

## CRAFT BEER

### SMALL (12oz.) 12

STONE, IPA, San Diego, CA

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

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

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

TRUMER, PILSNER, Berkeley, CA

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

LA CHOUFFE, BLOND ALE, Achouffe, Belgium

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

DUVEL, GOLDEN ALE, Belgium

ABV 8.5% medium to full intensity, with rich complexity

DELIRIUM TREMENS, BELGIAN ALE, Brouwerij Huyghe, Belgium

ABV 8.5%. The mouthfeel is light to medium bodied with a fine champagne-like carbonation.

### LARGE

BEACHWOOD BLENDERY, "CHAOS IS A FRIEND OF MINE", Long Beach, CA **24**

ABV 6.5%, 17oz, sour beer, light intensity

ALLAGASH, CURIEUX, PORTLAND, ME **35**

ABV 10.4%, 25oz. Incredibly balanced with soft coconut and vanilla notes, and hints of bourbon.

## CRAFT COCKTAILS 18

MOROCCAN MARTINI

Titos's vodka, Turmeric, Cilantro, Lemon.

OCULUS

Titos's vodka, St. Germain, Pineapple, Peach.

MAPLE OLD FASHIONED

Maker's Mark whiskey, Maple, Nutmeg.

HATTORI HANZO

Partida reposado tequila, Sake, Yuzu, Blood orange.

HAMNER'S MARTINI

Titos's vodka, Orange, Pomegranate, Ginger, Lemon, Jalapeno, finished with a sugar rim.

## WINES BY THE GLASS<sup>(5oz.)</sup>

### SPARKLING WINE

Graham Beck, Brut Rosé, Sparkling, South Africa, NV **19**

Louis Roederer, Brut, Champagne, France, NV **27**

### WHITE WINE

*Light Intensity*

Chateau Rahoul, Graves, Bordeaux, France, 2015 **18**

Hourgalss, "Estate", Sauvignon Blanc, Napa Valley, 2017 **16**

*Medium Intensity*

Chateau De L'aumérade, Rose, Fabre, Côtes De Provence, 2017 **17**

Crios, Torrontes, "Susana Balbo", Mendoza, Argentina, 2009 **17**

Alban Vineyards, Viognier, Central Coast, 2016 **18**

*Full Intensity*

Hartford Court, Chardonnay, Russian River Valley, CA, 2016 **23**

Arbe Garbe, White Blend, Sonoma County, 2015 **15**

Prisoner, White Blend, "Blindfold", CA, 2014 **27**

### RED WINE

*Light Intensity*

Eric Kent, Pinot Noir, "Sascha Marie", Sonoma Coast, 2015 **22**

*Full Intensity*

Stolpman Vineyards, Syrah, "Estate", Ballard Canyon, 2016 **20**

Viña Ardanza, "Rioja Alta", Reserva, Spain, 2009 **25**

Trincherero, Cabernet Sauvignon, "BRV", Napa Valley, 2012 **38**

Duas Quintas, Red Blends, Douro, Portugal, 2013 **17**

## CORAVIN SELECTIONS<sup>(3oz.)</sup>

FLIGHT 38

RED WINE

Trincherero, Cabernet Sauvignon, "BRV", Napa Valley, 2012 **18**

Paul Jaboulet, Cornas "La Grandes Terrasses", Rhone France, 2012 **18**

Bastianich, Red Blend, "Calabrone", Italy, 2009 **17**

## MONTHLY WINEMAKER EVENTS

### MAY 16TH PALAZZO WINES with the Winemaker Scott Palazzo \$175pp

Join us for a 5-course dinner and wine pairing with Chef Dominique Shelton in collaboration with renowned 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

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