fantastic blend for everyday (not boring) drinking; balanced dark fruit notes with just enough smoke and earth to be fun..



BEERS

(not ALL gluten free)

GF BLONDE: divine science brewing, riverside, 'event horizon' millet, rice & maize; 16 floz; 4.5% 11

GF LAGER: divine science brewing, riverside, 'divine millsner' millet; 16 floz; 5.6% 11

GF IPA: divine science brewing, riverside, 'third contact' millet, rice, hops, yeast; 16 floz; 6.8% 11

GF HAZY IPA: divine science brewing, riverside, 'particle haze' millet, rice, buckwheat & lentils; 16 floz; 5.5% 11

GF STOUT: divine science brewing, riverside, 'moka diosa' millet, rice, cacao nips & coffee, lentils; 16 floz; 4.8% 11

PILSNER: brouwerij west, san pedro, popfuji unfiltered; 16 floz; 5% 11

HAZY IPA: brouwerij west, san pedro, 'picnic lightening' 16 floz; 6.89% 11

WEST COAST IPA: brouwerij west, san pedro, 'bounce' 16 floz; 6.89% 11

ALT: enegren brewing company, moorpark, 'valkyrie' dusseldorf style amber ale 12 floz; 6.2% 9

'TIS THE SEASON: second chance beer co., san diego, 'pumpkin spice latte'; 16 floz; 6.1% 11

HARD CIDERS & STUFF:

HARD CIDER: 101 cider house; sour cider, sunlit 12floz; 6.9% 9

HARD KOMBUCHA: local roots, san diego, cali mule; 12floz; 6% 9

NEED TO HAVE

SPARKLING: san pellegrino, 750ml 7

FLAT: aqua panna, 750ml 7

SOFT DRINKS: root beer; cola; rose lemonade 5

COFFEE:

espresso or americano 3

cappuccino or latte 5

PORT WINE & SHERRY:

fonseca port aged tawny port 10 years old 15

taylor fladgate aged tawny port 20 years old 20

aurora pedro ximenez 15

marques de poley 'oloroso' 20