

# Vino and Bubbles

## BUBBLES

Babe’s Bubbles  
By the Glass \$10 / By the Bottle \$35

- J. Lassalle ‘Préférence’ Brut Champagne Premier Cru  
By the Bottle \$75

Le Colture Prosecco Brut Treviso Sylvoz  
By the Glass \$12 / By the Bottle \$46

- Le Grand Courtâge Blanc de Blancs Brut  
Mini Bottle (187 ml) \$12

- Le Grand Courtâge Brut Rose  
Mini Bottle (187 ml) \$12

- Le Grand Courtâge Champagne Bucket  
4 Mini Bottles (187ml) Mix & Match \$45

Lambrusco di Sorbara Emma Sparkling Red  
By the Glass \$9 / By the Bottle \$34

## WHITE

6 oz. / 9 oz. / Bottle

Tavernello Pinot Gris, Delle Venezie, Italy  
Distinctive perfume of white peach and grapefruit. On the palate, it is dry, full, and well balanced.  
\$8 / \$12 / \$30

Langtry, Sauvignon Blanc, California  
Notes of lemongrass, apricot, orange blossom, and gooseberry with a vibrant acidity and citrus zest.  
\$13 / \$19 / \$49

- Dry Creek Vineyards, Dry Chenin Blanc, Clarksburg, California  
Aromatics of honeydew, white peach and jasmine with floral notes of citrus blossom, watermelon rind and pineapple.  
\$12 / \$18 / \$46

Lillie’s, Chardonnay, California  
Flavors of lemon, citrus zest, and stone fruits with a cleansing acidity and smooth finish  
\$10 / \$15 / \$37

## ROSÉ

6 oz. / 9 oz. / Bottle

Cantina Santa Maria La Palma, Aragosta, Italy 2024  
Light and crisp, with hints of red berries and watermelon.  
\$10 / \$15 / \$37

- Maçanita Touriga Nacional, Portugal 2023  
Juicy and fresh on the palate, with notes of cherry, strawberry, and a touch of white pepper.  
\$13 / \$19 / \$49

✿ women owned, women winemaker, or women run wineries

## RED

6 oz. / 9 oz. / Bottle

- East Side Crossing, Cabernet Sauvignon, California  
Notes of black currant, sweet cedar, baking spice, and boysenberry, balanced by bright acidity and velvety tannins.  
\$9 / \$13 / \$34
- Battle Creek, Pinot Noir, Oregon  
Offers a lively and bright entry, with notes of Bing cherry, and ripe raspberry, complemented by a hint of pomegranate.  
\$13 / \$19 / \$49

## HAPPY HOUR (4PM-CLOSE DAILY)

\$3 Off Cocktails  
\$2 Off All Wine By The Glass

Tiered Tapas + Bottle  
Chefs’ choice charcuterie.  
Choice of house red, white, rose or Babe’s Bubbles. \$60

## HAPPY HOUR FOOD MENU

Caviar Service  
Delicate pearls of French caviar paired with Devonshire cream, finely minced shallots, chives, capers, chips and toast. \$49  
add on: Babe’s Bubbles 750ml \$30

Smoked Salmon Board  
Smoked salmon fillet, chive cream cheese, cucumbers, marinated red onions, capers & toast. Served deconstructed.

2oz \$12  
4oz \$17

Baked Brie  
Seasonal compote, local honey & toast. \$11

Caprese & Arugula Salad  
Pine nuts & balsamic glaze \$10  
add on: prosciutto \$4

Crudité (Vegan & GF)  
An assortment of seasonal vegetables served with house-made dips & spreads. \$9

Crispy Prosciutto + Goat Cheese Crostinis  
Prosciutto, goat cheese spread, local honey drizzle & fresh herbs. \$12

Tea Sandwich + Salad  
A sampler of eight assorted tea sandwiches served with your choice of house salad or Caesar salad \$15





COCKTAILS

- Watermelon Oolong Fizz

Naud Gin, Watermelon Oolong, Fresh Lemon & Watermelon, Egg White

\$15
- Golden Goddess

Bloom Jasmine Rose Gin, Grand Monarch Orange, Jasmine Green Tea, Kukicha & Citrus Syrup, Prosecco & Fresh Lemon

\$16
- French Blonde

Naud Gin, St. Elder Elderflower Liqueur, Lillet Blanc, Fresh Lemon & Grapefruit

\$15
- Matcha Pistachio Martini

Zyr Vodka, Russo Pistachio Cream Liqueur, Liquor 43, Matcha Tea, Burlesque Bitters, & Vanilla

\$15
- Lavender Margarita

Agavales Tequila Blanco 🌸, Lavender, Fresh Lime

\$12
- Spicy Blackberry Margarita

Ghost Blanco Tequila, Muddled Blackberry, Fresh Lemon & Lime, Local Honey

\$13
- Pineapple Mezcal

Peloton Artesanal Mezcal, Fresh Pineapple, Lemon, Lime & Local Honey

\$12
- Honeymoon Phase

Grizzly Bear Maple Bourbon 🌸, Damiana Liqueur, Milk Oolong Tea, Half & Half, Local Honey & Fresh Nutmeg

\$15
- Empress Old Fashioned

Freeland Bourbon 🌸, Rose Earl Grey Assam Tea, Bitters & Orange Oils

\$16
- Tea Spill

Grand Brulot Cocktail Contest Winner 2024. Grand Brulot, St James Rum, Liquor 43, Lapsang & Butterscotch Syrup, Topped with a Chai Cold Foam

\$16
- PB Espresso Martini

Chica Chida Peanut Butter Agave Spirit, Zyr Vodka, Lightly Sweetened Espresso

\$16

BTW...

All of our cold-pressed juices are made in house - no mixers. Just fresh, pure ingredients for your cocktail (or mocktail).

Our locally sourced honey is from Petals for Pollinators, a woman-founded, community 501c3 project. Together, we are planting the pay it forward seed.

🌸 This flower indicates women owned or run distilleries & businesses

SPRITZES

- Babe's Signature

Violet Gin, Crème de Violette, Prosecco, Wonderdust Electrolyte Glitter 🌸, Fresh Lemon

\$16
- Hugo

St. Elder Elderflower Liqueur, Prosecco, Fresh Lime & Mint

\$12
- Marionberry Royal

Clear Creek Marionberry Liqueur, St. Elder Elderflower Liqueur, Prosecco, Fresh Lemon

\$13
- Ruby Red

Bitter Fusetti, St. Elder Pamplemousse Liqueur, Lambrusco Sparkling Red Wine, Fresh Grapefruit

\$12
- Cherry Watermelon

Mount Riji Cherry Kirsch, Prosecco, Fresh Watermelon Juice

\$13
- Limoncello

Housemade Limoncello, Sicilian Lemon Tonic, Fresh lemon Juice, Prosecco

\$14

LOVELY LIE-BATIONS

Mindfully Mixed | Cold-Pressed | No Alcohol

- Roseberry Mule

Muddled Blackberries, Local Honey, Ginger & Lime, Topped with Ginger Beer

\$12
- Golden Hour

Pineapple Juice, Fresh Lemon, Rose & Elderflower Syrup, Topped with Sparkling Water & Mint

\$13
- Babe's Colada

Hawaiian Colada Rooibos Tea, Coconut Cream, Pineapple Juice, Cinnamon Rooibos Syrup

\$13
- Elderflower Smash

Grapefruit, Lemon, & Ginger, Elderflower Syrup, Topped with Sparkling Water

\$12
- Blueberry Lemondrop

Black & Blue Tea, Lemon, Topped with Sparkling Water & Mint

\$12
- Vixen

A Wellness Shot. Ginger, Lemon, Topped with Cayanne Pepper

\$5
- Muse

A Wellness Shot. Turmeric, Ginger, Lemon, Pineapple, Cracked Pepper

\$5