

# DRINK

## Glass / Bottle

### SPARKLING

<b>Bubble Bath</b>	<b>flight 23</b>
<b>Gilles Goudron, Brut Chenin Blanc, Vouvray, FR NV</b>	<b>15 / 60</b>
<i>Bright and crisp with notes of pear. High acidity matching bold carbonation</i>	
<b>Nuria Cava, Xarel-lo Blend, Spain NV</b>	<b>10 / 40</b>
<i>Bartlett pear, granny smith, key lime and almond. Bright and crisp.</i>	
<b>Domaine Carneros, Brut Cuveé, Carneros, CA 2014</b>	<b>18 / 72</b>
<i>Yellow apple, quince, thyme and meyer lemon. Fine bubbles.</i>	

### WHITE

<b>Skin &amp; Bones</b>	<b>flight 19</b>
<b>Hirsh, Grüner Veltliner, Kamptal, Austria 2016</b>	<b>12 / 48</b>
<i>Ripe bartlett pear, lychee and apple blossom. Crisp and clean.</i>	
<b>Murgo, Carracante, Etna Bianco, Sicily IT 2017</b>	<b>12 / 48</b>
<i>Tropical with guava and passion fruit. Bright acid, refreshing finish.</i>	
<b>Fitz-Ritter, Riesling, Bad Dürkheim, Germany 2015</b>	<b>11 / 44</b>
<i>Asian pear, apple, key lime and petrol. Dry, crisp finish.</i>	

### **Ritchie Ritch**

**flight 20**

<b>Leo Steen, Chenin Blanc, Dry Creek Valley, CA 2016</b>	<b>10 / 40</b>
<i>Ripe pear, apple skins and tree flowers. Bright, dry finish.</i>	
<b>Le Caillou, Grenache Blanc, Côtes du Rhône, FR 2017</b>	<b>13 / 52</b>
<i>Orchard flowers, white peach, green apple and slate. Juicy finish.</i>	
<b>Wm. Harrison, Chardonnay, Carneros, CA 2016</b>	<b>16 / 64</b>
<i>Golden Delicious apple, meyer lemon curd &amp; Jordan almonds. Creamy.</i>	

### RED

### **Star-light Star-bright**

**flight 26**

<b>Michael Sarrazin, Pinot Noir, Givry, Burgundy, FR 2016</b>	<b>18 / 72</b>
<i>Raspberry, Pomegranate, Star Anise. Soft and fleshy.</i>	
<b>Villa Balestra, Nebbiolo, Barolo DOCG, Piemonte, Italy 2013</b>	<b>20 / 80</b>
<i>Plum, Rose Petals, Licorice. Firm fruit with a velvety finish.</i>	
<b>Sailina, Sun Hawk Farms, Red Blend, Mendocino CA 2010</b>	<b>22 / 86</b>
<i>Reserve Wine. Bright, tart cherries, golden raisins. Soft, full tannins.</i>	

### **Spice & Jam Session**

**flight 20**

<b>Calathus Malbec, Mendoza, Argentina 2015</b>	<b>11 / 44</b>
<i>A dusty nose with ripe plum, dried fig and boysenberry. Firm fruit tannin</i>	
<b>Valdivieso, Carménere, Valle de Elqui, Chile 2013</b>	<b>13 / 52</b>
<i>Blackberry jam, cherry pie, bell pepper, chocolate. Dark and rich.</i>	
<b>Vindemiaatrix, Mencía, Bierzo, Spain 2015</b>	<b>12 / 48</b>
<i>Blueberry, black cherry, tarragon, and white pepper. Floral &amp; Juicy.</i>	

### **California Dreamin'**

**flight 27**

<b>Windy Oaks, Pinot Noir, Santa Cruz Mts. 2016</b>	<b>15 / 60</b>
<i>Strawberry-rhubarb jam, ripe cherry and baking spice. Soft with dry finish.</i>	
<b>Scholium Project "Arrows of Apollo" Zinfandel, Napa 2010.</b>	<b>19 / 76</b>
<i>Reserve Wine. Lush red plum, strawberry and tobacco. Bright finish.</i>	
<b>Justin, Cabernet Sauvignon, Paso Robles 2016</b>	<b>20 / 80</b>
<i>Organic. Blackberry, cassis, dried sage and tobacco. Long, dry finish.</i>	

### LIBRARY SELECTIONS

### **Stellar Cellar**

**flight 47**

<b>Maison L'Envoy, Pinot Noir, Willamette Valley, OR 2016</b>	<b>25 / 100</b>
<i>Light and Earthy with notes of ripe cherry and mushroom.</i>	
<b>Musella, Corvina, Valpolicella, Veneto, Italy 2015</b>	<b>25 / 100</b>
<i>Plum, strawberry, licorice and fennel. Rich and full palate.</i>	
<b>Paul Hobbs, Cabernet Sauvignon, Napa Valley, CA 2015</b>	<b>30 / 120</b>
<i>Dark fruits of cassis and blackberry with notes of vanilla and cedar.</i>	

### COCKTAILS

<b>Vero Mango</b>	<b>12</b>
<i>Tequila, Licor 43, Masala Curry Mango, Chili Syrup, Lime, Tajine.</i>	
<b>Treat Yo Self</b>	<b>14</b>
<i>Compass Box Peat Monster, Licor 43, Amaro Cio Ciaro, Camus Cognac, Orange bitters. Barrel Aged 2 weeks.</i>	
<b>El Dorado</b>	<b>11</b>
<i>Saffron Infused Gin, Strega, Huana Soursop Liqueur, Sauternes, Orange Juice, Lime, Absinthe, Lavender.</i>	
<b>It's Always Sunny</b>	<b>14</b>
<i>Suntory Toki Whiskey, Lo-Fi Genetian Amaro, Cynar, Bourbon Vanilla, Amaro Alto Verde</i>	
<b>Sittin' In A Tree</b>	<b>13</b>
<i>Green Apple Infused Tequila, Spiced Pear Liqueur, Spiced Rum, Pommeau de Normandy, Cherry Bark Bitters.</i>	
<b>Fernet About It</b>	<b>13</b>
<i>Bourbon, Jelenik Fernet, Cherry Heering, Lo-Fi Dry, Allspice Dram, Mint Syrup, Lemon, Ginger Bitters.</i>	
<b>Happy to See Me</b>	<b>14</b>
<i>Capurro Pisco, Chenin Blanc, Creme de Banana, Gran Classico, Licor 43, Cinnamon.</i>	
<b>The Muirs</b>	<b>13</b>
<i>Scotch, Amaro Ciociaro, Coffee Liqueur, Sage Infused Cocchi Americano, Green Chartreuse, Nutmeg</i>	
<b>Tamale Lady</b>	<b>12</b>
<i>Tequila, Sotol, Vihno Verde, Ancho Reyes, Corn-Cilantro Syrup, Tortilla Bitters, Lime.</i>	
<b>Stag</b>	<b>12</b>
<i>Vodka, Cardamaro, Cocchi Vermouth di Torino, Lemon, Lychee and Almond Puree.* Contains Nuts</i>	

### DRAUGHTS

<b>Pilsner Urquell, Pilsner, Czech Republic 4.4%</b>	<b>8.5</b>
<b>Cascade, Coco Roja, Sour Ale, Sacramento, CA 8%</b>	<b>12</b>
<b>Fort Point, Resonance, Saison San Francisco, CA 7.4%</b>	<b>8</b>
<b>Mraz, Infernus, Golden Ale, Sacramento, CA 8%</b>	<b>12</b>
<b>Alvarado Street, Black Cherry Cream Ale, Monterey, CA 7%</b>	<b>9</b>
<b>Off Color, Bare Bear, Finnish Sahti, Chicago, IL 7%</b>	<b>9</b>
<b>Seven Stills, Mango Milkshake DIPA, San Francisco, CA 8.5%</b>	<b>9</b>
<b>Mother Earth, Sin Tax, Peanut Butter Stout, San Diego, CA 8.1%</b>	<b>8</b>

### BOTTLES & CANS

<b>Golden State Cider, Brut Dry, Apple Cider, Sebastopol, CA 6.5%</b>	<b>7</b>
<b>Ex Novo, Barrel-Aged Sour Ale w/Fruit, 750mL, Oregon ABV 7.8%</b>	<b>40</b>
<b>Weinstephaner, Hefeweizen, Munich, Germany 5.4%</b>	<b>7</b>
<b>Three Weavers Expatriate, West Coast IPA, Inglewood, CA 6.9%</b>	<b>8</b>
<b>Evil Twin, Cranberry Saus Baus, DIPA, 16 oz, Boston, MA, 7.8%</b>	<b>10</b>
<b>Alvarado, Sur Real, DIPA, Monterey, CA 10.5%</b>	<b>12</b>
<b>Six Points, Barrel Aged Rye, Brooklyn, NY 10.5%</b>	<b>11</b>
<b>Chimay, Barrel Aged Trappist, Scourmont, Belgium 10.5%</b>	<b>25</b>