



About our Wines

Our producers are small, family-owned vineyards that use alternative agricultural practices and produce their wine with minimal intervention in the cellar. They take a mindful approach to winemaking through organic or biodynamic farming systems, sustainable agricultural practices, efforts to reduce greenhouse gas emissions, responsible use of water, fair labor practices and safe working conditions.

Not sure what to drink?
Try one of our Wine Flights for \$14...

White Wine Flight

La Cana Albarino
Cielo Catarratto
Nisia Verdejo
Kobal Pinot Grigio (Skin Contact)

Red Wine Flight

Sanctum Pinot Noir
Bodegas Breca Garnacha
Domaine Terrasses CDR
Sierra Cantabria Crianza Rioja

Natural Flight

Pomalo Pet Nat
Sanctum Leptir (Skin Contact)
Domaine Saint Cyr Beaujolais
Sanctum Pinot Noir

Sparkling

Pomalo Dalmatia Methode Ancestrale Rosé
Croatia \$13 \$48
A Pétillant Naturel, refreshing and packed with red fruits (N).

Mestres, 1312 Cava Brut Reserva \$58
Spain
Green apples, orange zest, white fruits, flowers, herbs, and brioche toast, fine and elegant bubbles.

Rosé

Wiengut Pittnauer König (Rosé)
Burgenland, Austria \$12 \$44
Fresh and bright, red raspberry, juicy ripe watermelon, thirst quenching salinity and crushed rocks with nice weight to it (N).

Bodegas Rezabal Txakoli
Basque Country, Spain \$56
Aromatic, dry and slightly effervescent, wild strawberries, bright acidity and great minerality.

Clos Cibonne Tentations Rosé
Provence, France \$62
Hints of spice, apricot, exotic fruits, nice minerality, elegant and supple, hints of peach on finish (V).

Dessert/Sweet

Weingut Josef Leitz Dragonstone Riesling \$12 \$44
Rheingau, German
Semi-Sweet, tart peach, cherry, and rhubarb, salt, crushed stone.

Vieira de Sousa Tawny Port \$8
Douro, Portugal
Notes of dried fruits and plums.

BOTTLE SPECIAL - 30% OFF

**Happy Hour (Tues - Fri 3 to 6)
Every Tuesday (all day & night)**

White

Ciello, Terre Siciliane Catarratto Bianco Sicily, Italy	\$9	\$32	<i>Savory, refreshing acidity, earthy body, quince, apricots and almonds on the finish (V).</i>
Nisia Rueda Verdejo Castilla y Leon, Spain	\$10	\$36	<i>Green apple, lemon zest, white almond, crisp and elegant (V).</i>
Kobal, Pinot Grigio (Skin Contact) Slovenia	\$12	\$44	<i>Ripe pear, red apple, flowers, melon, tropical fruits, discreet creamy finish (N).</i>
Sanctum Wines Leptir (Skin Contact) Slovenia	\$13	\$48	<i>Spicy aromas of dry wildflowers, apricots, pears and white tea with honey, bright, earthy mid-palate, long savory finish (N).</i>
Walnut Block, Collectables Sauvignon Blanc Marlborough, New Zealand	\$14	\$52	<i>Passion fruit, citrus flavor, well integrated natural acidity, lengthy finish.</i>
La Cana Albarino Galicia, Spain	\$14	\$52	<i>Very fresh, sliced-apple, orange-peel, stone and salt (V).</i>
Ameztoi, Getariako Txakolina Basque Country, Spain	\$56		<i>Light and well-balanced, aromas of green apples and grapes, slightly effervescent (V).</i>
Andreas Durst Easy Winer White Blend Pfalz, Germany	\$60		<i>Floral notes, ripe tropical fruit, laser-like acidity (N).</i>
Stephen Ross, Chardonnay Edna Valley, California	\$16	\$60	<i>Pear, vanilla, nutmeg, crusty baguette, full body, rich mid-pallet, firm acidity, orchard fruits and baking spices.</i>
Domaine des Crets Macon-Villages Burgundy, France	\$72		<i>Crunchy acidity, medium body, pear, pit-fruit and a hint of oak, mineral driven and mouth-watering.</i>

Red

Isolo del Satiro Rosso Terre Siciliane Sicily, Italy	\$9	\$32	<i>Dark berries, violets, raspberries, cherries, spice.</i>
Vera de Estenas, Utiel-Requena Bobal Valencia, Spain	\$32		<i>Medium-bodied, black/red fruits, spice, high acidity (N).</i>
Bodegas Breca Garnacha El Nacido Calatayud, Spain	\$11	\$40	<i>Tangy white pepper, wild berries, hibiscus, medium body (V).</i>
Reunion, Malbec Mendoza, Argentina	\$44		<i>Plum, cherry, chocolate, velvety tannins, full-bodied, long finish.</i>
Domaine Terrasses d'Eole Ventoux Rouge Rhône Valley, France	\$12	\$44	<i>Cherry and blueberry along with a touch of spice and minerals.</i>
Sierra Cantabria Crianza Rioja, Spain	\$12	\$44	<i>Intense cherry, cocoa, coffee, ripe fruit, smoky, toasty oak (V).</i>
Cirelli, Montepulciano d'Abruzzo Abruzzo, Italy	\$52		<i>Red and dark fruit, violets, medium-body, hint of earth (V).</i>
Flying Cloud, Cabernet Sauvignon Paso Robles, California	\$15	\$56	<i>Red currant, blackberry, sage, coriander, lingering finish.</i>
Domaine Saint Cyr Beaujolais La Galoche Burgundy, France	\$15	\$56	<i>Strawberry, meadow flowers, tea, light-body, very fresh (N).</i>
Sanctum Pinot Noir Slovenia	\$15	\$56	<i>Canberry, vegetal notes, initial intense mouthfeel, elegant, earthy, medium body (N).</i>
La Querce Seconda Chianti Classico DOCG Tuscany, Italy	\$68		<i>Complex, currant, plum, spice, light balsamic, and eucalyptus, well-integrated tannins, acidity, long, well-balanced finish.</i>
Fatalone Gioia del Colle Primitivo Puglia, Italy	\$68		<i>Berries, black sour cherry, plum, spicy and balsamic notes, toasted almond finish.</i>