

# WINE

## BUBBLES & ROSÉ

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

PLUS + MINUS **PINOT NOIR N/A ROSÉ** AU 13/52  
ripe berry, soft, bright acidity

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## WHITES

CASA DO VALLE **VINHO VERDE** PT 12/48  
dry, balanced acidity, tangerine

DOMAINES DES GRANDES VIGNES  
**MUSCADET SÈVRE ET MAINE** FR 13/52  
like pinot grigio? try this! crisp, refreshing, light

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

## REDS

GIAPOZA **PINOT NOIR** CA 13/52  
soft tannins, fig, red fruit

C&M NEBACCO **NERO D'AVOLA** IT 14/56  
strawberry, pomegranate, velvety tannins  
/ option to enjoy chilled

JASCI **MONTEPULCIANO** IT 14/56  
full-bodied, vanilla, plum

HEDGES **CABERNET SAUVIGNON** WA 14/56  
bold and dry, vanilla, baking spices, plum

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## BEER \$8

CHARLES TOWNE FERMENTORY  
**SUNGAZER IPA** (DRAFT)

EDMONDS OAST,  
**SOMETHING COLD BLONDE ALE** (DRAFT)

**MUNKLE PILSNER**

**DREAMBOATS FREE FLY LAGER**

**ROATATING SEASONAL CIDER**

**BEST DAY N/A BEER**

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## 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	5
HIBISCUS TEA	4	earl grey, jasmine green, moroccan mint, chamomile	

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## SPECIALTY LATTES

milk choices: almond, oat, whole

MATCHAFUL MATCHA	8
green tea powder, milk	
CHAI YAH!	7
rishi chai tea, spices, milk	
GOLDEN LATTE	7
turmeric, cinnamon, agave, milk -add espresso +2	

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## WELLNESS SHOTS \$6

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

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## FIZZIES

LOCAL KOMBUCHA	8
seasonal flavors	
TOPO CHICO	4
mineral water	
BOYLAN SODA	5
choice of: cola, diet cola	

# 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

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## 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	