



BAR MENU

SPARKLING

- Korbel Brut **\$11 glass**
- Schramsberg, Blanc de Blanc **\$22 (½ bottle)**

WINE **\$32 bottle / \$12 glass**

White + Rose

- Chardonnay: Vincent Arroyo, NV, buttery and complex 2023
- Chardonnay: Hook & Ladder, Estate Bottled, Russian River Valley Equarius Ranch 2021
- Sauv Blanc: Hook & Ladder, Estate Bottled, Russian River Vly Olive + Ranch, Fermented in neutral French Oak barrels 2022
- Pinot Grigio: Gabbiano, Italy, Medium bodied, well balanced with notes of fresh tropical fruit + hints of almond 2022
- Rose Merlot: Sonoma Carneros 2021
- White Zinfandel: Buehler Vineyards 2022

Reds

- Cabernet Sauvignon
- Merlot: Eagle Peak, Fetzer, Luscious red fruit, chocolate, spice + oak notes
- Pinot Noir: Third Alarm Reserve, Sonoma County 2022
- Red Blend: Lonely Hearts, El Dorado County 2020
- Tobanka Red: Sosabe Cellars, table red 2019

SAKE

Infused Cocktails, 14% ABV **\$9 can**

- Moscow Mule – sweet + spicy
- Margarita – agave, lime, cane sugar
- Mojito – sweet + minty
- Grapefruit Paloma – strong, dry agave + grapefruit

Bottle, 24% ABV **\$12 glass, 2oz w/ mix**

- SAKE infused with Blanco Tequila
- SAKE infused with gold rum + vodka
- SAKE infused with premium vodka

BEER

Tap **\$6.50**

- Sierra Nevada, Hazy Little Thing IPA – dark
- Blue Moon Belgium White Ale – medium
- Calicraft Kolsch Pilsner – light

Bottle

- Corona, Modela Especial, Negra Modelo **\$6.00**
- Coors Lite **\$4.50**
- Lagunitas IPNA (non-alcoholic) **\$5.00**

MORE

- White Claw, Angry Orchard **\$5.00**
- Real Lemonade **\$4.00**
- Water / Soda (Coke, Diet Coke, Sprite, Pepsi) **\$3.00**
- Sparkling Water **\$3.00**
- Apple Juice / Gatorade / Ice Tea **\$3.00**
- Cookies **\$3.25**
- Pies **\$8.50**
- Potato Chips **\$2.00**