



COFFEE MANUFACTORY

Daily Brew (hot / iced) • \$3.5 / \$4

Espresso • \$3.25

Espresso Tonic • \$5

Americano (hot/iced) • \$3.25

Macchiato • \$3.75

Cortado • \$4

Cappuccino • \$4.25

Latté (hot/iced) • \$4.5

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

Coconut Milk & Cinnamon Latte • \$5.5

Cacao-Date Mocha (hot/iced) • \$5.5

*choose: organic California cow's milk or
fresh cashew-date milk (+ \$1 - \$1.5)*

**decaf espresso available*

LEAVES & FLOWERS TEA

Van Van (lemongrass, ginger, orange, cinnamon)
(hot/iced) • \$4

Silver Leaf green (hot/iced) • \$4.5

Matcha Genmaicha • \$4.5

Spring Mountain Oolong • \$4.5

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

Assam chai • \$4

Matcha Latté (hot/iced) • \$5

TISANES & MORE

Turmeric-Ginger Cashew Milk 'Latté'
(hot/iced) • \$5

Fresh Mint (hot/iced) • \$3

Strawberry Hibiscus Rosehip (iced) • \$4.5

Cacao-Date Drinking Chocolate
(hot/iced) • \$5

JUICES & SPRITZERS

Fresh Orange Juice • \$5

Fresh Grapefruit Juice • \$6

Sparkling Arugula Limeade • \$5.5

Sparkling Basil Lemonade • \$5.5

Cucumber Lemon Ginger Spritzer • \$6



DAY DRINKS

MIMOSA

fresh orange juice, organic cava • \$15

MARKET SHANDY

citrus, mint, Amaro Angeleno, Kolsch • \$10

BOTANICA SPRITZ

Aperol, Lillet Blanc, grapefruit, seltzer • \$11

VERMOUTH + SODA

D'Sange (blood orange) or D'Orange (valencia orange) or Partida Creus Ver-Muz vermouths + citrus & seltzer • \$10

BOTANICA BLOODY

Bianco tomatoes, sassy sauce, herbs, spices; choose: tequila, mezcal, vodka or gin • \$16

GIN + TONIC

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

BASIL

Astral Pacific Clementine gin, basil, lime • \$12

ARUGULA

Cap Rock gin, arugula, lime, lemon zest • \$14

STRAWBERRY

Buffalo Trace bourbon, strawberry, mint, Amaro Angeleno, lemon • \$15

CUCUMBER

Amaro Sfumato, Escubac, Laphroaig, ginger, cucumber • \$14

QUATTRO

Amaro Meletti, Aperol, Gem + Bolt mezcal, lime • \$15

BEET

tequila blanco OR Yola mezcal (pick one!), lime, beet juice, cilantro • \$15

OAXACAN

Del Maguey Vida mezcal, 123 Organic reposado tequila, bitters, habanero, citrus peel • \$16

BEER & CIDER

Yoho Brewing 'Suiyoubi No Neko' Witbier, Japan \$10

Glutenberg Blonde Ale (sans gluten), Montreal \$8

North Coast Brewing 'Scrimshaw' Pilsner, California \$8

Yoho Brewing 'Yona Yona' Pale Ale, Japan \$10

Mikkeler 'Windy Hill' New England-Style IPA, San Diego \$9

Modern Times 'Fruitlands' Tropical Fruit Gose, Cali \$8

Mother Earth Boo Koo IPA, California \$8

Good Beer Co. + Almanac Beer Co 'Overzestous' oak barrel-aged honey & citrus ale, San Diego (500 ml) \$21

Aspall Grand Cru English Cider, England \$11

Sundstrom Cider 2017, New York (750 ml) \$46

Art & Science 'Little Apples' Cider 2016, Oregon (750 ml) \$46





DRINKS

COCKTAILS

NATURAL WINE

BEER

SPIRITS & AMARI

Natural wine = wine made by passionate and caring producers, from grapes grown without pesticides, vinified without intervention or additives (beyond an occasional touch of sulfur for stability), with little-to-no manipulation . . . all of which results in wines that are vibrant, distinctive and alive . . . wines that we think are very special, and that you should feel really, really good about drinking!

a * on wine signifies limited stock!

COCKTAILS

CITRUS SHANDY

citrus, mint, Amaro Angeleno Citrus Bitters, Kolsch • \$10

BOTANICA SPRITZ

Aperol, Lillet Blanc, grapefruit, seltzer • \$11

FINO COLLINS

Fino sherry, Amaro Angeleno, lemon, honey & soda • \$12

CITRUS VERMOUTH + SODA

D'Sange (blood orange) and/or D'Orange (seville orange) vermouths from Napa's Poe Vineyards + citrus & seltzer • \$10

VER-MUZ + SODA

Dark vermouth from some of our favorite natural-wine-making Spaniards, Partida Creus + citrus & seltzer • \$10

V & T

Poe Vermouth D'Orange, orange bitters & tonic • \$11

GIN + TONIC

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

BASIL*

Astral Pacific Clementine gin, basil, lime • \$13

ARUGULA*

Cap Rock gin, arugula, lime, lemon zest • \$14

CUCUMBER*

Amaro Sfumato, Escubac, Laphroaig, ginger, lemon, cucumber • \$14

QUATTRO

Amaro Meletti, Aperol, Gem & Bolt mezcal, lime • \$15

BEET

tequila blanco OR Yola mezcal (pick one!), lime, beet juice, cilantro • \$15

OAXACAN

Del Maguey Vida mezcal, 123 Organic reposado tequila, bitters, habanero, citrus peel • \$16

* = *non-alcoholic version available*

WANT SOMETHING CLASSIC? JUST ASK!

LIKE WHAT YOU'RE DRINKING? TAKE IT HOME!

NATURAL WINE

BUBBLES

- Francis Boulard Blanc de Blancs Brut Nature NV**, Champagne (FR), org + bio \$173
Old-vines Chardonnay Champagne to awaken all the senses. Like a garden of white flowers & citrus trees in the sunshine.
- Piillot 'Come des Tallants Zéro Dosage' NV**, Champagne (FR), org \$123
100% Pinot Noir with delicate bubbles, expressive minerality & a stunningly long finish. Sure to start any night right!
- Laherte Frères 'Rosé de Meunier Extra Brut' NV**, Champagne (FR), org + bio \$124
Pinot Meunier rosé Champagne with BODY! 30% macerated juice + 60% direct-press makes things festive & oh-so luscious.
- *Domaine des Terres Blanches Méthode Ancestrale Brut**, Loire (FR), org \$75
Round, bountiful & soft Chenin Blanc bubbles. Herbal and fresh, with plenty of apple and minerality. (Méthode Ancestrale = pét-nat!)
- Valerie Tissot Cremant du Jura**, Jura (FR), org & bio \$61
A sans sulfur 100% Chardonnay sparkler that's oh-so lush, soft, round & pretty
- MicroBio 'Nieva York' 2017**, Rueda (Spain), org + bio \$79
A 100% Verdejo pét-nat party from 'The Magician of Verdejo!' A product of sandy soils that have never seen chemicals; frisky, festive and fun, with a touch of toastiness.
- *Julien Altaber/Sextant 'L'Écume' 2017**, Burgundy (France), org + bio \$67
A sulfur-free Aligoté & Pinot Noir pet-nat with luscious fruit and a lively spirit
- Les Têtes 'Les Parcelles Tête-Nat' rosé**, Loire (FR), org \$17 / \$72
Grolleau & Gamay rosé pet-nat that's charming, bright & fresh! Citrus, florality + berries.
- La Grange Tiphaine 'Rosa, Rosé, Rosam' 2017**, Loire (FR), org + bio \$61
A lush, round & pink pet-nat made of Grolleau, Gamay, Cot (Malbec) & Cabernet Franc. Berrylicious, with dancing bubbles!
- *Montesissa Emilio 'Bonissima' 2017**, Emilia-Romagna (Italy), org + bio \$56
A pet-nat frizzante of Malvasia and Ortugo! Cloudy & a bit funky; with roasted pear, warm spices, perky acidity & just the right combo of weird & fun.
- Saetti 'Rosso Viola' Lambrusco Frizzante**, Emilia-Romagna (Italy), org \$48
A dry, sulfur-free sparkler of Lambrusco Salamino, with secondary fermentation initiated by grape must. Dark fruits, floral and savory notes, and plenty of earth!

GRAB A BOTTLE TO GO IN THE MARKET!

CIDER

- Aspall**, Suffolk (England), org (500 ml) \$10
Exactly what you'd hope an English cider would be. Fresh, easy, classic!
- *Art & Science 'Little Apples' Cider 2016**, Yamhill County (Oregon), natural \$46
A yeasty beauty from foraged crabapples, with a bit of a Normandy cider vibe
- Sundström Cider 2017**, Hudson Valley (New York), org \$46
A crisp, easy cider with gentle bubbles and lemonade-y acidity. Refreshing!

WHITE

- Succés Vinícola 'Experiencia Parelada' 2017**, Conca de Barberà (Spain), org \$15 / \$53
100% Parelada (a cava grape) that's all bright lemon lime, but structure from 12 hours of skin contact. A vibrant & lively quaff from youthful makers in Catalonia!
- *Benjamin Taillandier Blanc 2017**, Languedoc-Roussillon (FR), org + bio \$57
An easy-drinking beauty made of Grenache Gris & Terret Gris; light and fresh, but with plenty of roasted citrus, vanilla and slate to anchor it on the palate
- Eva Fricke 'Lorch' Riesling 2016**, Rheingau (Austria), org \$70
A dry, crisp Trocken Riesling with gorgeous body, overt minerality and soft green fruit (lime, honeydew, green apple). She's a beaut!
- Domaine Jean-Marc Bouley 'Bourgogne Aligoté' 2016**, Burgundy (Fr), org \$15 / \$55
This baby is full of fresh minerality. A pure expression of the terroir with lots of freshness, light, and lime!
- *Claire Naudin 'Le Clou 34' Aligoté 2016**, Burgundy (FR), org \$95
Burgundian elegance from one of the most thoughtful and non-interventionist in the land. Beautiful Burgundy, with all its roasted apple, lemon, mineral prettiness.
- *Domaine Padié 'Le Tourbillon de la Vie' 2017**, Roussillon (FR), org \$15 / \$51
An apple-y Maccabeau party; fresh, clean & mineral, with lovely roundness to back it up
- Athénaïs de Béru 'Mâcon Blanc' 2016**, Chablis (FR), org \$100
A stunning Chardonnay from one of our favorite ladies, who makes wine with purity & energy. Grapes from Julien Guillot's Vigne du Maynes in Mâcon, vinified Chablis-style.
- La Grange Tiphaine 'Bel Air' 2017**, Loire (FR), org + bio \$16 / \$60
A light, lovely Chenin Blanc with freshness & minerality. It's got those gorgeous, classic Chenin aromas, plus a crispness that makes it sippable all day (& all night!).
- *Oriol Artigas 'La Rumbera' 2016**, Alella (Spain), org \$63
Pansa Blanca that's fresh, bright & a bit funky, with a bit o' skin contact and oxidation

LIKE WHAT YOU'RE DRINKING? TAKE IT HOME!

- Domaine Closel Savennières 'Caillardières' 2015**, Loire (FR), bio \$131
A luscious, round, elegant-to-the-max treat; later-harvested Chenin Blanc grapes yield roasted apple-y, toasted almond-y beauty
- Les Lunes 'Barra Vineyard' Chardonnay 2016**, Mendocino (California), org \$76
A golden beauty from young makers working old vines; California Chardonnay at its most refined!
- Distillerie Cazottes 'Adele' 2017**, Southwest France, org + bio \$55
100% Mauzac Rose with gorgeous body (aged on the lees) from distillers who also make wine. This one's all apricot, dried apple, tuberose & golden sunset vibes.
- Occhipinti 'SP68 Bianco' 2017**, Sicily (IT), org & bio \$70
A blend of two Sicilian natives, Zibibbo (aka Muscat of Alexandria) & Albanello, from the baddest lass in the Sicilian natural wine biz. Two weeks of skin contact; voluptuous!
- Maison En Belles Lies 'Monthelie Blanc' 2015**, Burgundy (FR), org + bio \$125
Biodynamic Burgundy? Yes please! This Cotes de Beaune Chardonnay is incredibly pure & mineral with a touch of salinity; delicate aromas + lots of freshness & a dry finish.
- Ruth Lewandowski 'Naomi' 2017**, Mendocino (California), org \$72
A Grenache Gris stunner from one of our favorites in the California natural winemaking game. Lean, tight & crisp but also soft, with luscious pear & lemon - and zero sulfur!
- *Frank Cornelissen 'Munjabel Terre Siciliana Bianco' 2016**, Sicily (IT), bio \$127
Grecanico and Carricante (from 40-year-old vines) spends four days on the skins; the result is a deeply golden quaff of caramelized citrus, minerality & elegance!

ORANGE / SKIN CONTACT

- Markus Altenburger Neuburger 'Betont' 2016**, Burgenland (Austria), org \$15 / \$53
100% Neuburger that spends five days with its skins; light and refreshing with low tannins but plenty of character (flowers, citrus, toasted nuts)
- Weingut Schmitt 'Erdreich' Rheinhessen 2015**, Rheinhessen (Germany), org + bio \$110
A sulfur-free assemblage of Scheurebe, Gelber Muskateller, Pinot Blanc & Riesling from siblings running their 200-yr-old family estate. Light spice & juicy stone fruit.
- Franco Terpin 'Quinto Quarto' Rebula**, Veneto (IT), bio \$72
A deeply golden, ligh skin-contact stunner with a rustic aroma, ripe fruit & a touch of river water minerality. Grippy tannins & ample freshness!
- Marc et Caroline Barriot 'Le Clot de l'Origine' 2015**, Languedoc (FR), bio \$16 / \$65
Whole-cluster-macerated Grenache Blanc & Grenache Gris; ripe stone fruit on the nose, soft tannins & luscious body on the palate

GRAB A BOTTLE TO GO IN THE MARKET!

- La Clarine Farms 'Al Basc' 2016**, Sierra Nevada Foothills (Cali), bio \$76
Albariño with seven months of skin contact: tropical exuberance, white flowers & FUN! Unfiltered & unsulfured, with dry tannins & a festive finish
- Clos Lentiscus 'Perill' Blanco 2017**, Penedes (Spain), org + bio \$88
Xarel-lo aged in amphora for eight months! Seductive aromas, deep minerality & a complex finish. Dramatic & unforgettable!
- *Meinklang 'Graupert' Pinot Gris 2016**, Österreich (Austria), org + bio \$80
A dried apricot-y, orange blossom-y beauty from tree-sized, low-yield vines; this crew makes exciting, beautiful, super-natural wines
- Donkey & Goat 'Ramato' 2017**, Anderson Valley (California), bio \$76
Skin-contact Pinot Gris from a biodynamic NorCal farm; unfiltered, feisty, body-licious orange prettiness!
- *La Stoppa 'Ageno' Emilia Bianco 2012**, Emilia Romagna (IT), org \$93
Malvasia, Trebbiano and Ortrugo spend 30 days on the skins - and the result is a bronze waterfall of ripe oranges, honey and warm spices. Bellissima!

PINK

- Domaine La Réaltière 'Pastel' rosé 2016**, Provence (FR), bio \$15 / \$53
Cinsault, Grenache & Cabernet Sauvignon = a pitch-perfect Provençal pink
- *Scribe Winery Pinot Noir rosé 2017**, Sonoma (California), org \$53
A Californian beauty with a French spirit. Light berries, singing acidity & freshness!
- Barraco 'Rosammare' Terre Siciliane 2016**, Sicily (IT), org + bio \$63
A rosato of early harvested Nero d'Avola, with bright acidity & that irresistible Sicilian salinity
- Frank Cornelissen 'Susucaru' 2017**, Sicily (Italy), bio \$76
A Nerello Mascalese rosato party from the volcanic soils of Mt. Etna, from one of our favorite non-interventionist Sicilian innovators. Juicy, rosy, fresh, bright and funky!
- * MAGNUM!** \$160

RED

- *Finca Parera 'Fins Als Kullons' 2017**, Catalunya (Spain), bio (1L) \$75
A racy, spirited, refreshing blend of Sumoll, Xarello and Garnacha Blanca (equal parts), with no added sulfur. Hibiscus, red currant brightness, meant to be drunk with a chill!
- Vini Conestabile 'Rosso Conestabile' Sangiovese 2017**, Umbria (IT), org \$15 / \$55
Light, bright no-sulfur Sangiovese from an historic estate run by natural wine whisperer Danilo Marcucci. Sunset-hued cherry & plum juice with zippy green tannins.

- Populis 'Wabi-Sabi' 2017**, Mendocino (California) \$57
A lighthearted, easy and fun assemblage of Carignan, Zinfandel & Syrah; a fresh charmer that's meant to please!
- Anders Frederik Steen 'Let's Eat the World We Want to Live In'**, Rhone (FR), org & bio \$82
A light-bodied stunner from the former somm. of Noma and Relae. A red + white mélange - Sauvignon Blanc, Carignan, Syrah and Grenache Noir - with gorgeous aroma and purity of fruit.
- *Jean-Pierre Robinot l'Ange Vin 'Lumiere des Sens' 2014**, Loire (FR), org \$125
Pineau d'Aunis from a master of expressive, memorable wines. Lean, taut & lovely; pepper and faint raspberry; restrained but FUN!
- Domaine Sylvain Pataille 'Bourgogne Rouge' 2016**, Burgundy (FR), org + bio \$84
Sexagenarian vines grow this lovely pinot noir. A delicate mouthfeel gives way to an assortment of ripe cherries, black fruits and a charming hint of spice.
- *Autour de L'Anne 'Les États d'Anne' NV**, Languedoc (FR), bio \$60
An expressive, light, lively blend of Cinsault & Grenache that's meant for a light chill. Sulfur-free, with berries, earth and soft tannins. Grapes from Languedoc, vinified in Loire!
- Ampeleia 'Un Litro' 2016**, Tuscany (IT), org + bio (1L) \$14 / \$51
A frisky & alive blend of Alicante, Carignan & Alicante Bouschet with earth, fruit & the softest of tannins. From a Tuscan maven whose mission is to make vibrant, fresh wines.
- Vini Viti Vinci 'Coulanges la Vineuse' 2017**, Burgundy (FR), org \$61
This charming Pinot Noir is made with minimal intervention (+ no sulfur); the result is a graceful, joyful, compelling expression of terroir
- Domaine Padié 'Gibraltar' 2017**, Roussillon (FR), org \$89
Old vines Grenache; think cinnamon, pepper, violets and berries! Ten days of carbonic maceration lends character and precision.
- *Cyrile Sevin 'L'Olibrius' 2015**, Loire (FR), org + bio \$67
Ripe, juicy Cabernet Franc with berries galore (ie not green pepper-y). Soft tannins, luscious depth.
- Bichi 'No Sapiens' 2017**, Tecate (Mexico), org + bio \$70
A lively, voluptuous red from our favorite Baja naturalists, This one has some body, along with bright acidity. As for the varietal: it's a mystery! (Their best guess is Dolcetto or Cariñena.)
- Ad Vinum 'Bim' 2017**, Rhone (FR), bio \$62
Grenache, Carignan & Mouvedre from the former sommelier of Le Chateaubriand in Paris. A refreshing yet ripe, deep purple juice that will make you BIM! for more.

GRAB A BOTTLE TO GO IN THE MARKET!

Gen de Alma 'Ji Ji Ji' 2017 , Mendoza (Argentina), natural	\$46
The 1st South American wine on our list! A 50/50 Pinot Noir-Malbec blend that's refreshing, balanced & vibrant! Violets, cherries & gunpowder; Beaujolais vibes.	
Anders Frederik Steen 'Ce N'est Pas Mon Chien' 2017 , Rhone (FR), org & bio	\$82
A Grenache with Syrah-like vibes from the former somm. of Noma and Relae. Violet, deep dark berries, lushness & loveliness!	
Envínate 'Albahra' 2017 , Canary Islands (Spain), org	\$53
Garnacha Tintorera from a quartet of young friends making fresh, terroir-forward wine. This one is bursting with fruit, earth & minerality.	
* MAGNUM!	\$110
*Occhipinti 'SP68 Rosso' 2017 , Sicily (IT), org & bio	\$70
A blend of native Sicilians - Frappato & Nero d'Avola - grown in sandy Limestone soils. So: lush fruit, bright acidity, stone-y earth and sunshine. Gorgeous!	
* MAGNUM!	\$150
*Massa Vecchia 'Berace' Rosso di Toscana 2015 , Tuscany (IT), bio	*MAGNUM! \$139
An unfiltered, unsulfured Italian bombshell; Sangiovese, Cabernet Sauvignon & Merlot with just the right amount of body and brashness. Both crowd-pleasing and interesting!	
Occhipinti Frappato , Sicily (IT), org & bio	\$99
Ciao, eleganza! Old vines, late-harvest Frappato from high-altitude vineyards. A perfumed beauty; not weighty, but certainly lush, with berries and minerality aplenty.	
Bodegas Moraza '4 Caminos' 2015 , Rioja (Spain), org + bio	\$70
Single-vineyard Tempranillo aged in concrete so the purity of fruit & terroir can shine like <i>el sol</i> . Fresh and fun, with bright acidity.	
Scribe Winery St. Laurent 2017 , Sonoma (California), org	\$98
A most elegant expression of an unusual grape (Austrian in origin) from these new-guard Cali brothers with old-world souls. Pinot-like, with deep, dark currants and cherries, ample earth, soft tannins, frisky acidity!	
Bodega Vendrell-Rived 'Serè' 2017 , Montsant (Spain), org	\$12 / \$42
Sulfur-free Garnacha Tinta & Samsó (Carignan). A high-altitude, luscious & deep berry party!	
*Maison Plantevin Côtes du Rhône 2016 , Rhone (FR), org	\$42
Grenache/Syrah/Carignan/Cinsault; roasted strawberries/blackberries/smoke; lush/juicy/gentle tannins/easy!	
La Clarine Farm 'Sumu Kaw' Syrah 2016 , Sierra Nevada Foothills (California), bio	\$79
A lusty Syrah from some of our all-time favorite natural vintners. This one hits the classic notes (blackberries, leather, herbs) with freshness & distinctly Californian liveliness.	

LIKE WHAT YOU'RE DRINKING? TAKE IT HOME!

***Amplify Wines 'Subliminal' 2017**, Santa Barbara County (California), org \$16 / \$61
Cabernet Sauvignon (77%) + Merlot (23%) from 1970s vines that aims to embody a forgotten style of Cab.: fresh, bright and easy, as fitting at a bbq as on a winter night. (AKA definitely far from your standard jammy weighty Cab Sauv!)

Château Massereau 'Cuvée X' 2015, Bordeaux (France), bio \$73
A sulfur-free blend of Cabernet Sauvignon, Merlot + Cabernet Franc the proves that Bordeaux wines can be cheery & merry. Bold berries, a smoky nose & lushness.

Ruth Lewandowski 'Boaz' 2017, Mendocino (California), org \$76
Deep, luxurious, sulfur-free blend of Carignane, Grenache & Cabernet Sauvignon that's jammy on the nose and plummy, meaty, tannic & rich in the palate.

Domaine Léon Barral Faugères 'Jadis' 2014, Languedoc-Roussillon (FR), org + bio \$120
Carignan, Grenache + Cinsault from the leader of revolutionary winemaking in Languedoc; eleganza!

GRAB A BOTTLE TO GO IN THE MARKET!

BEER & CIDER

Yoho Brewing 'Suiyoubi No Neko' Witbier, Japan	\$10
Glutenberg 'Blanche' White Ale (sans gluten), Montreal	\$8
Glutenberg Blonde Ale (sans gluten), Montreal	\$8
North Coast Brewing 'Scrimshaw' Pilsner, Fort Bragg (California)	\$8
Yoho Brewing 'Yona Yona' Pale Ale, Japan	\$10
Mikkeler 'Windy Hill' New England-Style IPA, San Diego	\$9
Modern Times 'Fruitlands' Tropical Fruit Gose, San Diego	\$8
Mother Earth 'Boo Koo' IPA, San Diego	\$8
Good Beer Co. + Almanac Beer Co 'Overzestous' oak barrel-aged honey & citrus ale, San Diego (500 ml)	\$21
Aspall Grand Cru English Cider, England	\$11
Sundstrom Cider 2017, New York (750 ml)	\$46
Art & Science 'Little Apples' Cider 2016, Oregon (750 ml)	\$46

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WHISKEY & BOURBON

Akashi White Oak • \$15
Blanton's • \$16
Booker's • \$14
Buffalo Trace • \$10
Hibiki Harmony • \$16
Johnny Drum • \$16
Leopold Bourbon • \$13
Navazos Palo Cortado Single
Cask Whisky • \$24
Burnside Rye • \$12
WhistlePig Rye • \$18

SCOTCH

Kilchoman Machir Bay • \$14
Laphroaig 10 yr • \$16
Pig Nose • \$10
Springbank 10 yr • \$17
Stronachie Highland 10 yr • \$14

CALIFORNIA VODKA

*Haymaker's (potato + apple) • \$11
*Loft & Bear (wheat) • \$12
*Mullholland (corn) • \$11

MEZCAL

Del Maguey Vida • \$12
Gem & Bolt Damaina Mezcal • \$13
Yola • \$16
Yuu Baal Joven Madrecuixe • \$19

TEQUILA

123 Reposado Tequila • \$16
Fortaleza Blanco • \$13
Fortaleza Añejo Tequila • \$18
Gran Dovejo Blanco • \$14
Gran Dovejo Reposado • \$15
Rancho Tepua • \$14

RUM

Diplomatico • \$14
Smith & Cross • \$14

GIN

*Future Gin • \$13
Cap Rock • \$12
Old Raj • \$15
*Mulholland • \$13
*Spirit Guild Astral Pacific
clementine gin • \$12

*made in California!

GRAB A BOTTLE TO GO IN THE MARKET!

SHERRY & MADEIRA

Gutierrez Colosia 'Sangre y
Trabajadero' Oloroso • \$10

H & H 'Boal' Madeira 10 yr • \$22

VERMOUTH

Carpano Antica Rouge • \$12

Carpano Antica White • \$10

Cocchi Americano • \$8

Cocchi Dopo Teatro
vermouth amaro • \$11

Cocchi Rosa • \$9

Del Professore Rosso • \$10

*D'Orange Seville orange • \$11

*D'Sangre blood orange • \$10

Partida Creus Ver-MUZ • \$10

CALVADOS & COGNAC

Chateau du Breuil Calvados • \$18

Domaine Dupont Fine Reserve
Calvados • \$12

Jean Groperrin Petite
Champagne Cognac • \$18

AMARI

*Angeleno California citrus
amaro • \$12

Averna • \$11

Cocchi Dopo Teatro
vermouth amaro • \$8

Fernet Branca • \$8

Fernet Vallet • \$9

Meletti • \$8

Montenegro • \$10

Nardini • \$11

Sfumato Rabarbaro • \$10

EAU DE VIE

Distillerie Laurent Cazottes Goutte
de Poire Williams pear brandy • \$22

Escubac botanical liqueur • \$13

*made in California!

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