

## WINES BY THE GLASS & ½ BOTTLE CARAFE

### BUBBLES

Glass

M.V. PROSECCO BRUT <i>Sorgente</i> , Friuli-Venezia Giulia, IT	15
M.V. CAVA "BRUT NATURE," <i>Vinyes Singulares</i> , Penedes, Spain	15
M.V. CHAMPAGNE Brut <i>Gremillet</i> , Côtes de Bar, France	24

### ROSE

Glass / Carafe

2017 ROSAT <i>Herencia Altas</i> , Catalonia, Spain	12/24
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### BIANCHI / WHITES

Glass / Carafe

2017 ALBARIÑO <i>Turonia</i> , Rias Baixas, Spain	16/32
2017 VERDICCHIO " <i>Vigna di Gino</i> ," <i>San Lorenzo</i> , Marches, IT	14/28
2018 PINOT GRIGIO <i>Villa Alpini</i> , Friuli, IT	15/30
2017 MUSCADET-SEVRE ET MAINE <i>Clos des Allées</i> , <i>Domaine Pierre Luneau-Papin</i> , Loire Valley, France	15/30
2018 MALVASIA BIANCA <i>Birichino</i> , Monterey, CA	14/28
2016 'GIRAMONDO' (ORANGE) <i>L'Acino</i> , Calabria, IT	15/30
2018 CHARDONNAY <i>Castel Sallegg</i> , Balzano, IT	18/36
2015 CHARDONNAY <i>Monticello</i> , Napa Valley, CA	25/50

### ROSSI / REDS

Glass / Carafe

<b>2016 LOVE &amp; SALT RED BLEND</b> 80% <i>Dolcetto</i> 20% <i>Refosco</i> , Santa Ynez Valley, CA	12/24
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Glass / Carafe

2017 PINOT NOIR <i>Sandhi</i> , Sta. Rita Hills, CA	21/42
2016 VALPOLICELLA CLASSICO <i>Rubinelli Vajol</i> , Valpolicella, IT	16/32
2017 SANGIOVESE <i>S- Cett</i> , ' <i>Tenuta Santa Lucia</i> ' Rubicone IGT, IT	14/28
2017 TEMPRANILLO <i>Azul y Garanza</i> , Navarra, Spain	12/24
2013 AGLIANICO DEL VULTURE DOC "LISCONE" <i>Cantine Madonna Delle Grazie</i> , Basilicata, IT	18/36
2017 MONTEPULCIANO D'ABRUZZO <i>Marramiero 'Dama'</i> Abruzzo, IT	15/30
2016 SYRAH <i>Jelly Roll 'Vecino'</i> , San Luis Obispo, CA	15/30
2017 BORDEAUX <i>Tellus Vinea</i> , Saint-Émilion, Bordeaux, France	16/32
2013 CABERNET BLEND <i>Maldonado</i> , Napa Valley, CA	18/36
2014 CABERNET BLEND <i>Robert Sinskey 'POV'</i> , Los Carneros, CA	26/49

### DRAFT

ALMANAC KOLSCH German Kolsch-Style Ale 5%, Alameda, CA	9
BEACHWOOD CITRAHOLIC IPA American IPA 7.1%, Long Beach, CA	9
CRAFTSMAN HEAVENLY HEFEWEIZEN German Hefeweizen 5%, Pasadena, CA	9
UNIBROUÉ LA FIN DU MONDE Belgian Tripel, 9%, Chambly, Quebec	9
WINDY HILL NEW ENGLAND STYLE IPA Mikkeller New England IPA, 7%, San Diego, CA	9
ALMANAC APRICOT SOURNOVA Barrel-Aged Sour 5.5%, Alameda, CA	9
GOLDEN STATE 'MIGHTY DRY' CIDER CA off-dry cider 6.3%, Sebastopol, CA	10
MIKKELLER APS 'BEER GEEK BRUNCH WEASEL' American Imperial Stout 10.9%, Denmark	10

## COCKTAILS

### CLASSIC

WHITE NEGRONI gin, Suze, Lillet Blanc	14
PENICILLIN scotch, honey-ginger, lemon	15
CORPSE REVIVER #2 gin, Lillet Blanc, Cointreau, lemon, absinthe	15
PINA COLADA white rum, fresh pineapple, coconut	14
VIEUX CARRE' rye, cognac, Carpano Antica, Benedictine	16

### LOVE & SALT CLASSIC

LADY IN THE BALLROOM... grapefruit vodka, St. Germain, red bell pepper, mint, lemon juice	15
CHAMOYADA mezcal, Cointreau, Rabararo Zucca, watermelon-chipotle syrup	15
HI NOON cachaça, lime, hibiscus syrup, basil	14
JIMMY CONWAY Sazerac rye, Rabararo Zucca, amaro Nonino, walnut bitters	15

### SUMMER

SLOW SHOW white nectarine-infused bourbon, Montenegro, organic egg white, maple	14
RETROGRADE tequila, Giffard Pamplemousse, pea flower infused Cointreau, lime	16
RIMBAUD EYES blended scotch, Strega, Lazzaroni Amaretto	15
PEPINO FRESCO Ford's gin, Suze, lemon-cucumber	14
PERLA fino sherry, Noilly Pratt, Crème de Cassis, prosecco	14
FLORISSIMO grappa, muddled strawberry, saba, Chartreuse	15

### MOCKTAILS

FRAISE LAVANDE strawberry, lavender ginger syrup, lemon juice, mint	8
SIGNORA ROSA Health Ade® pink lady apple kombucha, lemon juice, pear purée, nutmeg, honey	8
BOTONICA Fever-Tree® elderflower tonic, thyme, juniper berries, seasonal citrus	8
CHERRY POMB Health Ade® pomegranate kombucha, lime juice, cherry syrup, rosemary, agave	8

**OPEN FOR BRUNCH**  
SUNDAY 10AM-3PM