

white

5 oz glass / bottle

montevetrano “core” 2017, italy 14. / 50.

equal parts fiano & greco, scents of white blossoms, peach & tangerine, tangy notes of citrus zest, round & full body.

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.

noblaie chante le vent chenin blanc 2020 16.50 / 58.

white chinon (chenin blanc) is super rare, with only 2% of the AOC planted. beautiful freshness & mineral complexity.

palacios “louro” godello 2020, spain 17.50 / 63.

organic. fruity & fresh but voluptuous at the same time. fatty, which melts into a complex wine with saline minerality.

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, italy 69.

fermented in stainless & aged 10 months in neutral barrels. creamy & lush with a lovely mineral freshness & a firm finish.

louis moreau & fils chablis 20XX, 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

laureano gomez pinot noir 2018, argentina 13. / 52.

fragrant nose of cherries. in the mouth, soft & delicate, with a refreshing & balanced acidity. good complexity & length.

zarihs by borsao 2018, spain 16. / 66.

very full-bodied with a plush, soft structure. dark berries, wood smoke & notes of espresso. powerful.

lunar apogé lirac 2019, france 18. / 74.

biodynamic. heady, powerful, warm & fiery. raspberries, spices, smoke, truffles, herbs.

pico maccario lavignone barbera 2019, italy 54.

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

alvar de dios hernandez “tio uco” 2018, spain 55.

organic & fermented with indigenous yeasts. 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.

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 brient 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: “lucky dog” session IPA, “lucky cat”

japanese white ale with yuzu & sansho pepper or “lucky

chicken” japanese red IPA 9. (350 ml can)

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

french press iconoclast coffee 4.5

locally roasted, blend of tanzania, columbia + rwanda

french press iconoclast seasonal blend 5.

washed ethiopia. tasting notes: floral, key lime, black tea

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 3.