

RED



Cabernet Sauvignon 2023 Kumusha (West Cape, South Africa)	9	32
Bordeaux 2019 Chateau Saint Aubin (Bordeaux, France)	9	32
Negrette 2022 Chateau la Colombiere (Fronton, France)	13	44
Grenache Blend 2022 Cochon (Sonoma County, California)	13	44
Aglianico 2020 Musto Carmelitano (Mashito, Italy)	15	45
Syrah 2021 Alain Graillot (Zenata, Morocco)	16	55
Xinomavro 2021 Alpha Estates (Amyndeo, Greece)	18	60
Pinot Noir 2020 Maritana (Russian River, California)	19	71
Areni 2019 Yacoubian-Hobbs (Rind, Armenia)	20	75

WHITE

Chardonnay 2022 Slo Down Wines (Napa, California)	9	32
Xarel-lo 2023 Vins El Cep (Barcelona, Spain)	11	38
Pinot Blanc 2023 Cochon (Russian River, California)	12	43
Riesling 2022 Dr. Loosen (Mosel, Germany)	13	45
Sauvignon Blanc 2022 Te Mata (Hawke's Bay, New Zealand)	14	51
Sancerre 2022 Ronsard (Sancerre, France)	17	63
Chablis 2022 Domaine Chantemerle (Chablis, France)	18	65
Viognier 2023 Cristom (Willamette Valley, Oregon)	20	75

ROSE + RANGE

Rosé 2022 Chamisal (Napa, California)	11	37
Orange 2023 Tinto Amorio (Healdsburg, California)	15	50

SPARKLE + SWEET

Prosecco 2023 Corvezzo (Veneto, Italy)	10	36
Moscato d'Asti 2022 Luigi Vico (Caselli, Italy)	12	43
Brut Rosé 2021 Murgo (Sicily, Italy)	13	48
Zinfandel Pet Nat 2023 Breaking Bread (Sonoma, CA)	15	55

Have Any Glass Wine as Part of a Flight: 3 wines for \$25, 5 wines for \$35

BEER

<i>Draft</i>		
German Pilsner East Village Brewing Co. (San Diego, CA) 4.9%	8	
Hard Apple Cider East Village Brewing Co. (San Diego, CA) 7.8%	7	
<i>Bottle</i>		
Pilsner Modelo Especial 4.4%	6	
Lager Michelob Ultra 4.2%	6	
IPA Stone Brewing (Escondido, California) 6.9%	6	
Oatmeal Stout Samuel Smith (England) 5%	8	
Hefe Weizen Ayinger (Germany) 5.1%	8	
Chocolate Stout Samuel Smith (England) 5%	8	

MIXED DRINKS

Mojito Sabé (Netherlands) 13.3%	11
Margarita Sabé (Netherlands) 13.1%	11
Moscow Mule Sabé (Netherlands) 13.1%	11
Aperol Spritz The Campari Group (Padua, Italy) 11%	13
Blood Orange Spritz Momenpop (Napa, California) 17%	13

FOOD



Mixed Nuts & Olives	5
Cashews and almonds with olives	
Bread with Oil & Vinegar	6
Lightly toasted bread with buttery olive oil and zesty balsamic vinegar	
Pita & Za'atar Dip	9
Warm pita served with a za'atar greek yogurt dip	
Moroccan Meatballs	13
Topped with Ras el Hanout. Served with toasted bread and a side of harissa	
Patatas Bravas	13
Spanish style fried potatoes	

ZERO PROOF

Soda <i>Coke, Diet Coke, Sprite</i>	4
Still Water <i>Evian 500 mL</i>	5
Sparkling Water <i>Perrier 330 mL</i>	5
N/A IPA <i>'Run Wild' Athletic Brewing Co. (USA)</i>	6
N/A Sparkling Rose <i>Naughty (Spain)</i>	9 30
N/A Blanc de Blancs <i>V.no (South Australia)</i>	28

BOTTLE SHOP LIST

<i>Red</i>	
Niellucciu/Sciaccarellu Blend <i>2021 Domaine Vetriccic (Aghione, Corsica)</i>	38
Mourvedre Blend <i>2022 Domaine du Somail (Minervois, France)</i>	44
Carignan <i>2021 Camins 2 Dreams (Santa Barbara County, California)</i>	50
Sangiovese <i>2021 Miner Family Wines (Mendocino County, California)</i>	52
Nebbiolo <i>2021 Acri Wine Co. (San Diego County, California)</i>	59
Valdiguie-Barbera <i>2021 Billy D / Ramble (Mendocino County, California)</i>	60
Chateauneuf-du-Pape <i>2022 Domain de Panisse (CNdP, France)</i>	90
Syrah <i>2019 Christophe Billon (Côte-Rôtie, France)</i>	97
<i>White</i>	
Gruner Veltliner <i>NV Bauer (Niederosterreich, Austria)</i>	36
Chardonnay <i>2020 Maritana (Russian River Valley, California)</i>	63
Roussane <i>2022 Domaine des Pierres Seches (Rhône, France)</i>	65
Viognier <i>2021 Lismore Estate (Western Cape, South Africa)</i>	75
<i>Sparkling</i>	
Champagne - Demi-bottle <i>NV Monthuys (Champagne, France)</i>	26
Champagne <i>NV Monthuys (Champagne, France)</i>	51



HAPPY HOUR

Mon-Sun 3-6pm (Closed Tue)

\$10 CAN COCKTAILS—

- Mojito**
Sabé (Netherlands) 13.3%
- Margarita**
Sabé (Netherlands) 13.1%
- Moscow Mule**
Sabé (Netherlands) 13.1%

\$8 WINE—

- Red – Grenache/Syrah**
'20 Domaine de Montine (Cotes-du-Rhone, France)
- White – Chardonnay**
'22 SLOdown (Napa, CA)
- Sparkling – Prosecco**
'23 Corvezzo (Veneto, Italy)

\$5 BEER+CIDER—

- Modelo Especial**
- Stone IPA**
- Michelob Ultra**
- Hard Apple Cider**
East Village Brewing Co. (San Diego, CA) 7.8%