THE BUTCHER'S DAUGHTER
JUICE BAR & CAFE
NEW YORK
LOS ANGELES

BY THE GLASS

SPARKLING

CAVA BRUT NATURE $16 | $56
JANE VENTURA | RESERVA DE LA MUSICA | BAIS PEÑEDES, SPAIN 2017

BRUT ROSE OF LONGANESI $15 | $54
APRES SOL | LONGANESI | RAVENNA, ITALY 2020
*CERTIFIED ORGANIC

WHITE

SAUVIGNON BLANC $15 | $52
THE BUTCHER'S DAUGHTER | 'SASSY WHITE' | MAIPO ALTO, CHILE 2020

RIESLING $15 | $52
DOMAINE KOX | LUXEMBOURG, FRANCE, 2020
*NATURAL, ORGANIC

DURELLA $16 | $56
DANIELE PICCININ | 'MUNI' | VENETO 2019
*ORGANIC, BIODYNAMIC, VEGAN, DRY FARMED

GRENACHE BLANC / MACABEO $15 | $56
L'EFFET BLANC | LANGUEDOC, FRANCE | 2020
*ORGANIC

CHARDONNAY $15 | $56
COPAIN | 'LES VOISINS' | MENDOCINO 2017
*CERTIFIED SUSTAINABLE, VEGAN

ROSE / ORANGE

CINSAULT $14 | $48
THE BUTCHER'S DAUGHTER | 'SEXY ROSE' | VIN D'HERAULT, FRANCE 2018

TXAKOLI ROSÉ $16 | $60
TXAMPIAN | BASQUE, SP 2020
*ORGANIC

MOURVEDRE $14 | $52
GLUP!, VALLE DE ITATA, CHILE 2020
* ORGANIC

PINOT GRIGIO 'RAMATO' $16 | $56
SIMON DI BRAZZAN | FRIULI, IT 2018
*SKIN CONTACT, VEGAN, NATURAL

TREBBIANO / VERMENTINO 'ORANGE' $18 | $68
OBVIUS | TUSCANY, IT 2020
*BIODYNAMIC

RED

PINOT NOIR $15 | $52
THE BUTCHERS DAUGHTER | 'SULTRY RED' | SANTA BARBARA, CA 2017

MERLOT / MARSELAN $15 | $56
DOMAINE DE LA MONGESTINE | 'BOB SINGLAR' | PROVENCE, FRANCE 2020
*SERVED CHILLED, ORGANIC

CABERNET FRANC / MERLOT $16 | $56
LES QQUILIBRETES | 'HIRSUTE ROUGE' | DORDOGNE, FRANCE 2020
*ORGANIC, BIODYNAMIC

SANGIOVESE $17 | $60
NOELIA RICCI | 'IL SANGIOVESE' | EMILIA ROMAGNA, ITALY 2018
*NATURAL, MINIMAL INTERVENTION

MONTEPULCIANO $14 | $42
MORODER 'AION' ROSSO CORNERO | ABRUZZO, ITALY | 2019
*ORGANIC

SAKE

4 OZ GLASS / BOTTLE

YAMAHAI JUNMAI 'SILVER MOUNTAIN' $17 | $64
JUNMAI | SWEET RICE | NUTTY | MAPLE

HOYO 'FAIR MAIDEN" $19 | $72
JUNMAI | SWEET ROLLING GREENS | MUSCAT | APRICOT

DRAFTS $10

BEERS ON DRAFT 16oz

BEER FLIGHT $18
CHOOSE 4 BEERS (4oz POURS)

SEASONAL ROTATING TAP
*ASK YOUR SERVER ABOUT SEASONAL SELECTION!

GERMAN PILSNER
COMMON SPACE | 'FRESH PILS OF LA' | HAWTHORNE, CA 5.0%

BELGIAN STRONG ALE
DELIRIUM TREMENS | BELGIUM | 8.5% | *10 oz

WHITE ALE
ALLAGASH | MAINE, USA | 5.1%

IPA
BEACHWOOD BREWING | 'AMALGAMATOR' | 7.1%

SEASONAL HAZY IPA
MODERN TIMES | "COSMIC RAYS" | SAN DIEGO, CA | 6.5% | 16 oz

WHALEBIRD KOMBUCHA
WHALEBIRD | SAN LUIS OBISPO | "PURPLE RAIN" | LESS THAN 0.5%

CANS & BOTTLES

LAGER $7
HOUSE BEER | VENICE, CA | 4.8% | 16 oz

CIDER $11
SON OF MAN | 'BETI' | COLUMBIA GORGE, WA | 6% | 12 oz

NATURAL BEER $7
SOONISH | LOS ANGELES, CA
GLUTEN FREE | 4.2%

JUNESHINE HARD KOMBUCHA $11
HOPICAL CITRUS OR BLOOD ORANGE MINT | 6% | 16 oz

GOLDEN ALE $7
ATHLETIC BREWING CO | SAN DIEGO, CA | <.5%
*NON-ALCOHOLIC

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COCKTAILS

SEASONAL DRAFTS $17

BASIL PEPPERCORN MEZCALITA
BASIL AND PEPPERCORN INFUSED MEZCAL | WATERMELON | LIME | AGAVE

SPICY PEACH MARGARITA
LEMONGRASS INFUSED TEQUILA | LIME | PINEAPPLE AMARO | PEACH | SPICY AGAVE

EARL GREY PINEAPPLE MULE
EARL GREY VODKA | PINEAPPLE | APERTURE | GINGER BEER

SHAKEN & STIRRED $17

RASPBERRY BERET
GIN | LILLET ROSÉ | GENTIAN LIQUEUR | RASPBERRY | LEMON | BRUT ROSÉ

RYE DON'T YOU LOVE ME?
RYE WHISKEY | MIXED BERRIES | LEMON | GENEPY | EGG WHITE

SAN DROGO
SAN BARTOLO MEZCAL | RAICILLA DE UNA | ESPRESSO
ORGEAT | COFFEE LIQUEUR

TIPSY TIGER
OAXACAN RUM | RHUM AGRICOLE | COCONUT | THAI CHILI
CILANTRO | GINGER | LIME

NIGHTS IN SANTORINI
STARKEEPER GIN | GENTIAN LIQUEUR | SANGIOVESE | LEMON | THYME

OAXACAN OLD FASHIONED (BOOZY)
MEZCAL | FLORAL AMARO | FLAMED ORANGE OIL
ANIMA MUNDI EUPHORIA ELIXIR

MAGIC CARPET
TEQUILA REPOSADO | PEAR | LEMON | ROSEMARY | AMARO BITTERS
EGG WHITE

REBEL REBEL
TEQUILA ANEJO | LEMON | GRAPEFRUIT | FLORAL AMARO
PLUM BITTERS

BOOZE & JUICE $16

CHOICE OF SPIRIT + CHOICE OF JUICE

VODKA | GIN | RUM | TEQUILA | MEZCAL | WHISKEY

+

01 RED | 02 ORANGE | 03 YELLOW | 04 GREEN | 06 WATERFLOWER | 08 HONEY BEE
10 PURE PASSION | 13 GODDESS OF GREEN

MOCKTAILS $11

GREEN GLORY
BD "DAILY GREENS" MORINGA | MINT SIMPLE | LEMON | CLUB SODA | CELERY BITTERS

FLOWERS FOR MY HONEY
PINK PEPPERCORN | WILDLFOWER HONEY | GRAPEFRUIT | GINGER | ORANGE FLOWER WATER

HOT BEETS
BEET/GINGER/PEAR | CHIPOTLE SIMPLE | LIME | GINGER BEER | SPICED SALT RIM

*FLORAL & HERB GARNISHES GROWN & HARVESTED BY THE COOK'S GARDEN - 1033 ABBOT KINNEY BLVD.