

# white

5 oz glass / bottle

- brunn “ried stein” grüner veltliner** 2021, austria 12. / 51.  
bright, crisp + zesty with citrus + stone fruit. great minerality.
- vignobles denis anjou chenin blanc** 2021, france 14. / 58.  
fresh citrus + bright minerality. notes of pear, honey, nuts with a lingering finish. round, concentrated flavors.
- parpinello vermentino “ala blanca”** 2021, italy 14.50 / 59.  
“ala blanca” means white wing in italian, in this case seagulls flying overhead. juicy, fresh & bright acidity & fruit.
- tramin pinot grigio** 2021, italy 56.  
aromas of citrus fruits, pears, apples & white flowers. rich & velvety balanced by refreshing acidity leading.
- maison chanzy bourgogne chardonnay** 2020, france 69.  
fermented in stainless & aged 10 months in neutral barrels. creamy & lush with a lovely mineral freshness & a firm finish.
- domain de courbissac “l’orange”** 2021, france 83.  
organic grapes, natural yeasts. unfiltered + unfiltered, vegan. slightly funky nose, notes of dried fruit, exotic spices, herbs.
- louis moreau & fils chablis** 2021, france 84.  
100% chardonnay. fresh, lively & mineral. aromas of fruits, flowers, of butter or spices. dry with a perfect finish.
- brochard sancerre** 2020, france 90.  
100% sauvignon blanc, aged on lees in stainless steel tanks for a crisp & lively palate, with citrus & floral nuances.

# rosé

5 oz glass / bottle

- les andrets bandol rosé** 2021, france 14. / 62.  
classic bandol: richness & a full-bodied character, strawberry, tangy orange & citrus acidity with a pinch of pepper.
- figuiere magali rosé** 2021, 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

- villa calcinaia “cappone” chianti classico** 12. / 48.  
2019, italy. organic. red cherry + cranberry notes, smooth medium-bodied, soft tannins + bright acidity.
- cuevas de arom “altas parcelas” garnacha** 15.50 / 65.  
2020, spain. elegant + fresh, bold. wild raspberry + cherry. velvety tannins, good complexity + intensity.
- zarihs by borsao** 2018, spain 16. / 66.  
full-bodied with a plush, soft structure. dark berries, wood smoke & notes of espresso. big & powerful.
- pico maccario “lavignone” barbera** 2019, italy 54.  
bouquet of cherry, plum, and red berries. complex, of good structure, harmonious & prolonged. soft tannins.
- alvar de dios hernandez “tio uco”** 2018, spain 55.  
organic. tempranillo/garnacha blend. high acidity, dry, medium tannins, red cherry & red plum, spice & cedar.
- chateau relais de la poste malbec** 2018, bordeaux 62.  
deep bouquet of blackberries & soft notes of oak. rich & powerful, generous fruit, firm tannins & cleansing acidity.
- janasse côtes du Rhône villages “les garrigues”** 133.  
2018, france. 100 year old vines. organic + biodynamic. juicy, supple, plush with vibrant tannins + a long silky finish.

# sparkling

- naonis prosecco italy** bottle 41.  
fragrant & fruity nose, crisp acidity with fruits & cream. 750ml
- 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 brian brut** france 197.  
lemony acidity, light + fresh. firm dry finish. organic. 750 ml.

# beer

- nova:** ginjo 7 hybrid beer (sake yeast) 10. (16-oz. can)
- kizakura brewery:** 9. (350 ml can) “lucky dog” session IPA, “lucky cat” japanese white ale with yuzu & sansho pepper
- yoho brewery:** yona yona “night after night” pale ale, ao-oni “blue devil” india pale ale, “tokyo black” porter, suiyoubi no neko “wednesday’s cat” white ale or “sorry sessions” yuzu salt ale 9. (11.75 oz. can)
- hideji:** kuri kuro dark chestnut ale 10. (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  
sweet young stems instead of leaves, lower in caffeine.
- hoji cha** 6. roasted stem tea, lower caffeine, full body.
- genmai cha** 6.5  
nutty blend of tea leaves, toasted brown rice.
- genmai cha matcha** 6.5  
toasted rice tea with stone-ground matcha powder.
- green tea chai** 6.5

## other tea

- organic soba-cha roasted buckwheat tea** 7.  
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** 4.5