

# white

5 oz glass / bottle

**vignobles denis anjou chenin blanc** 2022, france 14. / 58.

fresh citrus + bright minerality. notes of pear, honey, nuts with a lingering finish. round, concentrated flavors.

**loimer lois grüner veltliner** 2022, france 14. / 58.

aromatic & lively. bursting with crisp flavors. extremely dry white with great mouth watering acidity.

**manuel d'amaro albariño** 2023, spain 18. / 74.

intense notes of stone fruits & white flowers with complex & subtle hints. fresh, powerful & silky.

**tramin pinot grigio** 2022, italy 56.

aromas of citrus fruits, pears, apples & white flowers. rich & velvety balanced by refreshing acidity leading.

**olivier riviere vinos "la bastid" rioja** 2020, spain 88.

a blend of viura & garnacha blanca. young, fresh, aromatic, fruit driven with floral notes with a light & fresh palate.

**domaine dutron pouilly-fuissé** 2022, france 98.

barrel fermented with native yeasts. elegant nose, notes of white fruits, toasted almonds & a beautiful minerality.

**claudie riffault sancerre "les boucauds"** 2022, france 121.

sashays around the mouth. rich & rounded, with tropical aromatics of melon, pear & pineapple plus white flowers.

**drouin chablis** 2022, france 127.

crisp, focused bouquet with hints of pressed white flowers & wet stone. balanced & lovely with a charming, precise finish.

# rosé

5 oz glass / bottle

**les andrets bandol rosé** 2023, france 14. / 62.

classic bandol: richness & a full-bodied character, strawberry, tangy orange & citrus acidity with a pinch of pepper.

**figuiere magali rosé** 2023, france 14. / 62.

true coastal provence in style: fruity with hints of orange peel & white flowers. bright & refreshing acidity & salty minerality.

# red

5 oz glass / bottle

**allan scott pinot noir** 2022, new zealand 13. / 54.

long & luxurious palate feel will remind you of your favourite cherry jam colliding with that warm dark cup of black tea.

**albet i noya "les timbes" penedes** 2021, spain. 15.50 / 64.

pleasant aromas of ripe fruit, spices, creamy oak, toasty notes & a hint of cocoa. hints of ripe fruit & good acidity.

**anne pichon grenache noir vielle vignes** 2022, france 17.50 / 70. rich, spicy & concentrated. bursting with notes of violets, kirsch, blueberry, cracked pepper, and, fittingly, wild herbs (known as sauvage)

**cuevas de arom "altas parcelas" garnacha** 65.

2020, spain. elegant + fresh, bold. wild raspberry + cherry. velvety tannins, good complexity + intensity.

**pico maccario "lavignone" barbera** 2021, italy 54.

bouquet of cherry, plum, and red berries. complex, of good structure, harmonious & prolonged. soft tannins.

**dirigutti proyecto las compuertas malbec** 2021, argentina 74. pure, floral & intense, aromas of violets & brambles, crisp & juicy blackberry, spicy acidity & a long finish.

**picaro del aguilla tinto** 2020, spain 99.

"juicy, velvety & aromatic. superb, elegant & powerful. côte-rôtie-like notes of smoked meat & violets." – robert parker 95

# sparkling

**naonis prosecco** italy 750 ml bottle 41.

fragrant & fruity nose, crisp acidity with fruits & cream.

**les caves du prieuré crémant de bourgogne brut** 57.

france. a blend of chardonnay & pinot noir made traditional méthode champenoise: racy minerals, floral aromas.

**champagne leclerc brient brut** france 197.

lemony acidity, light + fresh. firm dry finish. organic.

# beer

**kizakura brewery:** 9. (350 ml can) "lucky dog" session IPA

"lucky cat" japanese white ale with yuzu & sansho pepper

**yoho brewery:** 9. (11.75 oz. can) ao-oni "blue devil" IPA

yona yona "night after night" pale ale

"sakura mochi" stout

suiyoubi no neko "wednesday's cat" white ale

"sorry sessions" yuzu salt ale

craftosaurus pale ale

**hideji:** kuri kuro dark chestnut ale 10. (300 ml bottle)

**nova brewing:** 10. (16 oz. can)

ginjo 7 blonde ale (sake yeast), ginjo 7 tripel

**zaku sake brewery:** sakekasu hazy IPA 9. (300 ml bottle)

# green tea

loose leaf. proud to serve sugimoto tea: organically grown by a family run farm in japan. hand-tended & harvested!

**sen cha fukamushi** 6.5 long steamed, savory finish.

**gyokuro** 7.5 shade grown, first harvest, sweet + umami.

**kuki cha** 6.5 young stems instead of leaves, low caffeine.

**hoji cha** 6. roasted stem tea, lower caffeine, full body.

**genmai cha** 6.5 nutty blend of leaves, toasted brown rice.

**genmai cha matcha** 6.5

toasted rice tea with stone-ground matcha powder.

## other tea

**organic dattan soba-cha roasted buckwheat tea** 8.5  
caffeine/gluten free, earthy & nutty, full of antioxidants.

**organic gobo-cha toasted burdock root tea** 7.

caffeine/gluten free, peppery, rich in vitamins & minerals.

**green garden rooibus** 6.5

**organic irish breakfast or chamomile herb** 5.5

**organic black ginger root tea** 6.

# sips

**izanami organic blend from local aroma coffee** 5.

post-roast blend: sumatra, guatemala, new guinea, nicaragua

**cold brew iced matcha** 4.5 unsweetened, hand-shaken

**choya ume (plum) or yuzu sodas** 3.5

**local zia/raiz infusion root beer or ginger ale** 3.5

**green or black iced tea** 3.

**mexican coca cola or sparkling water** 4.5