

# white

5 oz glass / bottle

**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.

**peyrat graves blanc** 2019, france 15. / 59.

yellow flowers, quince & mango. very mineral nose.

**tramin pinot grigio** 2021, italy 56.

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

**olivier riviere vinos “la bastid” rioja** 2019, spain 88.

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

**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.

**domaine dutron pouilly-fuissé** 2021, france 98.

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

# 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.

**allan scott pinot noir** 2020, 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.

**cuevas de arom “altas parcelas” garnacha** 15.50 / 65.

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

**pico maccario “lavignone” barbera** 2019, italy 54.

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

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

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

**dirigutti proyecto las compuertas malbec** 2021, argentina

74. pure, floral & intense, aromas of violets & brambles, crisp & juicy blackberry, spicy acidity & a long finish.

**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 briant 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” IPA, “tokyo black” porter, suiyoubi no**

**neko “wednesday’s cat” white ale or “sorry sessions”**

**yuzu salt ale, craftosaurus 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 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