

MARKET COCKTAILS

17

- SHISO POPULAR • JAPANESE GIN, SHISO, LEMON
- PASS THE PEAS • ENGLISH PEA INFUSED GIN, BLANC VERMOUTH, GÉNÉPY, KÜMMEL, MINT OIL
- BREADY OR NAUT • BRANDY, RYE WHISKEY, SPANISH VERMOUTH, CHERRY, SOURDOUGH TINCTURE
- BASIL INSTINCT • BLANCO TEQUILA, STRAWBERRY APERITIF, BASIL EAU DE VIE, DRY VERMOUTH
- OCEAN PEACH • MEZCAL, REPOSADO TEQUILA, PEACH, UMEBOSHI, LIME
- FOR BEET’S SAKE • SCOTCH WHISKEY, AMARO, BEET, HONEY, LEMON, ROSEMARY

MILK WASH COCKTAILS

- PEAS & LOVE • GIN, MEZCAL, ALOE LIQUEUR, ENGLISH PEAS, CITRUS, GREEN TEA
- PORCH ROCKER • RYE WHISKEY, PEDRO XIMENÉZ & OROSO SHERRY, LEMON, BLACK TEA
- HEY SQUIRREL FRIEND • PEACH BOURBON, VANILLA, WALNUT, LEMON, BLACK TEA

NON-ALCOHOLIC REFRESHERS

- THE REMEDY • AGAVE SPIRIT, PINEAPPLE LIQUEUR, GINGER, HONEY, LEMON, BITTERS
- POMELO FELLOW • PINOT NOIR VERJUS, APERITIVO, POMELO, NEW ORLEANS BITTERS, SELTZER

NON-ALCOHOLIC MILK WASH

- AND THE BEET GOES ON • BOTANICAL SPIRIT, VERJUS, BEET, DILL, TARRAGON, FENNEL

COCKTAIL FOR TWO 34
ONE-TWO PUNCH

PISCO, PINEAPPLE EAU DE VIE
APRICOT GOMME, LIME
SPARKLING WINE

BEER 10.5

EARTHBOUND KOLSCH
HEADLANDS BREWING
LAFAYETTE, CA

INVICTA IPA
HOP OAST PUB & BREWERY
SAN FRANCISCO, CA

HUGS HEFEWEIZEN
ALMANAC BEER CO.
ALAMEDA, CA

NON-ALCOHOLIC
KOLSCH • HAZY IPA
BEST DAY BREWING
SAUSALITO, CA

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

		HALF • FULL
SPARKLING		
	CHAMPAGNE TOAST • 1 OZ. POUR	6 EA
NV	LAMBRUSCO DI SORBARA • PALTRINIERI, “RADICE”, EMILIA ROMAGNA, ITALY	8 • 15
‘22	ROSÉ OF TREPAT • PERE MATA, EXTRA BRUT, RESERVA, CAVA, PENEDE’S, SPAIN	10 • 18
NV	CHARDONNAY / PINOT NOIR • CRUSE, “TRADITION”, CALIFORNIA	13 • 25
WHITE		HALF • FULL
‘21	DRY RIESLING • COBB, “ABIGAIL’S VINEYARD”, SONOMA COAST, CALIFORNIA	10 • 18
‘22	ARNEIS • MATTEO CORREGGIA, ROERO, PIEDMONT, ITALY	10 • 18
‘23	SAUVIGNON BLANC • ALPHONSE MELLOTT, “LA MOUSSIERE”, SANCERRE, FRANCE	15 • 28
‘23	CHENIN BLANC • LES CHANCELIÈRES, VOUVRAY, LOIRE VALLEY, FRANCE	10 • 18
‘22	CHARDONNAY • TRAIL MARKER, SANTA CRUZ MOUNTAINS, CALIFORNIA	10 • 18
‘24	VERMENTINU • CLOS FORNELLI, CORSICA	10 • 18
ROSE		HALF • FULL
‘22	CABERNET FRANC / GAMAY • JOLIE LAIDE, SONOMA, CALIFORNIA	8 • 15
RED		HALF • FULL
‘24	RIESLING / GAMAY / MOURVEDRE • TESSIER, “SOUL LOVE”, CALIFORNIA <i>*SERVED CHILLED</i>	9 • 16
‘23	PINOT NOIR • DOMAINE GIRARD, MALEPÈRE, FRANCE	9 • 16
‘22	PINOT NOIR • KUTCH, SONOMA COAST, CALIFORNIA	13 • 25
MV	NERELLO MASCALESE • CALABRETTA, “CALA CALA”, ETNA, SICILY, ITALY	10 • 18
‘22	MERLOT / CABERNET SAUVIGNON / SANGIOVESE • FABIO MOTTA, “PIEVI”, BOLGHERI, TUSCANY, ITALY	11 • 20
‘22	CABERNET SAUVIGNON • LES LUNES, NORTH COAST, CALIFORNIA	10 • 18
‘21	SYRAH • STOLPMAN, “ORIGINALS”, BALLARD CANYON, CALIFORNIA	13 • 25

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