

## SPECIALTY COCKTAILS

\$20

### UNITY

*glenmorangie triple cask, pomme verte, warm spice syrup, cranberry*

### PRESTIGE

*bacardi rum, ume plum, lemongrass, fee foam*

### BLUSH

*wheatley vodka, lychee, lemon*

### REBIRTH

*cazadores blanco, pomegranate, lemon, fire bitters*

### FUSION

*roku gin, strega, strawberry, thai basil*

### ROYAL

*alb vodka, yuzu, lavender, elderflower tonic*

### EMBER

*maker's mark bourbon, caramel, pear bitters, miso*

### VIGOR

*montelobos mezcal, almatitan blanco, campari, pineapple, coconut*

### TRANQUILITY

*woodinville rye, oolong tea, kalamansi, lemongrass*

### ESPRESSO HOJICHA

*wheatley vodka, espresso-hojicha, espresso liqueur*

## NON ALCOHOLIC

### REFLECTION

*pomegranate, cranberry, rose water*

\$12

### PRIMA PAVÉ

*rosé brut*

\$19

### PURITY

*cucumber, mint, lemongrass*

\$12

### SERENITY

*toasted rice milk, coconut*

\$12

### FRENCH BLOOM

*rosé*

\$22

## WINES BY THE GLASS

### SPARKLING

#### HENRI CHAMPLIAU

*'Petronne,' Blanc de Blancs, Brut, France NV*

\$18

#### ROEDERER ESTATE ROSÉ

*Brut, Anderson Valley California NV*

\$25

#### GOSSET

*Brut, France NV*

\$34

#### MOËT & CHANDON CHAMPAGNE 187ml

*Impérial Brut*

\$38

### WHITE

#### CHABLIS, Vincent Damp

*Burgundy, France 2024*

\$25

#### CHARDONNAY, Flowers

*Sonoma Coast, California 2024*

\$29

#### PINOT BIANCO, Elena Walch

*Alto Adige, Italy 2024*

\$20

#### PINOT GRIGIO, Rottensteiner

*Alto Adige, Italy 2024*

\$17

#### RIESLING, Hugel

*'Classic,' Alsace, France 2024*

\$18

#### SANCERRE, Domaine Pierre Martin

*'Vigneron De Chavignol,' Loire Valley, France 2025*

\$25

### ROSÉ

#### CÔTES DE PROVENCE, Chateau Minuty

*'Prestige' France 2025*

\$17

### RED

#### BORDEAUX, Mouton Cadet

*'Cuvée Héritage,' Bordeaux, France 2022*

\$21

#### CABERNET SAUVIGNON, Hardin

*Napa Valley, California 2024*

\$24

#### GRENACHE, Domaine de Beurenard

*'Le Petit Renard,' Rhone, France*

\$16

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

*Willamette Valley, Oregon 2024*

\$22

#### SANGIOVESE, Bibbiano

*'Chianti Classico DOCG,' Tuscany, Italy 2024*

\$19

#### TEMPRANILLO, Mibal

*'Tinto Joven,' Ribera del Duero, Spain 2024*

\$19