

MARKET COCKTAILS

18

SHISO POPULAR • JAPANESE GIN, SHISO, LEMON

ROOT AWAKENING • MEZCAL, TEQUILA, CARROT, GINGER, PASSION FRUIT, CARDAMOM, LIME

SHERRY CORDIAL • SHERRY CASK RUM, BOURBON, QUINCE, BROWN SUGAR CINNAMON, VANILLA

SIMPLY THE ZEST • BOURBON, GRAPEFRUIT LIQUEUR, POMELO OLEO SACCHARUM, CACAO

HOOKED ON A PEELING • GIN, DRY VERMOUTH, GARDEN AMARO, BLOOD ORANGE, ABSINTHE

MILK WASH COCKTAILS

BLOOM SHAKA LAKA • HIBISCUS GIN, VANILLA LIQUEUR, POMEGRANATE, GRAPEFRUIT, CITRUS

RICE AND SHINE • RICE INFUSED VODKA, MANGO, COCONUT, TOASTED SESAME, JASMINE TEA

NON-ALCOHOLIC REFRESHERS

THE REMEDY • AGAVE SPIRIT, PINEAPPLE LIQUEUR, CARROT, GINGER, LEMON, BITTERS

PERSIMMON FAUXGRONI • RT NON-ALCOHOLIC GIN, AMARO, GRAPEFRUIT APERITIF

NON-ALCOHOLIC MILK WASH

NOT TODDY • BOTANICAL SPIRIT, HEMP AMARO, APPLE, CINNAMON BROWN SUGAR, CHAMOMILE

COCKTAIL FOR TWO 36

SIDE CARA CARA

COGNAC, PINEAPPLE EAU DE VIE
ORANGE MARMALADE, LEMON
SPARKLING WINE

BEER

10.5

EAST BROTHER BO PILS

EAST BROTHER BEER CO.
RICHMOND, CA

DOUG E FRESH RED ALE

HOP OAST PUB & BREWERY
SAN FRANCISCO, CA

NON-ALCOHOLIC

KOLSCH • HAZY IPA

BEST DAY BREWING CO.
SAUSALITO, CA

WINES BY THE GLASS • HALF GLASS (2.5 OZ.) • FULL GLASS (5 OZ.)

SPARKLING

“CHAMPAGNE TOAST” • 1 OZ. POUR

HALF • FULL

8EA

NV LAMBRUSCO ROSÉ • PALTRINIERI, “RADICE”, EMILIA ROMAGNA, ITALY

8 • 15

‘22 ROSÉ OF TREPAT • PERÉ MATA, EXTRA BRUT, RESERVA, CAVA, PENEDÈS, SPAIN

10 • 18

NV CHARDONNAY / PINOT NOIR • CRUSE, “TRADITION”, CALIFORNIA

13 • 25

WHITE

HALF • FULL

‘22 DRY RIESLING • PFEFFINGEN, PFALZ, GERMANY

9 • 17

‘24 SAUVIGNON BLANC • STÉPHANE DUPUCH, ENTRE DEUX MERS, BORDEAUX, FRANCE

9 • 16

‘22 ARNEIS • IDLEWILD, “FLORA & FAUNA”, NORTH COAST, CALIFORNIA

10 • 18

‘24 CHENIN BLANC • LES CHANCELIÈRES, VOUVRAY, LOIRE VALLEY, FRANCE

11 • 20

‘22 CHARDONNAY • TRAIL MARKER, SANTA CRUZ MOUNTAINS, CALIFORNIA

10 • 18

ROSE

HALF • FULL

‘24 ROSÉ OF GRENACHE / CINSAULT / SYRAH • DOMAINE DE SULAUZE, “POMPONETTE”, PROVENCE, FRANCE

10 • 18

RED

HALF • FULL

‘24 NEBBIOLO / ARNEIS • LUIGI GIORDANO, PIEDMONT, ITALY **SERVED CHILLED*

10 • 18

‘23 PINOT NOIR • DOMAINE GIRARD, MALEPÈRE, FRANCE

10 • 18

‘22 PINOT NOIR • KUTCH, SONOMA COAST, CALIFORNIA

13 • 25

‘23 FREISA • LA MIRAJA, ASTI, PIEDMONT, ITALY

10 • 18

‘24 SYRAH / GRENACHE • SCAR OF THE SEA, SLO COAST, CALIFORNIA

13 • 25

‘23 CABERNET SAUVIGNON • NORTH AMERICAN PRESS, “HARBINGER”, DRY CREEK VALLEY, SONOMA, CALIFORNIA

11 • 20

*6.5% SURCHARGE WILL BE ADDED TO ALL SALES DUE TO THE RISING OPERATING COSTS IN SF / CA