

NATURAL WINE FOR YOU!

BUBBLES	Orsi Vigneto San Vito 'Sui Lieviti' 2015, Bologna (IT), bio	\$52
	Fun, lively golden bubbles; made from naturally fermented Pignoletto & sulfur-free	
	German Gilabert Brut Nature Reserva Cava, Penedes (Spain), org	\$11 / \$38
	An easy Spanish bubbles fiesta! Apples + a touch of toastiness. Muy bonita!	
	Jacques Lassaigne Champagne 'Les Vignes de Montgueux' NV, Champagne (FR)	\$114
	The most elegant! 100% Chardonnay, indigenous yeast, low-sulfur Champagne beauty	
	Jean-Francois Mérieau 'Bulles' 2009, Loire (FR), org	\$58
	Chenin Blanc & Chardonnay bubbles! A golden babe with enchanting fruit	
	Ocre Rouge 'La Perle Rose' 2015, Languedoc-Roussillon (FR), bio	\$15 / \$56
	A juicy 100% Pinot Noir sparkler with rich fruit; a sans-soufre rosé bubble bath!	
Domaine de L'Octavin 'Betty Bulles' Pet-Nat 2015, Jura (FR), org + bio	\$75	
Pinot Noir fun and funkiness from Arbois; zero sulfur, a bubbly party in a glass!		
WHITE	Les Têtes 'Tête Blanche' 2015, Loire (FR), org	\$42
	Sauvignon Blanc + Chenin Blanc, stainless steel fermentation, so light, easy & fresh!	
	La Pepiere 'La Pepie' Muscadet 2015, Loire (FR), org + bio	\$12 / \$40
	So apple-y! So mineral-y! Pitch-perfect, gorgeous Melon de Bourgogne	
	Bauer Gruner Veltliner 2015, Wagram (Austria), org (1 liter!)	\$45
	Flinty, floral, citrus, refreshing; easy in all the right ways	
	Koehler-Ruprecht Kallstadter Riesling Kabinett Trocken 2012, Pfalz (Germany)	\$14 / \$47
	A bone-dry riesling that's oh-so-pretty, with stone fruit and bright acidity	
	Julien Guillot Vignes du Maynes Mâcon Villages 2015, Burgundy (FR), org + bio	\$16 / \$58
	A beautiful embodiment of special terroir; 100% Chardonnay that's all mineral, honey, apple	
Julien Merle Chardonnay 'Le Merle Blanc' 2015, Beaujolais (FR), org	\$47	
Beaujolais blanc is a rare bird! Funky minerals, apricots & roasted citrus		
La Lunotte 'Le Haut Plessis' 2015, Loire (FR), org + bio	\$54	
Menu Pineau (aka Arbois); unsulfured, orange-ish, oxidative funky fun!		
Marco de Bartoli 'Lucido' Catarratto 2015, Sicily (IT), org	\$54	
A sassy Italian island babe with a bit of salt and stone-y 'tude		
Château de Beru Chablis 'Terroirs de Béru' 2015, Burgundy (FR), org + bio	\$76	
Elegant elegant elegant natural Chardonnay; old-school meets innovative in a timeless way		
Bow + Arrow 'Melon' 2015, Willamette (US), org	\$53	
A Pac. NW homage to the Loire; Melon de Bourgogne - dried apricot, apples, body & prettiness		
Ruth Lewandowski 'Naomi' 2015, Mendocino & Utah (US), org	\$64	
Sexy, peachy, luscious 100-year-old Grenache Gris - unique! Organic Cali fruit vinified in Utah		
Nathalie Gaubicher Le Briseau 'Kharaktêr' Chenin Blanc 2015, Loire (FR), bio	\$17 / \$66	
An expressive beauty with body and complexity; like drinking minerals + light!		
Valentin Morel 'Chardonnay Les Trouillots' 2015, Cotes du Jura (Fr), org + bio	\$79	
So special, exciting and pretty, with just a touch of that classic Jura funk & fun		
Oriol Artigas 'Mas Pellisser' 2015, Barcelona (Spain), org	\$60	
Garnacha + Pansa Blanca that's fresh, bright & a bit funky, borderline orange (a l'il skin contact)		
Jean-Pierre Robinot L'Ange Vin 'Cuvée Bistologie' 2015, Loire (FR), org + bio	\$90	
Oh boy, this one is fun. A bright, oxidative, sulfur-free Chenin Blanc apricot and citrus party		
ORANGE	Donkey & Goat 'Ramato' 2016, Anderson Valley (US), bio	\$72
	Pinot Gris from a biodynamic Cali farm; unfiltered fiesty orange fun!	
	Tenuta dei Fossi "Sikelè" 2015, Sicily (IT), org	\$13 / \$45
A deep golden, skin contact Grecanico with tropical notes, oxidative fun, luscious body		

LIKE WHAT YOU'RE DRINKING?
TAKE IT HOME! ALL BOTTLES ARE
FOR SALE IN THE MARKET

P I N K	Les Vignes d'Olivier Rosé 2016, Languedoc-Roussillon (FR), org	\$ 56
	100% Cinsault prettiness; dark, rich, lush & lovely with serious body	
	Domaine La Realtiere 'Pastel' rosé 2016, Provence (FR), bio	\$14 / \$50
	Cinsault, Grenache + Cabernet Sauvignon = a pitch-perfect Provençal pink	
	Alfredo Maestro 'Amanda; Rosado de Lágrima' 2016, Castilla y Leon (Spain), bio	\$53
	A coy babe of a rosé; part juicy and lush, part stony and restrained; Garnacha Tintorera	
	Collecappretta 'Il Rosato di Casa Mattioli' 2016; Umbria (Italy), natural	\$74
	Naturally fermented, sulfur-free rosé of Ciliegiolo from a tiny Italian favorite	
	Frank Cornelissen 'Susucaru' 2016, Sicily (IT), natural + no sulfur	\$72
	Unusual, exciting, so delicious! A red + white grape blend from a favorite Sicilian innovator	
R E D	Bichi 'Listan' 2015, Baja (MX), natural	\$53
	100-year-old Misión vines just south of the border! Light body, smoke, bright strawberries + earth	
	Teutonic Wine Co. '1787' 2015, Willamette (US), org	\$68
	A light red of berries, pepper and spice - so nice! Pinot Noir + Gamay with old-world soul	
	Bruno Rochard 'Le P'tit Clou' 2015, Loire (FR), bio	\$15 / \$52
	100% Cabernet Franc; tart & punchy, a touch funky, with ripe fruit & soft tannins	
	Finca Parera 'Khronos' 2015, Catalunya (Spain), org + bio	\$77
	Elegant, sophisticated Sumoll; luscious and refined, light-bodied and so special	
	Autour de L'Anne 'Les Etats d'Anne' 2016, Languedoc-Roussillon (FR), natural	\$52
	Grenache + Cinsault = hibiscus, raspberries & plums with ample earth & acidity. Fresh!	
	Ampeleia 'Un Litro' 2016, Tuscany (IT), bio (1L)	\$48
	Light, juicy, spicy and fun! Alicante, Carignan & Alicante Bouschet from a badass Tuscan maven	
	Vignobles Arbeau 'Negrette' 2016, Fronton (FR), natural	\$45
	A lusty southwestern French babe with dark fruit, body and brightness	
	Damien Coquelet 'Côte de Py' 2015, Morgon (FR), org	\$58
	Hand-harvested, zero intervention Gamay from Beaujolais; fruit, earth, acid	
	Domaine de Sulauze 'Les Amis' 2015, Provence (FR), org + bio	\$15 / \$54
	Grenache + Syrah prettiness with deep fruits and earth; like a lush French forest walk	
	Ampeleia Alicante 2015, Tuscany (IT), bio	\$79
	Italian Grenache made with a lighter touch & so much finesse; a smooth-talkin' babe	
	Sylvain Respaut 'Carbo Culte' 2015, Languedoc Rousillon (FR), bio	\$15 / \$55
	Funky + fun! A lively four-grape blend with dark fruit, leather & dirt	
	Selection P. Jambon/Denis Tardieu 'Une Tranche Sudiste' 2016, Rhone (FR), bio	\$45
	Grenache + Syrah, vibrant + luscious, fruit + earth, dinner party wine perfection	
	Ruth Lewandowski 'Boaz' 2014, Mendocino & Utah (US), natural	\$64
	Carignan + Grenache + Cab. Sauv.; a bold, juicy, earthy babe with bright acidity	
	Luis Rodriguez 'Eidos Ermos' 2015, Ribiero (SP), natural	\$60
	A bodylicious 4-grape blend. Dark fruit + soft tannins; florality + spice; drinks beyond its age	
	Fattoria Cerreto Libro Chianti Rufina 2010, Tuscany (IT), bio	\$68
	Lush, elegant & mature Sangiovese; this natural beauty has aged oh-so-well	
	Cantine Valpane 'Rosso Pietro' Barbera 2015, Piedmont (IT)	\$12 / \$40
	100% Barbera with spicy fruit and soft tannins; an Italian charmer!	
	Bodegas Moraza Tempranillo 2014, Rioja (Spain), org	\$46
	A friendly Spanish sipper; weighty, lusty, lots of fruit & earth	
	Jordi Perez / Le Casot des Mailloles 'Comax Ethylx' 2016, Banyuls (FR), org + bio	\$65
	Luscious and fiesty syrah! No sulfur, lots of brightness & life	

COCKTAILS

Market Shandy
market fruit, citrus, mint, Kolsch • \$9

Botanica Spritz
Aperol, Lillet Blanc, citrus, seltzer • \$10

Garden Spritz
white vermouth, honey, lemon,
orange flower water, lavender, tonic • \$12

Gin + Tonic
Old Raj gin, Fever Tree tonic, flower waters,
rosemary, cucumber • \$15

Passion Fruit
Spirit Guild Clementine gin, fresh passion fruit, amaro
montenegro, green chartreuse • \$15

Basil*
Spirit Guild Clementine gin, basil, lime • \$11

Arugula*
Cap Rock gin, arugula, lime, lemon zest • \$13

Cucumber*
Amaro Sfumato, Escubac, Laphroaig, ginger,
lemon, cucumber • \$13

Beet
tequila blanco OR Yola mezcal (pick one!),
lime, beet juice, cilantro • \$13

Oaxacan
Del Maguey Vida mezcal, 123 Organic reposado
tequila, bitters, habanero, citrus peel • \$14

**available as non-alcoholic spritzers!*

BEER + CIDER

Yoho Brewing 'Suiyoubi No Neko' witbier, Japan • \$10

Yoho Brewing 'Yona Yona' pale ale, Japan • \$10

Glutenberg blonde ale (sans gluten), Montreal • \$8

Brasserie Dupont 'Foret' organic saison, Belgium • \$11

Modern Times 'Fruitlands' Guava Passion Fruit
Gose, San Diego • \$8

Mother Earth Boo Koo IPA, California • \$8

Aspall Grand Cru English Cider, England • \$11

Art + Science Little Apples Cider 2016, Oregon • \$40



APERITIFS

Salers, Lillet Blanc, Cocchi Rosa, Carpano Antica
+ *add soda!* • \$10

SIPS

WHISKEY

Buffalo Trace \$10

Old Overholt \$10

McKenzie Bourbon \$12

Leopold Bourbon \$13

Akashi White Oak \$15

Blanton's \$16

Hibiki Harmony \$16

Johnny Drum \$16

WhistlePig \$18

Navazos Palo Cortado Single Cask Whisky \$24

SCOTCH

Pig Nose \$10

Kilchoman Single Malt \$14

Stronachie Highland 10 yr \$14

Laphroaig 10 yr \$16

Springbank 10 yr \$17

MEZCAL & TEQUILA

Del Maguey Vida \$12

Gem & Bolt Damaina Mezcal \$13

Yola Mezcal \$16

Fortaleza Blanco \$13

Rancho Tepua \$14

123 Reposado Tequila \$16

Fortaleza Añejo Tequila \$18

Yuu Baal Joven Madrecuixe Mezcal \$19

RUM

Smith & Cross \$14

Diplomatico \$14

AMARI, CALVADOS, COGNAC, EAU DE VIE,

SHERRY, MADEIRA:

SEE OUR AFTER-DINNER SIPS MENU





COFFEE MANUFACTORY

Daily Brew (hot) • \$3.5

Daily Brew (iced) • \$4

Espresso • \$3.25

Americano (hot/iced) • \$3.25

Macchiato • \$3.75

Cortado • \$4

Cappuccino • \$4.25

Latté (hot/iced) • \$4.5

Vanilla-Cardamom Latté (hot/iced) • \$5

Cacao-Date Mocha (hot/iced) • \$5.5

*choose: Strauss whole or 2% or
fresh cashew-date milk (\$1 - \$1.5)*

**decaf espresso available!*

LEAVES & FLOWERS TEA

Sweet Rush (lemongrass, ginger, rose; hot/iced) • \$4

High Mountain green (hot/iced) • \$4.5

Hojicha • \$4

Matcha Genmaicha (hot/iced) • \$4.5

Ringling Bell oolong • \$4.5

Bon Dia black (hot/iced) • \$4

Matcha Latté (hot/iced) • \$5

TISANES & MORE

Fresh Turmeric-Ginger-Black Pepper
Cashew Milk Latté (hot/iced) \$5

Hibiscus Lemon Rosehip (iced) • \$4

Fresh Mint (hot/iced) • \$3

Date Hot Chocolate • \$5

JUICES & SPRITZERS

Fresh Orange Juice • \$5

Fresh Ruby Red Grapefruit Juice • \$5

Fresh Pomegranate + Orange \$6

Sparkling Arugula Limeade • \$5.5

Sparkling Basil Lemonade • \$5.5

Cucumber Lemon Ginger Spritzer • \$6