

SPECIALTY COCKTAILS

\$20

ANSWER

cazadores blanco tequila, chipotle, gava, watermelon

BLUSH

hendrick's gin, lychee, lemon

ROYAL

tito's vodka, yuzu, lavender, elderflower tonic

SOLID

maker's mark bourbon, orange, ginger

PANACEA

woodinville rye, carpano dry vermouth, pineapple-turmeric, galangal

HARMONY

montelobo mezcal washed sesame, astral blanco, averna, basil, pear

HALAYA

pilippino rum infused ube, thai palm sugar, pineapple

ESPRESSO HOJICHA

ketel one, espresso-hojicha, borghetti

NON ALCOHOLIC

PURITY

cucumber, mint, lemongrass

\$12

REFLECTION

pomegranate, cranberry, kalamansi, rose water

\$12

PRIMA PAVÉ BRUT ROSÉ

\$18

WINES BY THE GLASS

SPARKLING

HENRI CHAMPLIAU

'Petrone,' Blanc de Blancs, Brut, FR NV

\$18

CHAMPAGNE, Veuve Clicquot

'Yellow Label', Brut, Reims NV

\$32

BRUT ROSÉ, Loimer,

Niederösterreich, Austria NV

\$26

CHAMPAGNE, Ruinart (375ml)

Blanc de Blancs, Brut, FR NV

\$80

WHITE

CHABLIS, Domaine Boudin

Burgundy, FR 2022

\$22

GRILLO, Feudo Montoni

Cammarata – Sicily, Italy 2022

\$17

ALBARIÑO, Bodegas Corisca

Rias Baixas, SP 2021

\$18

SAUVIGNON BLANC, Saget La Perrière

Puilly-Fumé, Loire Valley, FR 2022

\$23

ROSÉ

MAISON SAINT AIX,

Coteaux d'Aix en Provence, FR 2022

\$18

RED

PINOT NOIR, STARR Wines, 'Brooks Winery – Private Label,'

Willamette Valley, OR 2022

\$21

BORDEAUX BLEND, Château Paradis Casseuil

Bordeaux, FR 2020

\$19

CABERNET SAUVIGNON, Hardin

Napa Valley, California 2021

\$24

PINOT NOIR, Régis Bouvier

'Les Longeroies Vieilles Vignes,' Marsannay-Burgundy, FR 2018

\$26

GRENACHE/SYRAH, Domaine Vallot

Côtes-du-Rhône, FR 2021

\$20