

## sparkling

grand cuvee rose | baron de seillac | 100% grenache | provance, france  
fantastic bubbles, aroma of peach, mandarin & lemon; white cherries and strawberries, medium acidity and dry;  
pairs well with cheese & sweet dishes

cava brut nature | castell de sant pau | macabeo+xarel-lo+parellada | cava, spain  
tiny bubbles, fruity, dry & crisp, notes of light citrus and green apples, toasted bread and bakery notes;  
pairs well with fish, appetizers & desserts

mosaique brut | jacquart | 100% chardonnay | champagne, france (375ml bottle)\*  
elegant small bubbles, with an aroma of grapefruit, lemons, lime, light brioche and smoke; low tanins and dry  
ready to celebrate... 'cause this champagne pairs with birthdays, anniversaries, thursdays or any other weekday

bellini | canele prosecco | peach puree | (187ml/glass)  
refreshing summer drink and fantastic aperitive; pairs well with all appetizers or just for afternoon day drinking on  
our beautiful sunny patio



all wines available by  
glass \$15 or bottle \$51  
unless marked with \*

## pink + orange

2020 'pastel' | chateau de valcombe | 95% syrah + 5% viognier | languedoc-roussillon, france  
dry and fruity, soft acidity; very refreshing; citrus and honeysuckle notes, fantastic spring rose  
pair with cheeses or our chicken meatballs

2019 'vasciu' | cerzaserra | 70% magliocco + 30% greco nero | calabria, italy  
dark and dry rose, jammy ripe berries, minerals, only 1200 bottles produced  
pairs very well with our spaghetti 'alfredo' or ricotta stuffed squash blossoms

2019 'esimio' | eraldo dentici | 100% grechetto | umbria, italy  
fantastic orange color, notes of orange flowers, sour on the nose reminiscent of sour beer; dry, tanniny  
mouthfeel; pair with our grilled baguette & cheese board

2019 paleokerisio | glivanos | 100% palomino | ioannina, greece (500 ml/bottle) 40\*  
semi sparkling orange wine, notes of vanilla, cinnamon and cloves; wine has interesting taste and a  
cider feel to it, and pairs fantastic with our gluten free churros

## gluten free beer

GF HAZY IPA: divine science | riverside | 'particle haze' | millet+rice+buckwheat+lentils | 16 floz | 5.5% \$11  
GF BLONDE: divine science | riverside | 'event horizon' | millet+rice+maize+hops | 16 floz | 4.5% \$11  
GF PILSNER: divine science | riverside | 'divine millsner' | millet+hops | 16 floz | 5.6% \$11  
GF IPA: divine science | riverside | '3RD contact' | millet+rice+hops | 16 floz | 6.8% \$11  
GF STOUT: divine science | riverside | 'moka diosa' | millet+rice+cacao+coffee+lentils | 16 floz | 4.8% \$11

## not gluten free beer

PILSNER: brouwerij west | san pedro | 'popfuji' | unfiltered | 16 floz | 5% \$11  
HEFEWEIZEN: enegren brewing company | moorpark | 'schoner tag' | 12 floz | 5% \$9  
WEST COAST IPA: brouwerij west | san pedro | 'bounce' | 16 floz | 6.89% \$11  
HAZY IPA: brouwerij west | san pedro | 'picnic lightening' | 16 floz | 6.89% 11 | 4.8% \$11  
ALT: enegren brewing | moorpark | 'valkyrie' dusseldorf style amber ale | 12 floz | 6.2% \$9

## hard cider & ko

HARD KOMBUCHA: local roots | san diego | cali mule | 12 floz | 6% 9  
HARD CIDER: 101 cider house | sunlight sour cider | 12 floz | 6.9% 9  
HARD SELTZER: cliché | lemon blueberry | made by dave phinney & joe wagner | 8.4oz | 4.9% 9

## need to have

FLAT: aqua panna | 500 ml 5  
SPARKLING: san pellegrino | 500 ml 5  
JUICE: sunraya pear juice | 250 ml 8  
MOKTAIL: amalfi spritz 10  
SODA: fentiman's curiosity cola | rose lemonade 6

## port wines

10 year old 15  
fonseca aged tawny port

20 year old 20  
taylor fladgate aged tawny port

## after dinner

## sherry

aurora pedro ximenez 15  
marques de poley 'oloroso' 20

espresso/americano 3 cappuccino/latte 5  
whole milk | almond milk | oat milk

- 2020 iovine | 100% falangina | campania, italy  
crisp southern italian style wine & grape, high pleasant acidity, complex with notes of citrus, bitter orange and candied fruits; glass of that and french fries and you are set...
- 2018 divai | semillon+viognier+verdelho | alentejano, portugal  
apricot, red apples and white flowers notes, honey and minerals; fermented in new french oak;  
pairs fantastic with shellfish & pasta and oysters
- 2019 'il principio' | marasca rossi | 60%verdicchio+20%trebbiano+20%malvasia | le marche, italy  
beautiful gold color, red apple, mango, peach, jasmine and lime flowers; balanced acidity; try it with our vegan alfredo or our beer battered rockfish & chips
- 2018 'gaudio' | ribafreixo | 100% alvarinho | alentejano, portugal  
lime and lychee on the nose and a salty, mineral and stone taste; later pineapple and other tropical fruits come through; pair it with our gluten free waffles & fried chicken or any pasta dish
- 2020 savino | 100% pinot grigio | veneto, italy  
warm, pale yellow color and enduring, fruity bouquet with notes of citrus fruits, pears and bitter almonds; pair it will grilled fish and our spigarello or drink a glass just because...
- 2020 domaine de la villaudiere | 100% sauvignon blanc | loire valley, france  
'baby sancerre'; this wine is complex and elegant with typical character of white flowers and boxwood on the nose. hints of fruits like lemon and grapefruit; pairs well with rich fish and sharp cheese
- 2020 abbazia di novacella | 100% kerner | alto adige, italy  
honeysuckle, jasmin, pear, peach and apple notes; spice finish such as vanilla and nutmeg; fantastic white wine, easy drinking and pairs very well with our italian chicken sausage meatballs
- 2019 'milia' | cameli irene | 100% passerina | le marche, italy  
'a ripe, perfumed wine with pink grapefruit and delicate spice flavors'; light and bright and creamy wine that also has hints of tropical fruits and meyer lemons; pair with mac & cheese and see what happens
- 2018 talbott | sleepy hallow vineyard | 100% chardonnay | monterey, ca  
single vineyard harvest, butter, oak-y, ripe white peach, persimmon, honey and vanilla as well as pice notes; works well with our min i corn dogs and our al pastor shrimp quesadilla
- 2020 'logos' | domaine zafeirakis | 100% chardonnay | tyenavos, greece  
chablis style chardonnay from greece, green apples, white peaches and lemon note, this medium bodied wine is very fun to drink, nice acidity and minerality make this a marvelous match with our grilled swordfish souvlaki
- 2019 marius | michel chapoutier | 100% vermentino | pay d'oc, france  
stone fruits and white flowers, easy drinking medium bodied wine, pairs with any of our salads marvelously as well as the vegan chorizo potato tacos
- 2020 'destinata' | tooth & nail | 100% chenin blanc | paso robles, ca  
pear, lime zest and mineral notes; this wine is made additive free and is bottled unfiltered; 'tastes like a moment in the shade of a fragrant citrus orchard'
- 2020 curran | 100% grenache blanc | santa barbara, ca  
unctous and silky, white peach, melon and passion fruits, hits of citrus; very lightly effervescent, just enough to tingle your tongue; match it with the fennel & cucumber salad or french fries
- 2020 soave classico | cantina di monteforte | garganega+trebbiano | veneto, italy  
ripe stone fruits like apricot and nectarine, fresh and crisps, holds up well to salty foods and fried foods; try with a plate of french fries or chicken and waffles
- 2020 'cuvee marguerite' bordeaux blanc | petit freylon | 80% sauvignon+20% semillon | bordeaux, france  
pear, apricot and melon flavors, light dry bordeaux blanc; complex but not heavy, pale lemon color, easy hot weather drinking wine, try it with our shrimp 'al pastor' quesadilla
- 2021 'destinata' | tooth & nail | carbonic grenache | paso robles, ca  
served chilled, this carbonoc grenache is light yet complex, with notes of strawberries, tangerines and savory herbs; only 624 cases produced, pair with our vegan tacos for a match made in heaven
- 2019 super tuscan 'nc' | argiano | 50%cab sauvignon+30%merlot+20%sangiovese | tuscan, italy  
medium bodied red wine, super dry with earthy undertones, oak, vanilla and tobacco on the palate; pairs well with our steak
- 2020 domaine pilot | 100% pinot noir | burgundy, france  
cherry, cranberry & strawberry notes followed with clove and oak; try it with our grilled baguette & cheese board or shrimp quesadilla
- 2019 jean-luc maldant | 100% pinot noir | burgundy, france  
light beautiful summer pinot noir with fresh strawberry and cherry (not the dark ones, the pretty light red ones) notes; second nose has a few oaky notes, like canilla and mushrooms; pair with any of our salads or vegan items
- 2020 'cicada' | domaine chante cigale | 80%grenache+20%carignan | chateauneuf-du-pape, france  
red cherries, slightly oaky, medium body, easy drinking; try it with our sesame bun beef sliders or our italina chicken sausage meatballs
- 2020 'di paolo' | belpoggio | sangiovese+ ciliegiolo | toscana italy  
dried spices with red cherry notes, jammy but dry; the black pepper on the nose makes this wine extremely drinkable and yummy; pair with pasta or cheese or both...
- 2019 enkidu winery | 100% cabernet sauvignon | sonoma, california  
dry california cabernet sauvignon, elegant and concentrated in flavor, balanced complex, works fantastic with our angus new york steak or try it with our gluten free rosemary focaccia
- 2019 angels & cowboys | zinfandel+petit syrah+carignane+syrah+grenache | sonoma, california  
great vintage for this lovely heritage from sonoma; vanilla, oak & chocolate and tobacco notes with ripe fruits and dark spices; one of my favorites, try pairing it with our arugula salad..you'll love it
- 2020 tooth & nail | 100% cabernet sauvignon | paso robles, ca  
rich & luxurious, fruit forward with flavors of plum, black cherry & chocolate, pairs well our sesame bun beef sliders or grilled swordfish souvlaki
- 2017 tringario | 100% cabernet franc | valle del maule, chile  
blackcurrants, violets, dried roses and smoke; easy but noticeable tannins, try it with the beehive teahive on the grilled baguette & cheese board...it's magical
- 2017 'le blason' | chateau de parnay | 100% cabernet franc | loire, france  
dark red and black cherries, over-ripe blackberries, plum & cassis; hints of earth, tobacco, leather and cigar boxes make this one my first favorite... drink by itself as just a glass or match it with cheese or steak
- 2017 'vegarmaro' | feudi di guagnano | 100% negroamaro | puglia, italy  
very fruit forward red wine with bright notes of strawberry, raspberry and blueberries. well balanced tanins make this one easy on the palate; try it with salty foods such as french fried or little gem caesar salad
- 2016 'l'orangerie' | chateau carignan | 60% merlot+20%cab sauv+20%cab franc | bordeaux, france  
dry and bold, medium tanins with chocolate, oak and vanilla notes followed by red dark cherry, blackberry and dark plum; pair with our italian chicken meatballs or new york strip
- 2018 'piccolo cru' | paoletti | 50%cab sauvignon+25%merlot+15%malbec+5%cabfranc+5%petitverdot | tuscan, italy  
should be on my secret list, but it's not.... try it...red bity with a bit of fruit but not too much...pairs marvelous with our grilled baguette & cheese board or the angus new york steak
- 2019 'eschol' | trefethen | cabernet sauvignon+merlot+pinot noir+zinfandel | napa valley, california  
fantastic blend for everyday (not boring) drinking; balanced dark fruit notes with just enough smoke, tobacco & earth to be fun..
- 2018 'dole des monts' | maison gilliard | pinot noir + gamay | valais, switzerland  
fcherry, strawberry and raspberry notes are well balanced with acidity and tanins; great wine to pair with steak or swordfish