



BAR MENU

SPARKLING

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

WINE \$40 bottle / \$12 glass

White + Rose

- Chardonnay: Oberon Wines, Rich flavors w/ subtle oak influence 2022, 13.7% alc.
- Sauv Blanc: Threadcount, Well balanced mouthfeel w/ bright and lively acidity 2024, 13.5% alc.
- Rose: Space Age, winemaker Josh Phelps
- Pinot Gris: J Vineyards, Crisp acidity and refreshing taste 2022, 13.6% alc.
- Stella Rose Peach, All natural semi-sweet semi-sparkling made with Moscato grapes. 5% alc.

Reds

- Cabernet Sauvignon: Franciscan, Special selection 2022, 14.2% alc.
- Merlot: Wetzel Family Estate, Alexander Valley Vineyards 2021
- Pinot Noir: Third Alarm Reserve, Sonoma County 2022
- Pinot Noir: Argyle, 2023, 13.8% alc.
- Red Blend: Lonely Hearts, El Dorado County 2020

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, 3oz 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 Belgian White Ale – medium
- Calicraft Kolsch Pilsner – light

Bottle

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

MORE

- White Claw, Angry Orchard **\$5.00**
- Real Lemonade **\$5.70**
- Water / Soda (Coke, Diet Coke, Sprite, Pepsi) **\$4.00**
- Sparkling Water **\$4.00**
- Apple Juice / Gatorade / Ice Tea **\$3.00**
- Cookies **\$4.75**
- Pies **\$10.00**
- Potato Chips **\$2.00**