

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

porto tonico | fonseca siroco white port | fever tree tonic water
also a refreshing summer drink from portugal; super refreshing and yummy



glass 15/ bottle 51
tasting trio 24
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 '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 STOUT: divine science | riverside | 'moka diosa' | millet+rice+cacao+coffee+ lentils | 16 floz | 4.8% \$11

GF LITE: divine science | riverside | 'divine lite' | millet+rice+hops | 16 floz | 4% \$11

GF BLONDE: divine science | riverside | 'event horizon' | millet+rice+maize+hops | 16 floz | 4.5% \$11

hard cider & ko

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

HARD SELTZER: cliché | lemon blueberry | made by dave phinney & joe wagner | 8.4oz | 4.9% 9

need to have

FLAT: aqua panna | 500ml 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, sherry & dessert wines

10 year old 15

graham's aged tawny port

20 year old 20

taylor fladgate aged tawny port

marques de poley 'oloroso' 20

NV orin swift 'muté' 35

a blend of zinfandel, petite syrah and
cabernet sauvignon aged 4 month in
neutral oak' try with chocolate

2014 far niente 'dolce' 40

liquid gold from napa valley that needs
no explanation....try it with churros or
our banana breadpudding

after dinner

espresso/americano 3 cappuccino/latte 5

whole milk | almond milk | oat milk

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 milia | cameli irene | 100% passerina | marche, italy

ripe citrus; green apples & green herbs; easy drinking white wine that pairs well with pur vegan alfredo or try it with the chicken sausage meatballs

2021 'dillons point' | saint clair | 100% sauvignon blanc | marlborough, new zealand

tropical passion fruit and guave and grapefruit; dry white wine and a great example of new zealand sauvignon blanc..try with goat cheese...marvelous combo

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 or drink a glass just because...

2020 domaine de la villaudiere | 100% sauvignon blanc | sancerre, 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 or caesar salad

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 & waffles

2020 monte vallon | 100% chardonnay | pays d'oc, france

dry french style chardonnay with notes if vanilla, oak, banana and rie stone fruites; pairs well with our swordfish souvlaki or the cashew shitake alfredo

2020 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

2021 iovine | 100% falanghina | campania , italy

crisp southern italian style wine & grape, high acidity, complex with notes of citrus, bitter orange and candied fruit, glass of that and fries and you are set

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 oysters or our scallop aquachiles

2021 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 'cuvee marguerite' bordeaux blanc | petit freylon | 80% sauvignon+20% semillon | bordeaux, france

pear, apricot and melon flavors, light dry bordeau blanc; complex but not heavy, pale lemon color, easy hot weather drinking wine, try it with our shrimp quesadilla

2019 bolgheri rosso | michele satta | cabernet+sangiovese+merlot+teroldego+syrah | tuscany, italy

winemaker hand selects the perfectly ripe grapes for this super tuscan and ferments the wine with natural yeast only;the result is fine balanced wine with notes of dark red fruits and just the right amount of tannins; pair with our chickensausage meatballs or cheeseboard

2021 enkidu winery | 100% cabernet sauvignon | sonoma, california

dry california cabernet sauvignon, elegant and concentrated in flavor, balanced complex, works fantastic with our mini beef sliders or arugula salad

2020 super tuscan 'nc' | argiano | 50%cab sauvignon+30%merlot+20%sangiovese | tuscany, italy

medium bodied red wine, super dry with earthy undertones, oak, vanilla and tobacco on the palate; pairs well with our swordfish souvlaki

2021 'di paolo' | belpoggio | 100% ciliegiolo |tuscany, italy

color and characteristic aroma of cherries; the herbaceous and spicy secoondary note of black pepper enriches the primary fruity note of black cherries; warm and full bodied; pairs well with red meat and strong cheese

2017 marco bonfante | 100% nebbiolo | barbaresco, italy

oak, chocolate, tabacco, cherry, red fruit and sour cherry; single vinyard barbaresco; works fantastic with our stuffed zucchini blossoms or mini beef sliders

2019 chaume arnaud | grenache+syrah+mouvedre+cinsault | côtes-du-rhône, france

leather, earthy and smoky with blackberry flavors, plum & vanilla, oak and tabacco; silky, smooth and vibrant mouth feel and pairs will with dark meats and tomato sauces

2019 angels & cowboys | zinfandel+petit syrah+carignane+syrah+grenache | sonoma, california

great vintage for this lovely meritage from sonoma; vanilla, oak & chocolate and tabacco notes with ripe fruits and dark spices; one of my favorites, try pairing it with our arugula salad..you'll love it

2019 broadley 'estate' | 100% pinot noir | willamette valley, oregon

raspberry, cherry and red fruit aromas come through beautifully in this dry pinot noir; followed by the earthy & smokey tones typical for this wine; try it with our grilled baguette & cheese board

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

2020 '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, tabacco & earth to be fun..

2020 domaine pillot | 100% pinot noir | burgundy, france

light burgundy pinot noir, notes of strawberry, raspberry and earthy tones, works well with fried foods and and chicken dishes

2016 'l'orangerie' | château 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 ceasar salad

2019 'piccolo cru' | paoletti | 50%cab sauvignon+25%merlot+15%malbec+5%cabfranc+5%petitverdot | napa, ca

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 rosemary foaccia

2020 'maclura' | chateau pegau cuvee | 60%grenache+25%syrah+10%rouvedre+5%cinsault | cotes du rhone, france

coffee beans, leather, prunes and ripe dark fruits. medium bodied and 'on the lighter' heavy side; some spicyness and an earthy finish

NV 'mele' | maui wines | syrah + cabernet sauvignon | maui, hi

fruit forward and you can taste the maui sunshine mixed with red berries and some oak; try with our avacado carpaccio