



– WINES BY THE GLASS –

RED

Jordan, Cabernet Sauvignon, Alexander Valley, California	20
Patz & Hall, Pinot Noir, Sonoma Coast	18
Meiomi, Pinot Noir, California	12
Rodney Strong, Cabernet Sauvignon, Sonoma Coast	10
Chehalem, Pinto Noir, Willamette Valley, Oregon	11
Carol Shelton “Wild Thing”, Zinfandel, Mendocino, California	9

WHITE

Santa Margherita, Pinot Grigio, Trentina-Alto Adige	11
Kim Crawford, Sauvignon Blanc, Marlborough	10
Sonoma Cutrer, Chardonnay, Russian River Valley	10
Mionetto, Prosecco, Brut (187ml)	10
Lorenza Rose, St. Helena, California	10

– SAKE –

Rihaku, Wandering Poet	70
Medium Dry, with notes of banana and melon flavor	
Rihaku, Dreamy Cloud (unfiltered)	65
Off-Dry, with notes of ripe plums and nuts flavor	
Dewatsuru Demon Dancer (187 mL)	16
Dry, with notes of apples and orange blossoms. Clean finish	

– HALF BOTTLES –

Ridge Estate, Cabernet Sauvignon, Santa Cruz, 2016	110
Veuve Cliquot ‘Yellow Label’, Champagne, NV	60
Selbach Oster, Kabinett, Riesling, Mosel, 2013	30
Frog’s Leap, Savignon Blanc, Rutherford, 2017	26

– FULL BOTTLES –

SPARKLING	
Dom Perignon, Champagne, 2006/2009	320
Bollinger, Rose, Brut, Champagne, NV	200
Veuve Clicquot ‘Yellow Label’, Champagne, NV	110
Schramsberg, Rose, Brut, North Coast, 2015	90
Tenuta, Stella Ribolla Gialla Spumante, Friuli-Venezia, NV	60

CHARDONNAY

Olivier Leflaive Chassagne-Montrachet, Cote De Beaune, 14/15	200
Kistler Chardonnay “Les Noisetiers” Sonoma Coast, CA ,17/18	170
Shafer ‘Red Shoulder Ranch’, Carneros, 2017	135
Duckhorn, Napa Valley, 2017	80
Rombauer, Caneros, 2017	73
Sonoma Cutrer, Russian River Valley, 2016	48

SAUVIGNON BLANC

Cloudy Bay, Marlborough, 2018	60
Frog’s Leap, Napa Valley, California, 2018	55
Kim Crawford, Marlborough, 2018	48

PINOT GRIGIO

Domaine Weinbach, Alsace, 2011/2014	88
Cakebread, Napa Valley, 2018	62
Santa Margherita, Trentina-Alto Adige, 2017	53

OTHER INTERESTING WHITES

JJ Prüm, Riesling, Kabinett, Mosel, 2011	55
Davide Tradicion Albarino, Rias Baixas, Spain, 2017	48
W. Laurenz “Gruner Veltliner”, Kremstalregion, Austria, 17/18	40

ROSE

Lorenza Rose, St. Helena, California, 2018	48
Chateau de Segries, Tavel, 2017	48
Fisher Vineyard ‘Unity’, Napa Valley	43

RED BLENDS

Joseph Phelps ‘Insignia’, Napa Valley, 2014	420
Continuum, Oakville, 2012/2013	395
Jarvis ‘Lake William’, Napa Valley, 2012	290
Shafer SLD ,1.5 Stags Leap District, Napa Valley, CA.15/16	240
Chateau Le eMoulin, Pomerol, 2004	170
The Prisoner, Napa Valley, 2018	150
Paraduxx, Napa Valley, 2016	135

CABERNET SAUVIGNON

Ridge “Monte Bello” Santa Cruz Mtns, California, 2016	385
Silver Oak, Napa Valley, 2014	275
Heitz Cellar ‘Trailside’, Napa Valley, 2013	260
Ridge “Estate” Santa Cruz Mtns. California, 2016	200
Jordan, Alexander Valley, 2015/2016	175
Caymus, Napa Valley, 2018	150
Mt. Veeder, California, 2016	100
L’Ecole 41, Columbia Valley, WA. 2015	80
Rodney Strong, Sonoma County, 2016	48

PINOT NOIR

Kosta Browne, Russian River Valley, 2017	230
Sea Smoke “Southing” Santa Barbara, California, 2017	180
Trisaetum, Ribbon Ridge, 2016	110
Domaine Faiveley “Mercurey”, Mercurey, Burgundy, France, 2016	85
Patz & Hall “Sonoma Coast” Sonoma, California, 2016	85
Chehalem, Willamette Valley, Oregon, 2017	70
Meiomi, California, 2016/2017	55

SYRAH

Dumol “Wild Mountainside”, Russian River Valley, CA, 2017	180
St. Cosme Chateauneuf-du-Pape, Rhone Valley, France, 2016	165
St. Cosme Crozes-Hermitage, Rhone Valley, France 2017	80

ZINFANDEL

Ridge “3 Valleys”, Sonoma County, California, 2016/17	85
Carol Shelton “Rocky Reserve” Sonoma County, CA, 2016	65
Carol Shelton “Wild Thing”, Mendocino County, CA, 2016	48

OTHER INTERESTING REDS

Vietti Barolo “Castiglione” Piedmont, Italy 2015	125
Caparzo Brunello di Montalcino, Tuscany, Italy 2014	110
Vietti Nebbiolo “Perbacco” Pledmont, Italy 2016	75
Fattoria Selvapiana Bucerchiale, Chianti DOCG, 2012	72
Milbrandt, Merlot, Wahluke Slope, 2012	48
Bodega Noemia “A Lisa” Malbec, Patagonia, Chile, 17/18	45

– COCKTAILS –

BEEHIVE OLD FASHIONED

Henry Mckenna Single Barrel Bourbon paired with Local Honey, Bitters, and Orange.

CLASSIC MANHATTAN

High West Double Rye accompanied by Antica Sweet Vermouth and Seasonal Bitters.

CUCUMBER BASIL MARTINI

Hendricks Gin with fresh muddled English cucumber, Basil, Lime juice, and Simple syrup. Perfect balance of sweet to make the cucumber shine through.

DIRTY BLUE MARTINI

Grey Goose Vodka with a touch of dry vermouth, olive juice, and blue cheese stuffed queen olives.

PROMONTORY MULE

Alpine Vodka, fresh lime juice, ginger beer and a touch of Canton ginger liqueur.