

WINE

BUBBLES & ROSE

ZINGARA **PROSECCO** IT 14/56
brioche, golden apple, dry

CANXA **BRUT ROSÉ** SP 13/52
bubbles, wild fruit, slightly dry

LE PROVENÇAL **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

BEER \$8

CHARLES TOWNE FERMENTORY
SUNGAZER IPA (DRAFT)

EDMONDS OAST,
SOMETHING COLD BLONDE ALE (DRAFT)

MUNKLE PILSNER

DREAMBOATS FREE FLY LAGER

ROATATING SEASONAL CIDER

ROTATING NA BEER

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, jasmine green, moroccan mint, chamomile	5
HIBISCUS TEA	4		

SPECIALTY LATTES

milk choices: almond, coconut, 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	

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

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	