

degustation beverage pairing \$70

Akishika Shuzo Pressed Moto, Osaka Prefecture, Japan

2018 La Tunella, Friuli Colli Orientali D.O.P., Sauvignon, Italy

2018 Envinata 'Benje Blanco' Ycoden-Daute-Isora, Canary Islands

2019 Christophe et Fils, Chablis A.O.C. Chardonnay, France

2015 Timo Mayer 'The Doktor' Württemberg, Germany

NV Gutierrez Colosia, Jerez Crema. Xeres D.O. - Jerez, Spain *\*Optional \$7*

2017 Piero Gatti Moscato, Italy

2016 Michael Wenzel Beerenauslese Furmint, Burgenland, Austria

full beverage list available on request

## cocktails

Gifu Spritz \$19

Shiso Liqueur / Tatsumi Absinthe / Prosecco / Mandarin

Royal-Tea \$16

Archie Rose Dry Gin / Belazar Rose Vermouth / Peach Liqueur / Earl Grey Tea

New Found World \$19

Tequila Blanco / Cointreau / Jalapeno / Passionfruit / Lime / Soda

Negroni \$18

Formula Antica Vermouth / Campari / Beefeater Gin

Bizzarro Spritz \$14

Bizzarro Aperitivo / Prosecco / Soda

## wines by the glass

2018 Bortolin Angelo, Prosecco Superiore Valdobbiadine, Italy \$14

2018 Michael Gindl 'Little Buteo' - Gruner Veltliner-Austria \$12

2019 Architects of Wine, Adelaide Hills, Australia \$11

2018 La Tunella, Friuli Colli Orientali D.O.P. Sauvignon, Italy \$15

2018 Envinata 'Benje Blanco' Ycoden-Daute-Isora, Canary Islands \$15

2019 Christophe et Fils, Chablis A.O.C. Chardonnay, France \$17

2018 Domaine Alzitella, île De Beauté I.G.P. Corsica \$10

2019 Pietro Caciorna 'Ciauria' Etna Rosso D.O.C. Sicily, Italy \$14

2015 Timo Mayer 'The Doktor' Wurttemberg Zweigelt Germany \$16

2017 Castello della Paneretta Chianti Classico D.O.C.G. Italy \$17

2013 Domain A Stoney Vineyard 'Petit a' TAS. Cab Sav, Australia \$12

2018 Domaine de Bellemare, Pays d'Oc I.G.P. Cab Sav, France \$10

2013 Kayra, South Eastern Anatolia Bogazkere, Turkey \$12

2017 Fattoria San Lorenzo 'Collina Barcaione' Montepulciano, Italy \$13