

# Wine By The Glass

## Seasonal Libations

## *Sparkling*

<b>LA MORANDINA</b>	13
moscato bianco, <i>moscato d'asti, 2023</i>	
<b>M. BONNAMY 'cremant blanc'</b>	13
chenin blanc/chardonnay, <i>loire, nv</i>	
<b>MONCUIT 'cuvée pierre moncuit-delos'</b>	34
chardonnay, <i>nv</i> <i>blanc de blanc grand cru champagne</i>	

## *White*

<b>LIWA</b>	13
sauvignon blanc, <i>dry creek, 2022</i>	
<b>BISCI</b>	14
verdicchio, <i>matelica, 2023</i>	
<b>GILET 'cuvée sec silex'</b>	15
chenin blanc, <i>vouvray, 2022</i>	
<b>BREA</b>	14
chardonnay, <i>central coast, 2023</i>	

## *Rose'*

<b>BROC 'fox hill vineyard'</b>	15
montepulciano, <i>mendocino, 2023</i>	

## *Red*

<b>ELLSWORTH</b>	14
zinfandel, <i>sierra foothills, 2021</i>	
<b>NUE WILDE</b>	15
pinot noir, <i>ciénaga valley, 2021</i>	
<b>CHATEAU DU HUREAU</b>	15
cabernet franc, <i>saumur-champigny, 2021</i>	
<b>LÚUMA</b>	18
cabernet sauvignon, <i>calistoga, 2022</i>	

## *Dry Sherry*

<b>LA HIDALGO GITANA</b>	8
manzanilla	
<b>PRIMITIVO COLLANTES 'ceballos'</b>	9
fino	
<b>EL MAESTRO SIERRA '12yr'</b>	16
amontillado	
<b>EL MAESTRO SIERRA</b>	12
oloroso	

## Non-Alcoholic

## *Mixed*

<b>ELDERFLOWER SPRITZER</b>	9
seltzer, <i>nikolaihof elderflower</i>	
<b>GINGER SHRUB</b>	8
seltzer, <i>rice &amp; apple vinegars, ginger</i>	
<b>GRAPEFRUIT-HIBISCUS</b>	8
seltzer, <i>pink grapefruit, hibiscus</i>	
<b>ROSEMARY LEMONADE</b>	9
seltzer, <i>lemon, rosemary</i>	
<b>SARATOGA COOLER</b>	9
lime, <i>ginger, seltzer</i>	
<b>PASSIONFRUIT-ORANGE</b>	8
orange, <i>passionfruit, lime</i>	

## *Bottled*

<b>SANTA LUCIA still water</b>	9
<i>(liter)</i>	
<b>CASTLE ROCK sparkling water</b>	9
<i>(liter)</i>	
<b>BUBBLE UP</b>	6
lemon/lime soda	
<b>RIVER CITY</b>	6
root beer	
<b>ERDINGER 'non-alcoholic'</b>	7
wheat beer	

## *Mixed*

<b>BACKYARD BUBBLY</b>	14
sparkling wine, <i>meyer lemon-tarragon</i>	
<b>NO VACANCIES</b>	18
capurro 2021 pisco quebranta, <i>lime,</i> <i>st. george spiced pear liqueur,</i> <i>hibiscus, aromatic bitters</i>	
<b>NEGRONI BLANCO CON MEZCAL</b>	18
rey campero espadin mezcal, <i>sirene aperitivo, lo-fi sweet vermouth</i>	
<b>LION'S TAIL</b>	16
four roses bourbon, <i>lime,</i> <i>allspice dram liqueur, aromatic bitters</i>	
<b>HOT BUTTERED RUM</b>	17
hamilton jamaican black rum, <i>butter, warm spices</i>	
<b>NEW YORK SOUR</b>	16
rittenhouse 100 rye whiskey, <i>lemon, rioja red wine</i>	
<b>FORAGED IN PLUM RAIN</b>	18
st. george baller single malt whiskey, <i>maitake pickle brine, prunus mume</i> <i>umeshu, macchia dry vermouth, seltzer</i>	

## Beer

## *Draft*

<b>GHOST TOWN &amp; WONDROUS 'creech'</b>	10
5.5% west coast pilsner, <i>nelson/peacharine/krush</i>	
<b>GHOST TOWN 'morose'</b>	11
7% west coast ipa <i>el dorado/citra/krush/enigma</i>	
<b>BAREBOTTLE 'plenty o' plums'</b>	9
7.1% imperial plum sour ale, <i>plum juice/cascade</i>	
<b>NARRATIVE FERMENTATIONS</b>	12
'cloud king' 7.5% hazy ipa <i>citra/citra cryo/hbc 586 cryo/ el dorado cgx</i>	

## *Glass*

<b>LEBBE 'l'amalthee'</b>	9
6% farmhouse ale	

## *Bottle*

<b>STRUBBE'S 'grand cru'</b>	10
6% flemish red ale	
<b>RUSSIAN RIVER 'pliny the elder'</b>	16
8% double ipa, <i>amarillo/centennial/ctz/simcoe</i>	

## Cider

## *Draft*

<b>SINCERE 'dry cider'</b>	9
5% napa, <i>washington apples</i>	
<b>HIDDEN STAR 'pink lady'</b>	11
6.9% san leandro, <i>apple hill apples</i>	

## *Glass*

<b>BORDELET 'poiré authentique'</b>	12
6% france, <i>pear blend</i>	