

BY THE GLASS

BROC CELLARS SPARKLING CHENIN BLANC \$15 Paso Robles, Lodi Bartlett pear, meyer lemon, white flower	
LAND OF SAINTS SAUVIGNON BLANC \$16 Santa Barbara County Dry, refreshing, citrus fruits, sage, chamomile	
LOTIS VERMENTINO \$20 Sonoma County Balancing crisp acidity with hints of tropical fruit	
NEELY CHARDONNAY \$16 Santa Cruz Mountains Vibrant mix of citrus, tropical fruits, and minerality	
CATCH & RELEASE PINOT GRIS \$19 Sonoma County Strong depth, bracing acidity, lively citrus fruit	
TINTO AMORIO "MONJE" ORANGE \$15 California blend Bright, juicy, candy-like, ocean breeze finish	
SANDAR & HEM ROSÈ \$13 Santa Cruz Mountains Peach, plum, guava, mouth-watering acidity	
BROC CELLARS "LOVE" ROSÈ \$19 California blend Strawberry, savory herbs, watermelon aqua fresca, sea salt	
MARTHA STOUMEN "POST FLIRTATION" \$15 Sonoma County Light-bodied, chilled crushable red, bright acidity	
UNION SACRÈ CHILLED SANGIOVESE \$13 Paso Robles Cherry, berry, fennel, licorice	
NEELY PINOT NOIR \$18 Santa Cruz Mountains Dark cherry, fine grained tannin	
LIOCO RED BLEND \$16 Mendocino County Italian plum, dried fig, iron	
BEDROCK CABERNET SAUVIGNON \$20 Sonoma County Dark berries, balanced acidity	

SPRITZES

ATŌST CALIFORNIA APERTIF \$13 Bittersweet blend of orange and strawberry with sparkling wine over ice	
LAND + LOCAL "HIBISCUS" TULSI GINGER MARGARITA \$16 Land+Local mixer with soju tequila, and lime juice	
LAND + LOCAL "FRENCH 75 TWIST" \$16 Land+Local rose cardamom and meyer lemon mixer with soju gin, topped with sparkling wine	
LITTLE SUN CALIMOCHO CLASSIC \$7 California Red Wine + Cola Blend	

BEER

HUMBLE SEA \$8 Rotating selection from Santa Cruz	
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NON ALCOHOLIC

WOODYS N/A WINE \$10 Sparkling Rosè or Blanc De Blanc	
TILDEN N/A COCKTAILS \$10 "Lacewing" (cucumber, basil, lychee, juniper) "Tandem" (tart cherry, citrus, oak, ginger)	
ST. AGRESTITIS PHONY NEGRONI \$9 Classic or Espresso non alcoholic negroni served over ice	
GHIA N/A APERTIF \$9 Soda, Ginger, Sumac & Chili, or Lime & Salt	
BRIGHTLEAF SPARKLING ICED TEA \$4 Earl Grey, Jasmine Green, Citrus jasmine, Mint Lavender, Chamomile Herbal	
BIRDIE SPARKLING ICED TEA \$4 Apple Jasmine or Peach Oolong	
LORINA SPARKLING LEMONADE \$6	
GINGER LAB GINGERBEER \$6	
CANYON COFFEE COLD BREW \$6 Served black over ice	
SAN PELLEGRINO \$6	
MEXICAN COKE \$4	
DIET COKE \$4	

FLIGHTS

SUNRISE:

Tinto Amorio "Monje" Orange	\$33
Catch & Release Pinot Gris	
Land of Saints Sauvignon Blanc	
Broc Cellars Sparkling Chenin Blanc	

SUNSET:

Broc Cellars "Love" Rosè	\$35
Sandar & Hem Rosè	
Neely Pinot Noir	
Bedrock Cabernet Sauvignon	