

N A T U R A L W I N E F O R Y O U !

W H I T E	Les Têtes 'Tête Blanche' 2015, Loire (FR), org	\$ 42
	Sauvignon Blanc + Chenin Blanc, stainless steel fermentation, so light, easy & fresh!	
	Ruth Lewandowski 'Dinos to Diamonds' 2016 Riesling, California + Utah	\$ 63
	A bright, crisp & fresh babe whose proceeds benefit a Sonoma charity helping undocumented farm workers!	
	La Pépière 'La Pépie' Muscadet 2015, Loire (FR), org + bio	\$12 / \$42
	So apple-y! So mineral-y! Pitch-perfect, gorgeous Melon de Bourgogne	
	Koehler-Ruprecht Kallstadter Riesling Kabinett Trocken 2012, Pfalz (Germany)	\$14 / \$51
	A bone-dry riesling that's oh-so-pretty, with stone fruit and bright acidity	
	Hofgut Falkenstein Riesling Spatlese 2014, Mosel (Germany), org	\$ 53
	Just a touch of residual sugar to envelop you on a cold night. Green apple, melon, zippy acidity!	
	Julien Guillot Vignes du Maynes Mâcon Villages 2015, Burgundy (FR), org + bio	\$16 / \$64
	A beautiful embodiment of special terroir; 100% Chardonnay that's all mineral, honey, apple	
	Julien Merle Chardonnay 'Le Merle Blanc' 2015, Beaujolais (FR), org	\$ 51
	Beaujolais blanc is a rare bird! Funky minerals, apricots & roasted citrus	
	Bow & Arrow Sauvignon Blanc 2016, Willamette (Oregon), org	\$ 57
	Herbal, citrusy, fresh, so drinkable! From a young Oregon winemaker with old-world soul	
	Marco de Bartoli 'Lucido' Catarratto 2015, Sicily (IT), org	\$15 / \$61
	A sassy Italian island babe; sunny and luscious, with a bit of salt and stone-y 'tude	
	Les Lunes Chardonnay 2014, Manton Valley (California), org	\$ 69
	A golden beauty from young makers working 40+ yr-old vines; Cali Chardonnay at its most refined!	
Château de Béru Chablis 'Terroirs de Béru' 2015, Burgundy (FR), org + bio	\$ 88	
Elegant elegant elegant natural Chardonnay; old-school meets innovative in a timeless way		
Sébastien Riffault Sancerre 'Les Quarterons' 2014, Loire (FR), org + bio.	\$74	
A gateway bottle from a Sauvignon Blanc wizard; lovely & oh-so interesting		
Ruth Lewandowski 'Naomi' 2015, Mendocino & Utah (US), org	\$ 71	
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	\$ 71	
An expressive beauty with body and complexity; like drinking minerals + light!		
Valentin Morel 'Chardonnay Les Trouillots' 2015, Cotes du Jura (Fr), org + bio	\$ 85	
So special, exciting and pretty, with just a touch of that classic Jura sass & fun		
Oriol Artigas 'Mas Pellisser' 2015, Barcelona (Spain), org	\$ 64	
Garnacha + Pansa Blanca that's fresh, bright & a bit funky, borderline orange (a l'il skin contact)		
Bow & Arrow 'Melon' 2015, Oregon (US), org	\$ 51	
An elegant, round mouthful of a wine made from Melon de Bourgogne; curvaceous and oh-so pretty		
Jean-Pierre Robinot L'Ange Vin 'Cuvée Bistologie' 2015, Loire (FR), org + bio	\$ 98	
So pretty and fun! A vibrant sulfur-free Chenin Blanc apricot and citrus party		
Salvi Foti I Vigneri 'Aurora' 2013, Sicily (IT)	\$ 85	
A most elegant and alluring expression of Sicilian terroir; 100% Carricante, tasting of honeyed sunshine and sea		
La Clarine Farm Albariño 2016, Sierra Nevada Foothills (California), bio	\$ 60	
A lively, golden, unfiltered beauty that's unfettered by tradition - "they can't quite do this in Spain," says La Clarine!		
Domaine Ligas 'Pata Trava' 2015, Paella (Greece), org	\$ 65	
Amphora-aged Xinomavro blanc de noir. Herbal, oxidative, toasty, compelling; has the spirit of an orange wine!		
O R A N G E	Ruth Lewandowski 'Chillion' 2016, California + Utah (US), org	\$ 76
	Cortese that gets 6 months of skin contact; herbal, aromatic, slender, compelling	
	Donkey & Goat 'Ramato' 2016, Anderson Valley (California), bio	\$ 76
Pinot Gris from a biodynamic Cali farm; unfiltered, fiesty, body-licious orange prettiness!		
Tenuta dei Fossi "Sikelè" 2015, Sicily (IT), org	\$14 / \$50	
A deep golden, skin contact Grecanico with tropical notes, oxidative fun, luscious body		

R O S E	Domaine La Réalitière 'Pastel' rosé 2016, Provence (FR), bio \$14 / \$53 Cinsault, Grenache + Cabernet Sauvignon = a pitch-perfect Provençal pink
	Populis Old Vines Carignane rosé 2015, Mendocino (California), org \$51 A beauty inspired by the great pink wines of Southern France, made from 70-year-old vines. Rich but fresh!
	Les Vignes d'Olivier Rosé 2016, Languedoc-Roussillon (FR), org \$59 100% Cinsault; dark, rich, lush & lovely with serious body
	Alfredo Maestro 'Amanda; Rosado de Lágrima' 2016, Castilla y Leon (Spain), bio \$64 A coy babe of a rosé; part juicy and lush, part stony and restrained; Garnacha Tintorera
	Collecapretta 'Il Rosato di Casa Mattioli' 2016; Umbria (Italy), natural \$81 Naturally fermented, sulfur-free rosé of Ciliogiolo from a tiny Italian favorite
R E D	Bichi 'Listan' 2015, Baja (MX), natural \$57 100-year-old Misión vines just south of the border! Light body, smoke, bright strawberries + earth
	La Clarine Farm 'Mo-Ma' 2016, Sierra Nevada Foothills (California), bio \$67 A Mouvèdre-Marsanne blend that's so glou-glou (chuggable)! Ripe berries, juiciness and tannins
	Populis 'Réversée' Carignane 2015, Mendocino (California), natural \$51 Whole clusters fermented with rosé juice, pressed after 12 days, aged in neutral oak. Light, frisky, fun!
	Guy Breton 'Cuvée Marylou' Beaujolais Villages 2016, Beaujolais (FR), org. \$57 Chuggable Gamay electric strawberry deliciousness from a super-natural Beaujolais master
	Teutonic Wine Co. '1787' 2015, Willamette (Oregon), org \$76 A light red of berries, pepper and spice - so nice!; Pinot Noir + Gamay with old-world soul
	Finca Parera 'Khronos' 2015, Catalunya (Spain), org + bio \$84 Elegant, sophisticated Sumoll; luscious and refined, light-bodied and so special
	Damien Coquelet 'Côte de Py' 2015, Morgon (FR), org \$63 Hand-harvested, zero intervention Gamay from Beaujolais; fruit, earth, acid
	George Descombes Morgon 2015, Beaujolais (FR), bio \$15 / \$57 Lusty and enticing, deep berries and spice. A drinkable dream for a chilly evening!
	Domaine de Sulauze 'Les Amis' 2015, Provence (FR), org + bio \$61 Grenache + Syrah prettiness with deep fruits and earth; like a lush French forest walk
	Les Lunes Petaluma Pinot Noire 2014, Sonoma Coast (US) \$89 California Pinot that channels Burgundy in its lightness, liveliness and elegance
L I K E W H A T Y O U ' R E D R I N K I N G ? T A K E I T H O M E! G R A B A B O T T L E T O G O I N T H E M A R K E T	Bow & Arrow 'Rhinestones' 2016, Willamette (Oregon), org. \$60 A feisty blend of 60% Pinot Noir, 40% Gamay Noir. Vibrant and lively and all the right ways!
	Sylvain Respaut 'Carbo Culte' 2015, Languedoc-Roussillon (FR), bio. \$58 Funky + fun! A lively four-grape blend with dark fruit, leather & dirt
	Selection P. Jambon/Denis Tardieu 'Une Tranche Sudiste' 2016, Rhone (FR), bio. \$13 / \$49 Grenache + Syrah, vibrant + luscious, fruit + earth, dinner party wine perfection
	Evinatè 'Albaha' Garnacha Tintorera 2015, Canary Islands (Spain), org. \$53 A layered, angular garnacha with fruit, tannins & structure; island red wine fun!
	Ruth Lewandowski 'Boaz' 2015, Mendocino + Utah (US), natural. \$71 Carignan + Grenache + Cab. Sauv.; a bold, juicy, earthy babe with bright acidity
	Domaine Ligas 'Xi-Ro' 2016, Pella (Greece), org \$73 An enticing, distinctive blend of Xinomavro & Roditis with dark fruit, medium body, lively tannins & plenty of freshness
	Bodegas Moraza Tempranillo 2014, Rioja (Spain), org. \$14 / \$50 A friendly Spanish sipper; weighty, lusty, lovely, lots of red fruit
	Luis Rodriguez 'Eidos Ermos' 2015, Ribiero (Spain), natural \$64 A bodyluscious 4-grape blend. Dark fruit, soft tannins, florality, spice + that classic Spanish flair!
	Cantine Valpane 'Rosse Pietro' Barbera, 2015, Piedmont (IT), org. \$12 / \$42 100% Barbera with spice, fruit, acidity and soft tannins; an easy Italian charmer!
	Jordi Perez/Le Casot des Maillolles 'Comax Ethylx' 2016, Banyuls (FR), org + bio. \$69 Luscious and feisty syrah! No sulfur, lots of brightness & life

A L L B U B B L Y E V E R Y T H I N G

*Natural bubbles of every kind from around the world,
for your festive drinking pleasure. CHEERS!*

W H I T E

Orsi Vigneto San Vito 'Sui Lieviti' 2015, Bologna (IT), bio
Fun, lively golden bubbles; made from naturally fermented
Pignoletto & sulfur-free
\$ 5 6

Mas Candi Brut Nature Cava, Penedes (Spain), bio
Methode champenoise cava without dosage; apples + a touch
of toastiness. Xarello, Macabeo & more. Muy bonita!
\$14 / \$48

Guy Bossard Domaine l'Ecu 'La Divina', Loire (FR), org + bio
A melange of Loire grapes resulting in a lively, sophisticated
sparkler with stone, citrus & structure
\$ 5 5

Jean-Francois Mérieau 'Bulles' 2009, Loire (FR), org
Chenin Blanc & Chardonnay bubbles! A golden babe with enchanting fruit
\$15 / \$61

Jacques Lassaigne Champagne 'Les Vignes de Montgueux'
NV, Champagne (FR), bio
So elegant! 100% Chardonnay, indigenous yeast,
low-sulfur Champagne gorgeousness.
\$110

Champagne Francis Boulard "Les Murgiers" Brut Nature NV,
Champagne (FR), org + bio
An expressive beauty! 70% Pinot Meunier, 30% Pinot Noir;
luscious, lively, lovely
\$12 6

Champagne Marguet "Shaman" Grand Cru 2012,
Champagne (FR), bio
Pinot Noir + Chardonnay sulfur-free grower Champagne.
Opulent, lush and round; a black-tie party in a bottle!
\$13 5

P I N K

German Gilabert Cava Rosat, Penedes (Spain), org
Rosy, toasty & lively! Made from Trepat + Garnacha, with
plenty of berry deliciousness
\$ 3 8

Ocre Rouge 'La Perle Rose' 2015, Languedoc-Roussillon (FR), bio
A juicy 100% Pinot Noir sparkler with rich fruit; a
sans-soufre rosé bubble bath!
\$ 6 5



COCKTAILS

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

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

Pomegranate Spritz*
Escubac botanical spirit, fresh pomegranate juice,
vodka, seltzer, sage • \$14

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

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

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

Carrot
vodka, oloroso sherry, ginger, carrot juice, lemon • \$14

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

~ WANT SOMETHING CLASSIC? JUST ASK! ~

**available as non-alcoholic spritzers!*

BEER + CIDER

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

North Cost Brewing 'Scrimshaw' pilsner, California • \$8

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

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

Good Beer Co. 'Table Pale' Farmhouse Pale Ale,
Santa Ana • \$13

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

Mother Earth Boo Koo IPA, California • \$8

Aspall Grand Cru English Cider, England • \$11



APERITIFS

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

SIPS

WHISKEY

Buffalo Trace \$10

Old Overholt \$10

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



DAY DRINKS

MIMOSA

fresh orange juice, organic cava • \$15

POMEGRANATE MIMOSA!

fresh orange juice, organic cava, fresh pomegranate • \$15

MARKET SHANDY

strawberry, citrus, mint, Kolsch • \$9

BOTANICA SPRITZ

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

POMEGRANATE SPRITZ

Escubac botanical spirit, fresh pomegranate juice,
vodka, seltzer, sage • \$14

CHOCOLATE

date-cacao mocha, cashew milk,
green Chartreuse • \$14

GIN + TONIC

Old Raj gin, Fever Tree tonic, flower waters,
rosemary, cucumber • \$16

BASIL

Astral Pacific Clementine gin, basil, lime • \$11

ARUGULA

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

CARROT

vodka, oloroso sherry, fresh ginger,
carrot juice, lemon • \$14

CUCUMBER

Amaro Sfumato, Escubac, Laphroaig, fresh
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

WHITE VERMOUTH + SODA

Choose: Salers, Lillet Blanc, Cocchi Americano
or Del Professore Bianco + soda + lemon • \$10

DARK VERMOUTH + SODA

Choose: Cocchi Dopo Teatro Vermouth Amaro,
Cocchi Rosa, Carpano Antica or Del Professore
Rosso + soda + lemon • \$10



B E E R

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

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Belgium • \$11

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Santa Ana • \$13

Mother Earth Boo Koo IPA, California • \$8

C I D E R

Aspall Grand Cru English Cider, England • \$11

Art + Science Little Apples Cider 2016,
Oregon (750 ML) • \$40





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

Rosella Mint (hibiscus, mint, stevia leaf) • \$4

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

Hojicha • \$4

Matcha Genmaicha (hot/iced) • \$4.5

Ringling Bell oolong • \$4.5

Breakfast Blend black (hot/iced) • \$4

Matcha Latté (hot/iced) • \$5

TISANES & MORE

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

Fresh Mint (hot/iced) • \$3

Hot Chocolate (cacao + dates) • \$5

JUICES & SPRITZERS

Fresh Orange Juice • \$5

Fresh Pomegranate + Orange Juice \$6

Sparkling Arugula Limeade • \$5.5

Sparkling Basil Lemonade • \$5.5

Cucumber Lemon Ginger Spritzer • \$6