

white

5 oz glass / bottle

conde villar alvarinho 2015, portugal 9. / 35.

complex, excellent crisp acidity, citrus highlights

ronchi pinot grigio 2015, italy 12.50 / 46.

full bodied, dry, floral aromas with hint of pear & apple

pikes hills & valleys riesling 2014, australia 11. / 49.

not a sweet riesling: fresh, crisp, dry, bright acidity, lime

antica masseria fiano 2015, italy 12. / 45.

ancient grape from campania in southern italy, finely balanced aromas, body & acidity, toasted almond finish

loimer lois grüner veltliner 2015, austria 13. / 53.

lois (rhymes with "choice") named after the village in the kemptal DAC. purely aromatic, lively, spicy, perky acidity

txakoli agerre 2015, spain 14. / 54.

100% hondarribi zuria from the basque region of spain, crisp & refreshing, citric notes with good acid & minerality

mâcon fuissé / vinzelles 2015, france 16. / 64.

100% chardonnay, fresh bouquet of wildflowers & roses, with notes of pine & fennel. beautifully balanced fruit & acid

brochard sancerre 2014, france 17. / 80.

100% sauvignon blanc, aged on lees in stainless steel tanks for a crisp & lively, with citrus & floral nuances

shaw & smith M3 chardonnay 2014, australia 68.

beautifully complex nose of lemon and stone fruit, elegant palate with creamy finish, superb balance

sparkling

bunny natural sparkling sake japan 21.

300ml. pure junmai sake bottled "methode champenoise" with a fine yeastiness and delicate bubbles

gran gesta cava brut rosé reserva spain 12. / 48.

methode traditionnelle champenoise with native yeasts & indigenous trepat grapes = tiny bubbles, crisp & bright

szigeti gustave klimt blanc de blanc 2011, austria 72.

dry, fresh vibrant structure of crunchy apples over juicy peaches, crisp refined acidity & balanced fruit intensity.

rosé

5 oz glass / bottle

le figuier rosé 2016, france 10.5 / 42.

classic provence rosé: elegant nose, bright perfection

tournon rosé 2016, australia 12. / 45.

a new vinyard from france's famed chapoutier. provence style, crisp & bright, great balance of fruit & acidity

loimer rosé 2016, austria 14. / 56.

80% zweigelt/20% pinot noir. slightly bolder, medium body, big finish. floral & fruit, a rosé for red wine lovers

red

5 oz glass / bottle

legado Muñoz tempranillo 2016, spain 9. / 35.

100% tempranillo from 30 year old vines. aromas of cherry & plum with hints of espresso & bitter chocolate. juicy & exuberant black fruit tones, lively & fresh finish

beau rivage bordeaux 2015, france 10. / 40.

one of the oldest bordeaux brands, since 1870. merlot cabernet blend, fragrant & fruity with a firm structure

cicchitti primmo 2014, argentina 10. / 40.

estate grown malbec, native yeasts, 6 months age in barrel. good body, smooth tannins, hints of plums

ronchi di Pietro refosco 2013, italy 12.75 / 53.

refosco is a native grape of the friuli region, grown in the colli orientali zone, full firm body, dry, slightly tannic

lunar apogé cotes du rhone 2015, france 13. / 53.

certified organic & biodynamic. medium bodied, silky texture, good fruit intensity & firm tannins on the finish

onix priorat 2013, spain 15. / 60.

unoaked blend of garnacha & carinena from the priorat. lovely mineral nose, nicely layered, intensely flavored

vinaceous snake charmer shiraz 2013, australia 43.

australia. wonderfully rich, layered. berries and spice on the nose, finishes soft, long & silky with toasted oak

lawson pinot noir reserve 2012, new zealand 60.

superb red berry & cherry notes balanced by spicy oak, rich, ripe, powerful yet elegant

beer

proud to serve japanese microbrews!

yoho yona yona “night after night” pale ale 7. can
medium bodied, citrus meets quality cascade hops

yoho ao-oni “blue devil” india pale ale 7. can
superb IPA with balanced bitterness from the hops

yoho suiyoubi no neko “wednesday’s cat” 7. can
belgian wheat beer with hints of orange peel & coriander

yoho “sorry sessions” yuzu salt ale 7. can
brewed with yuzu citrus pulp and sea salt: refreshing!

yoho “sorry sessions” umami IPA 7. can
brewed with dried bonito for more complex flavors!

baird brewing red rose amber ale 9. bottle
richly fruity & malty, yet crisp & dry

baird brewing temple garden yuzu ale 9. bottle
spicy aroma with tart flavor of yuzu fruit from a temple

baird brewing dark sky imperial stout 9. bottle
a veritable tempest of roasted malt & pungent hops

kuri kuro dark chestnut ale 9. bottle
sweet, nutty & velvety. smooth chestnut flavors

buy the kitchen a 6-pack

reward the hard-working kitchen staff. 6.

draft beer

10 oz. pour

co-edo “ruri” premium pilsner 9.5
super smooth pilsner pairs with all foods

co-edo “shiro” hefeweizen 9.5
light-bodied elegant wheat beer with fruity notes

co-edo “kyara” india pale lager 9.5
aromatic hops, spicy citrus, refreshing bitterness. made
with 6 different malts for maximum flavor

seasonal rowley farmhouse ales 7.5

seasonal la cumbre brewing 5.5

draft beer tasting flight

choose any three 5-oz fresh tastes 16.

green tea

loose leaf, served by the pot. proud to serve sugimoto
tea: organically grown by a family run farm in japan.
hand-tended & harvested “green” green tea!

sen cha fukamushi 4.5

longer steaming, balanced sweet & bitter, savory finish
gyokuro 5.5

shade grown, first harvest, sweet with true umami

kuki cha 4.5

sweet young stems instead of leaves, lower in caffeine
hoji cha 4.

smooth, roasted twig tea with lower caffeine

genmai cha 4.5

nutty blend of tea leaves, toasted brown rice

genmai cha matcha 4.5

toasted rice tea with stone-ground matcha powder

green chai 4.5

green tea, ginger, cinnamon, cardamom, almonds

other tea

organic soba-cha roasted buckwheat tea 4.

caffeine/gluten free, earthy & nutty, full of antioxidants

organic gobo-cha toasted burdock root tea 4.

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

green garden rooibus 4.5

caffeine-free, blended with orange, carrot & beet

organic irish breakfast or chamomile herb 3.5

organic black ginger root tea 4.

sips

house-made ginger lemon soda 3.5

house-made sparkling rosemary limeade 3.5

local zia/raiz infusion root beer or ginger beer 3.5

green or black iced tea 3. mexican coca cola 3.

espresso 3. macchiato / americano 3.5

cappuccino / latte 4. hot chocolate 4.

mocha 4.5 / matcha latte 4.5 extra shots 1.5

available hot/iced; cow, almond milk / de-caf