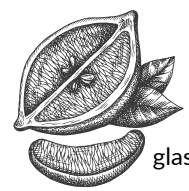


# { beverages }



glass | bottle

## { cocktails }

<b>Chocolate Date Sparkler</b>	15
medjool date, lemon, velvet cacao tea, vanilla, bubbles	
<b>Chai Espresso Martini</b>	15
sabé vodka, espresso, oat milk, vanilla, chai dust	
<b>Spiced Apple Sangria</b>	15
pinot grigio, house apple cider, pear, apple	
<b>Lavender Champagne Cocktail</b>	15
lavender-infused syrup, bubbles	
<b>Mandarin Mojito</b>	15
lime, mandarin, sabé rum, mint, soda water	
<b>Grapefruit Gin &amp; Tonic</b>	15
house made tonic, house gin using sabé, grapefruit	
<b>Strawberry Basil Martini</b>	16
sabé vodka, basil, strawberries, lemon, fig balsamic	

## { mocktails and elixirs }

<b>Hobb's Organic Black Iced Tea</b>	5
<b>Arnold Palmer</b>	7
organic black tea, house lemonade	
<b>Abita Rootbeer</b>	7
<b>Blueberries Basil Refresher</b>	8
<b>Seasonal Shrub</b>	8
apple cider vin., lychee balsamic, citrus	
<b>House Lemonade</b>	7
<b>Grapefruit Soda</b>	8
house made tonic, grapefruit juice	
<b>Chocolate Date Soda</b>	9
medjool dates, lemon, velvet cacao tea, vanilla	
<b>Mandarin Fauxjito</b>	9
lime, mandarin, mint, soda water	
<b>The Mermaid</b>	9
blue spirulina infused lemonade	
<b>Boochman Kombucha (on tap)</b>	8
rotating (growlers available to go)	

## { n/a beer }

<b>Athletic Brewing Co. Run Wild IPA</b>	7
<b>Athletic Brewing Co. Athletic Lite (lager style)</b>	7

## { sparkling wines }

<b>Brut Champenoise NV, Domaine St. Vincent, Sonoma</b>	12		44
<b>Cremant D'Alsace Brut NV, Vol Enchante, France</b>	16		60
<b>Prosecco Rose NV, Mionetto, Friuli, Italy</b>	13		48

## { white & rosé wines }

<b>Pinot Grigio 22', J. Dusi (on tap), Paso Robles</b>	13		48
<b>Sauvignon Blanc 22', The Fableist, Santa Barbara</b>	13		48
<b>Sauvignon Blanc 22', Rombauer, Sonoma County</b>	16		60
<b>Riesling 'Cole Ranch' 21', Desire Lines, Mendocino</b>	14		52
<b>Riesling 21', Dr Loosen, Mosel, Germany</b>	13		48
<b>White Blend 22', Horse &amp; Plow, North Coast</b>	13		48
<b>Chardonnay 22' Talley 'Bishop's Peak', San Luis Obispo</b>	14		52
<b>Chardonnay 22', Rombauer, Carneros</b>	20		76
<b>Rosé Tempranillo 22', Urban Legend, Lodi</b>	13		48

## { red wines }

<b>Tempranillo 18', Urban Legend (on tap), Clarksburg</b>	13		48
<b>Pinot Noir 22', Lioco, Mendocino</b>	16		60
<b>Pinot Noir 21', La Follette, Sonoma County</b>	17		64
<b>Red Blend 21', Bedrock 'Evangelho Vineyard', CC County</b>	16		60
<b>Red Blend 21', Unshackled by Prisoner, California</b>	15		56
<b>Cabernet Sauv 21', Browne "Forest Project", Paso Robles</b>	15		56
<b>Cabernet Sauv 21', Kokomo, Sonoma County</b>	18		68

## { dessert wines }

<b>Late Harvest Sauv Blanc 21', Bodkin, Lake County</b>	12
<b>Late Harvest Zin 21', Carol Shelton Black, Sonoma County</b>	12

## { beer & cider }

### ON TAP

<b>Fieldwork Rotating West Coast IPA</b>	8
<b>Otherwise 'Calrose Craft' Rice Lager gf</b>	8

### BOTTLED / CANNED

<b>Almanac Love Hazy IPA</b>	8
<b>North Coast Blue Star Wheat</b>	8
<b>North Coast Old Rasputin Stout</b>	8
<b>Otherwise Guava Fresca Rice Sour gf</b>	8
<b>Otherwise Western Addition Pale Ale gf</b>	8
<b>Sincere Dry Apple Cider gf</b>	8