

BY THE GLASS

GOOD BOY “PARTY BOY” WHITE	\$15
Santa Barbara County	
Pineapple gummies, Honeycrisp Apple, Lemon	
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	
ASSIDUOUS PINOT GRIS	\$12
Santa Cruz County	
Light-Medium Bodied, Salty Freshness, Bright + Tangy	
MARTHA STOUMEN POST FLIRTATION	\$19
Sonoma County	
Light-Bodied, Chilled and Crushable Red, Bright Acidity	
BREAKING BREAD MARMALADE ORANGE	\$14
Dry Creek Valley	
Bright citrus,	
MARGINS MILLEFIORI	\$14
Central Coast	
Red blend, light & complex	
NEELY PINOT NOIR	\$18
Santa Cruz Mountains	
Dark Cherry, Fine Grained Tannin	
BEDROCK CABERNET SAUVIGNON	\$20
Sonoma County	
Dark berries, balanced acidity	
ASSIDUOUS CABERNET SAUVIGNON	\$20
Santa Cruz Mountains	
Balanced and restrained, silky tannins	
BOOL SPARKLING WINE	\$9
California	
Sparkling White or Rosé	
LITTLE SUN CALIMOCHO CLASSIC	\$7
California	
Red Wine + Cola Blend	

SPRITZES

ST. AGRESTIS APERITIVO SPRITZ	\$13
Paradiso Aperitivo and sparkling white wine served over ice	
LAND + LOCAL “FRENCH 75 TWIST”	\$16
Land+Local rose cardamom meyer lemon mixer with soju gin, topped with sparkling wine	

FLIGHTS

FLIGHT TO SONOMA:	\$30
Lotis Vermentino	
Martha Stoumen Post Flirtation	
Breaking Bread Marmalade	
Bedrock Cabernet Sauvignon	
FLIGHT TO SANTA CRUZ:	\$28
Assiduous Pinot Gris	
Margins Milliefiori	
Neely Pinot Noir	
Assiduous Cabernet	

HAPPY HOUR	BTG \$9
	FLIGHT OF FOUR \$20

Tuesday - Friday: 1:00pm - 5:30pm,
Saturday All Day

FOLK MACHINE SAUVIGNON BLANC
Lean, Crisp, and Refreshing
HOUSE OF BROWN CHARDONNAY
Briny, Great Texture, Bright Acidity
BLOODROOT PINOT NOIR
Medium-Bodied, Silky Tannins, Bright Acidity
LUCY PINOT NOIR ROSÉ
Vibrant Acidity, Refreshing, Dry Finish
HOUSE OF BROWN CABERNET SAUVIGNON
Well Rounded, Dry

NOT WINE

HUMBLE SEA BEER HELLES	\$8
HUMBLE SEA BEER IPA/FOGGY IPA	\$8
SAKE HIGH! SPIKED TEA	\$8
Premium junmai sake based tea. Available in Ginger Pear, Hibiscus Lime, and White Peach	

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. AGRESTIS PHONY NEGRONI	\$9
Classic or Espresso non alcoholic negroni served over ice	
FIELDWORK N/A IPA BEER	\$7
SAN PELLEGRINO	\$6
MEXICAN COKE	\$4
DIET COKE	\$4
LORINA SPARKLING LEMONADE	\$6
BRIGHTLEAF SPARKLING ICED TEA	\$4
earl grey, jasmine green, citrus jasmine, mint lavender, chamomile herbal	

20% gratuity will be added to parties of six or more

