

CRAFTBEER

SMALL (12oz.) 8

STONE, IPA, San Diego, CA

7.7%, This classic pale ale embodies the west coast style, brimming with hops

UNIBROUE, LA FIN DU MONDE, BELGIAN-STYLE TRIPEL, Chambly, Quebec

9.0%, Mildly yeasty with a complex palate of malt, fruit and spice with a smooth, dry finish

TRUMER, PILSNER, Berkeley, CA

4.9%, This European-style pilsner is dry & crisp, with well-integrated hops

LA CHOUFFE, BLOND ALE, Achouffe, Belgium

8.0%, Unfiltered blonde, re-fermented in the bottle. It is pleasantly fruity, spiced with coriander, and with a light hop taste

COEDO, SHIKKOKU, BLACK LAGER, Kawagoe, Japan

5.0%, dark, toasty grain-forward brew with a surprisingly light flavor profile

ORIGINAL SIN, HARD CIDER, NY 6.0%

6.0%, Very light body, similar to that of white wine.

Tartness leads the way; soft with a bite

LARGE (22 oz.) 22

AVERY, APRICOT SOUR, Boulder, CO

7.3%, A barrel-aged brew bursting with apricot aroma and flavor

3MONTS, GOLDEN ALE, France

8.5%, 1 pint(9.4 oz)

CRAFTCOCKTAILS 16

SMOKE ON THE VINE

Black muscat, mezcal, crème de cassis, grapefruit

OCULUS

Double Cross vodka, St.Germain, pineapple, peach

BOW THAI

Plymouth gin or Bacardi rum (please select one), ginger, basil, lemon

BITTER BREW

Bulleit bourbon, campari, sweet vermouth, cold brew coffee, chocolate bitters

HATTORI HANZO

Partidareposado tequila, sake, yuzu, blood orange

WINES BY THE GLASS^(5oz.)

SPARKLING WINE

Billecart-Salmon, Brut Reserve, Champagne, France, NV

42

Taittinger, Brut, Champagne, France, NV

27

DomaineCarneros, Rosé, Taittinger, Carneros, CA

19

WHITE WINE

Light Intensity

Rocca Del Principe, Fiano Di Avellino, Campania, Italy, 2015

15

Hourglass, Sauvignon Blanc, Napa Valley, California, 2017

16

Medium Intensity

Chateau De L'aumérade, Rose, Fabre, Côtes De Provence, 2017

17

Navaherreros, White Blend, 'Blanco de Bernabeleva', Madrid, Spain, 2016

17

Full Intensity

Gran Moraine Yamhill-Carlton Chardonnay, Oregon, 2015

25

ArbeGarbe, White Blend, Sonoma County, 2015

15

RED WINE

Light Intensity

Domaine François Mikulski, Pinot Noir, Bourgogne, 2015

24

Domaine du Clos du Fief, Gamay, Julienas, 'Tradition', Beaujolais, France, 2015

16

Eric Kent, Pinot Noir, 'Stiling Vineyard', Russian River Valley, California, 2014

22

Medium Intensity

Descendientes de Jose Palacios, Bierzo, 'Petalos', Castilla Y Leon, Spain, 2015

14

Domaine de Pallus, Chinon, 'Messanges Rouge', Loire Valley, France, 2015

17

Yao Ming "Crest", Cabernet Sauvignon, Napa Valley, California, 2014

22

Full Intensity

Señorío de P. Peciña, Rioja, Crianza, 2013

17

Galerie, Cabernet Sauvignon, Napa Valley, 2014

25

Anne-Marie-Hedges, Syrah, 'Les Gosses Vineyard', Red Mountain, Washington, 2014

23

CORAVINSELECTIONS^(3oz.)

CREATE YOUR OWN FLIGHT

38

Select 3 wines from below

WHITE WINE

Windracer, Chardonnay, Russian River Valley, California, 2014

15

Domaine du Carrou, Sancerre, Loire Valley, France, 2016

13

Mad, TokajFurmint, Hungary, 2015

11

RED WINE

Kosta Browne, Pinot Noir, Sta. Rita Hills, 2016

24

Que Si!, Garnatxa/Samso, Priorat, Spain, 2016

13

Château Lassègue, St.Emilion, Grand Cru, Bordeaux, France, 2011

17

MONTHLY WINEMAKER EVENTS

September 20 | Rajat Parr: Sandhi Winery \$175 pp

Join us for a 5-course dinner and wine pairing with Chef

Dominique Shelton collaboration with renown

winemakers. Learn about viticulture and the vinification

process directly from the winemaker while enjoying a

unique dining experience. Inquire with your server for

availability and details.

CHEF'S TABLE

The exclusive Chef's Table seats up to eight guests and includes a

personalized seven-course tasting custom-created by our chef. The

Chef's Table is priced at \$150 per person. Two wine-pairing tiers are

available at \$75 and \$95 per person. We are happy to assist you in

selecting wines from our award-winning wine cellar to accompany

your meal.

Corkage fee: \$25 (\$35 Friday, Saturday & holidays) per 750 mL

Limit: 2 per party