

WINE

BUBBLES & ROSE

ZINGARA PROSECCO IT	14/56
brioche, golden apple, dry	
CANXA BRUT ROSÉ SP	13/52
bubbles, wild fruit, slightly dry	
LE PROVENCAL PROVENCE ROSÉ FR	14/56
no bubbles, raspberries, strawberries, dry	

WHITES

CASA DO VALLE VINHO VERDE PT	12/48
dry, balanced acidity, tangerine	
LE FRUIT DÉFENDU PIQUEPOUL FR	13/52
light-bodied, green apple, subtle minerality	
BERTHIER L'INSTANT SAUV BLANC FR	14/56
grapefruit, floral, citrus	
VIÑA CARTIN ALBARIÑO SP	15/60
medium-bodied, honeysuckle, nectarine	
NAPA CUVÉE CHARDONNAY CA	13/52
light oak, mandarin oranges, white pear	
AZIMUT ORANGE WINE SP	15/60
unfiltered, refreshing, almond, lychee	

REDS

BEL-AIR BEAUJOLAIS FR	14/56
fruity, supple / option to enjoy chilled	
GIAPOZA PINOT NOIR CA	13/52
soft tannins, fig, red fruit	
HEDGES CABERNET SAUVIGNON WA	14/56
bold and dry, vanilla, baking spices, plum	
JASCI MONTEPULCIANO IT	14/56
full-bodied, vanilla, plum	
POGGIO TORTO SUPER TUSCAN IT	60
red fruit, vanilla, medium-bodied	

BEER

CHARLES TOWNE FERMENTORY SUNGAZER IPA	(DRAFT) 8
EDMONDS OAST, SOMETHING COLD BLONDE ALE	(DRAFT) 8
ROTATING SEASONAL LAGER	7
ROATATING SEASONAL CIDER	8
ROTATING NA BEER	8

ABOUT OUR WINES

We are proud to feature all certified organic or certified sustainable wines

Wine is an agricultural product and, like our food, our list is sourced as much as possible from family farms

COFFEE & TEA

ESPRESSO	3.50	AMERICANO	4
MACCHIATO	4	DRIP COFFEE	4
CAPPUCCINO	5	COLD BREW	5
LATTE	6	TEAPOT; earl grey,	5
HIBISCUS TEA	4	jasmine green, moroccan mint, chamomile	

SPECIALTY LATTES

milk choices: almond, coconut, oat, whole

MATCHAFUL MATCHA	8
green tea powder, milk	
CHAI YAH!	6
rishi chai tea, spices, milk	
GOLDEN LATTE	6
turmeric, cinnamon, agave, milk -add espresso +2	

WELLNESS SHOTS \$6

BRAIN BOOSTER	
pineapple, ginger, lion's mane	
HAPPY LIVER	
turmeric, beet, oj, milk thistle	
IMMUNITY	
pomegranate, ginger, echinacea	
WELLNESS FLIGHT	16

FIZZIES

LOCAL KOMBUCHA	8
seasonal flavors	
TOPO CHICO	4
mineral water	
MAINE ROOT	7
assorted flavors	

SIPS

SPECIALTY COCKTAILS \$15

BEET MARGARITA

tequila blanco, beet, orange, lime, agave
- the cocktail that started it all!

NOT YOUR BAE-SIL

strawberry & basil infused rose lillet, bubbles
- light, refreshing, low ABV

CLUB 82

Hat Trick Gin, muddled blackberries, lemon,
agave, egg white
- served up, fruity & velvety

AFTER DARK

rye, vermouth, orange, all spice, cardamom,
- manhattan remastered

COCONUT CHAI NEGRONI

coconut fat-washed rum, chai spice, vermouth,
campari
- bitter with autumn flavors

HOT TODDY

choose: rum, bourbon, or rye
honey, lemon, fresh ginger
- cozy classic

MOCKTAILS & JUICES

THE POM QUEEN	10
pomegranate, maple syrup, lemon, spices	
GRAPEFRUIT SPRITZ	10
grapefruit, lavender agave, lemon, oj floater	
PHONY NEGRONI	13
juniper, citrus, floral, lightly carbonated	
BRIGHT EYES	12
carrots, oj, lemon, green & red apple	
SUPER GREEN	12
spinach, kale, cucumber, swiss chard, celery, parsley, apple, lemon	
HEALTH INSURANCE	10
hot or iced, turmeric, lemon, cayenne, ginger, honey	