



## 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

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

## JUICES & SPRITZERS

Fresh Orange Juice • \$5

Sparkling Arugula Limeade • \$5.5

Sparkling Basil Lemonade • \$5.5

Cucumber Lemon Ginger Spritzer • \$6



## DAY DRINKS

### MIMOSA

fresh orange juice, organic cava • \$15

### CITRUS SHANDY

citrus, mint, Amaro Angeleno, Scrimshaw Pilsner • \$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

### V & T

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

### FINO COLLINS

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

### BOTANICA BLOODY

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

### GIN + TONIC

Future 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

### 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

Glutenberg 'Blanche' White 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





## DRINKS

COCKTAILS

NATURAL WINE

BEER

SPIRITS AND 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!***

12.31.18

# COCKTAILS

## CITRUS SHANDY

citrus, mint, Amaro Angeleno Citrus Bitters, Scrimshaw Pilsner • \$10

## BOTANICA SPRITZ

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

## FINO COLLINS

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

## CITRUS VERMOUTH + SODA

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

## VER-MUZ + SODA

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

## V and T

Poe Vermouth D'Orange, orange bitters and 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 and 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 and citrus trees in the sunshine.

**Piillot 'Come des Tallants Zéro Dosage' NV**, Champagne (FR), org \$123  
100% Pinot Noir with delicate bubbles, expressive minerality and 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 and oh-so luscious.

**Laherte Frères, Extra Brut Ultratraditon NV**, Champagne (FR), org + bio \$96  
A festive assemblage (Pinot Meunier, Chardonnay and Pinot Noir) with earthy salinity, ample minerality and rich character. Pair with caviar and oysters or a big bag of potato chips (our favorite move).

**Agrapart and Fils 'Les 7 Crus' Brut NV**, Champagne (FR), org \$128  
A bottle that reflects the quality and audacity of this 4th-generation family-run domain. A creamy, round, toast, complex beauty made from seven different plots.

**Waris et Filles 'Cuvée Heritage' Brut NV**, Champagne (FR), org \$99  
Easy-drinking Pinot Noir-Chardonnay Champagne to be popped open for any occasion! Just the right amount of brioche, candied fruit and orange blossoms.

**François Pinon Vouvray Brut 2014**, Loire (FR), org \$66  
From clay and flint soils comes this sparkly delight that's all roasted apple, candied grapefruit and lime. It's beautifully round, with soft bubbles that dance across the palate.

**Les Têtes 'Les Parcelles Tête-Nat' rosé**, Loire (FR), org \$17 / \$72  
Syrah and Carignan rosé pét-nat that's charming, bright and fresh! Like a bouquet of citrus, flowers and berries.

**Zanotto 'Col Fondo'**, Veneto (IT), bio \$16 / \$63  
Zippy lemon bubbles - Glera is the grape - and a perfect green apple finish. A lovely, fresh, mineral waterfall. Starts (and ends) a night right.

**Cantina Marilina 'Fedelie' Frizzante NV**, Sicily (IT), org \$57  
A 100% Muscato Sicilian pét-nat that's all dried peaches, apricots, flowers and yeastiness. Rich, unusual and fun!

GRAB A BOTTLE TO GO IN THE MARKET!

- \*Montesissa Emilio 'Bonissima' 2017**, Emilia-Romagna (Italy), org + bio \$56  
A pét-nat frizzante of Malvasia and Ortugo! Cloudy and a bit funky, with roasted pear, warm spices and perky acidity. Just the right combo of weird and 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.

## CIDER

- Aspall**, Suffolk (England), org (500 ml) \$10  
Exactly what you'd hope an English cider would be. Fresh, easy, classic!
- Sundström Cider 2017**, Hudson Valley (New York), org \$46  
A crisp, easy cider with gentle bubbles and lemonade-y acidity. Refreshing!
- Eric Bordelet 'Sydre Argelette' 2016**, Normandy (FR), bio \$54  
An intensely flavored, wine-like cider with precision and finesse. Dry but round; made by a non-interventionist cider master, from over 20 varieties of apples from low-yield trees.

## WHITE

- Succés Vinícola 'Experiencia Parellada' 2017**, Conca de Barberà (Spain), org \$53  
100% Parellada (a cava grape) that's all bright lemon lime, but gets structure from 12 hours of skin contact. A vibrant and lively quaff from youthful makers in Cataluña.
- Domaine de Belle Vue 'Granit Les Perrières' 2017**, Muscadet (FR), org \$16 / \$61  
Jerome Bretaudeau does things differently, and this expressive, golden Melon de Bourgogne will surprise you! It's rounder and lusher most of its Muscadet region friends.
- Envínate 'Benje Blanco' 2017**, Canary Islands (Spain), org \$63  
A sulfur-free Listan Blanco from four winemaker friends. It's bright and smoky; you can taste the high-altitude volcanic terroir and the Atlantic Ocean.
- Valentina Passalacqua 'Sovracchiaro' 2017**, Puglia (IT), org + bio (1L) \$15 / \$60  
A super-natural, terroir-rich Falanghina that's spontaneously fermented and unfiltered, with no added sulfur. A gem from a thoughtful maker farming her historic family vineyard.
- 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!
- Partida Creus 'Catalonia Massis de Bonastre VN' 2017**, Cataluña (Spain), org + bio \$65  
A sulfur-free co-ferment of Macabeu, Garnacha Blanca, Moscatel, Vinyater and Xarel-lo from Cataluña's natural all-stars. It's a bottle of funky deliciousness - a light, fresh, crunchy delight that's fun and easy to drink.

LIKE WHAT YOU'RE DRINKING? TAKE IT HOME!

- \*Domaine Jean-Marc Bouley 'Bourgogne Aligoté' 2016**, Burgundy (FR), org \$55  
This baby is full of fresh minerality. A pure expression of the terroir with ample freshness, light and lime.
- Furlani 'Bianco' 2017**, Trentino (IT), org + bio \$60  
A zesty, sulfur-free, high-elevation field blend of Nosiola, Verdarbara and Lagarino Bianco from young Italian innovators. Vibrant, mineral, a touch tropical and electric!
- \*Claire Naudin 'Le Clou 34' Aligoté 2016**, Burgundy (FR), org \$95  
Burgundian elegance from one of the most thoughtful non-interventionists in the land. It's all 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 and 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 and energy. Grapes from Julien Guillot's Vigne du Maynes in Mâcon, vinified Chablis-style.
- Château Barouillet 'Bergecrac Blanc' 2017**, Bergerac (FR), org + bio \$12 / \$44  
A vivacious assemblage of Sauvignon Blanc, Sauvignon Gris, Semillon and Chenin from the southwest (Bordeaux-adjacent). Loaded with florality, citrus, balance and charm!
- Michel Autran 'Les Enfers Tranquilles' 2016**, Vouvray (FR), org + bio \$72  
Chenin Blanc from 50-year-old vines farmed organically from the beginning; pears, melon, citrus, honey, stone, precision, beauty!
- Domaine de Belle Vue 'La Justice Amphores' 2016**, Loire (FR), org \$105  
Chardonnay that's grown in Muscadet, aged in amphora, stainless and tank, with a Chenin Blanc-like character. Who wouldn't want that?! A keeper or a drinker.
- Domaine des Ronces 'En Chalasse' 2016**, Jura (FR), org + bio \$87  
A Jura white (50% Chardonnay, 50% Savagnin) made with passion and precision. Think: a wreath of flowers, bowls of citrus, toast with french butter and a long-lasting ending.
- La Grange Tiphaine 'Bel Air' 2017**, Loire (FR), org + bio \$60  
A light, lovely Chenin Blanc with freshness and minerality. It's got those gorgeous, classic Chenin aromas, plus a crispness that makes it sippable all day (and all night!).
- \*Oriol Artigas 'La Rumbera' 2016**, Alella (Spain), org \$63  
Pansa Blanca that's fresh, bright and a bit weird, with a touch of skin contact and oxidation. It sings a song of funky Spanish sunshine and sea!
- Gut Oggau 'Theodora Weiss' 2017**, Burgenland (Austria), org + bio \$100  
A spirited, sulfur-free Gruner Veltliner and Welschriesling. Dry, energetic, fun and just funky enough to keep things interesting whenever she's around...

GRAB A BOTTLE TO GO IN THE MARKET!

**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!

**Domaine du Cellier des Crays 'Cuvée des Gueux' 2017**, Savoie (FR), bio \$68

This bottle of old vines Jacquère is an aromatic, mineral beauty. It's herbal and dynamic; an electric, fresh and uplifting quaff.

**Maison En Belles Lies 'Monthelie Blanc' 2015**, Burgundy (FR), org + bio \$125

Biodynamic Burgundy? Yes, please! This Cotes de Beaune Chardonnay is incredibly pure and mineral with a touch of salinity; delicate aromas, lots of freshness and a dry finish.

**Le Casot des Mailloles 'Blanc de Casot' 2017**, Banyuls-Sur-Mer (FR), org + bio \$128

Sulfur-free beauty from the Southeastern coast! A lush, unfiltered assemblage of Grenache Blanc and Gris, Vermentino, Roussanne and Viognier, from winemaker Jordi Perez. The result: rich citrus, gorgeous minerality and savory touches.

**\*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 and crisp but also soft, with luscious pear and 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 and elegance.

## ORANGE / SKIN CONTACT

**Franco Terpin 'Quinto Quarto' Rebula**, Veneto (IT), bio \$72

A deeply golden, light skin-contact stunner with a rustic aroma, ripe fruit and a touch of river water minerality. Grippy tannins and ample freshness!

**Marc et Caroline Barriot 'Le Clot de l'Origine' 2015**, Languedoc (FR), bio \$16 / \$65

Whole-cluster-macerated Grenache Blanc and Grenache Gris; ripe stone fruit on the nose, soft tannins and luscious body on the palate

**Clos Lentiscus 'Perill' Blanco 2017**, Penedes (Spain), org + bio \$88

Xarel-lo aged in amphora for eight months. Seductive aromas, deep minerality and a complex finish. Dramatic and unforgettable!

**Weingut Schmitt 'Erdreich' Rheinhessen 2015**, Rheinhessen (Germany), org + bio \$110

A sulfur-free assemblage of Scheurebe, Gelber Muskateller, Pinot Blanc and Riesling from siblings running their 200-year-old family estate. Light spice and juicy stone fruit.

LIKE WHAT YOU'RE DRINKING? TAKE IT HOME!



- Vignoble du Rêveur 'L'Artisan' 2017**, Alsace (FR), org + bio \$82  
Gewurztraminer and Pinot Gris with 10 days on skins, no sulfur and concrete aging. Exuberant spice and tropical fruit on the nose; exotic and festive on the palate.
- \*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 and 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 and Cabernet Sauvignon = a pitch-perfect Provençal pink
- Domaine des Terres Promises 'L'Apostrophe' 2017**, Provence (FR), bio \$57  
A fresh rosé of Carignan, Cinsault and Grenache, meant to be drunk with a view of the sky. Don't be fooled by its light color; it is a pure delight with a palate full of wild berries and rose.
- \*Barraco 'Rosammare' Terre Siciliane 2016**, Sicily (IT), org + bio \$63  
A rosato of early harvested Nero d'Avola, with bright acidity and that irresistible Sicilian salinity
- \*Frank Cornelissen 'Susucaru' 2017**, Sicily (Italy), bio \* **MAGNUM!** \$160  
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!

## RED

- Bichi 'Listan' 2016**, Baja (Mexico), org + bio \$57  
A sassy bottle from 100-year-old Misión vines just south of the border! Light body, smoke, bright strawberries and earth.
- Anders Frederik Steen 'Let's Eat the World...'**, Rhône (FR), org and bio \$82  
A light-bodied stunner from the former somm. of Noma and Relae. A red + white mélange of Sauvignon Blanc, Carignan, Syrah and Grenache Noir, with gorgeous aroma and fruit.
- Envínate 'Benje Tinto' 2017**, Canary Islands (Spain), org \$63  
A delicate Listan Prieto; like a rainy day on a volcanic island, with notes of currants, peppercorns and purple flowers. Delicious with a chil on a warmer night!

GRAB A BOTTLE TO GO IN THE MARKET!

- 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.
- 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.
- Château Cambon 'Récolte' 2017**, Beaujolais (FR), org + bio \$63  
A sulfur-free Gamay par-tay! It's a fruit bomb, but in the softest, loveliest way.
- Les Vignes Herbel 'Sylvestre' 2017**, Loire (FR), org + bio \$16 / \$68  
Cabernet Franc and Cabernet Sauvignon that smells like freshly muddled raspberries and cherry jam. A pure expression of what we like to drink around here.
- Isabelle et Bruno Perraud 'Le Poquelin' 2016**, Beaujolais (FR), org + bio \$15 / \$57  
Gamay the way we love it: bright, fresh berries, candied cherries and rosewater, with loads of energy and a smile.
- Partida Creus 'SM Sumoll' 2016**, Cataluña (Spain), org + bio \$84  
These Italian winemakers are killing the natural wine scene in Cataluña. 100% stainless steel-fermented Sumoll with juicy dark fruit, acidity and lift. Fresh, delicious, no sulfur.
- P. Jambon / Jo Coton 'Un Tranche de Brouilly' 2016**, Beaujolais (FR), natural \$63  
You know it's fun and fresh if it's got Philippe Jambon's name on it! This collaboration with Jo Coton is dreamy; a refreshing Gamay with a little grip, juicy red cherries, toasted spices.
- Anders Frederik Steen 'Ce N'est Pas Mon Chien' 2017**, Rhone (FR), org and bio \$82  
A Grenache with Syrah-like vibes from the former somm. of Noma and Relae. Violet, deep dark berries, lushness and loveliness!
- Envínate 'Albaha' 2017**, Canary Islands (Spain), org **MAGNUM!** \$110  
Garnacha Tintorera from a quartet of talented young friends making fresh, terroir-forward wine in an unexpected place. This one is bursting with fruit, earth and minerality.
- \*Strekov 1075 'Fred #1'**, Strekov (Slovakia), org + bio \$71  
Alibernet and Dunaj from a no-sulfur, no-intervention Slovakian star. Black cherries, plums and gorgeousness. Weighty on the nose but bright and lively on the palate.
- Chanterêves 'L'intrus Rouge' 2016**, Rhône (FR), org \$70  
This Burgundy-based husband and wife team brought in Rhone Syrah for this sulfur-free beauty that's all elegance, purity and finesse.
- Lo-Fi Wines 'Cabernet Franc, Coquelicot Vineyard' 2016**, Santa Ynez (Cali), org \$61  
California Cabernet Franc with luscious texture, ripe cranberry, raspberry and a touch of menthol and eucalyptus on the finish. Your mouth will start to sing!

LIKE WHAT YOU'RE DRINKING? TAKE IT HOME!

- \*Occhipinti 'SP68 Rosso' 2017**, Sicily (IT), org and bio \$70  
A blend of native Sicilians - Frappato and Nero d'Avola - grown in sandy limestone soils.  
So: lush fruit, bright acidity, stone-y earth and sunshine. Gorgeous!
- \*Massa Vecchia 'Berace' Rosso di Toscana 2015**, Tuscany (IT), bio **\*MAGNUM!** \$139  
An unfiltered, unsulfured Italian bombshell; Sangiovese, Cabernet Sauvignon and Merlot with just the right amount of body and brashness. Both crowd-pleasing and interesting!
- Bodegas Moraza '4 Caminos' 2015**, Rioja (Spain), org + bio \$70  
Single-vineyard Tempranillo aged in concrete so the purity of fruit and terroir can shine like *el sol*. Fresh and fun, with bright acidity.
- Bodega Vendrell-Rived 'Serè' 2017**, Montsant (Spain), org \$12 / \$42  
Sulfur-free Garnacha Tinta and Samsó (Carignan). A high-altitude, luscious and deep berry party.
- Le Casot des Mailloles 'AnarSchiste' 2017**, Banyuls-Sur-Mer (FR), org + bio \$110  
Grenache, Carignan, Counoise and Mouvedre from a single parcel. Meticulously vinified in the freshest way; a memorable bottle with body and soul.
- Bera Vittorio e Figli 'Bricco della Serra' Dolcetto 2015**, Piedmont (IT) \$16 / \$63  
Rich, deep, earthy Dolcetto with all the dark fruit and balanced acidity you'd expect, along with well-integrated, soft tannins. Silky!
- \*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 and distinctly Californian liveliness.
- Le Casot des Mailloles 'Comax Ethylx' 2017**, Banyuls-Sur-Mer (FR), org + bio \$76  
Syrah with a touch of Marsanne (and no sulfur). A frisky, dynamic and luscious wine with gentle funk; perfect for a feast (or a night at home with a fireplace + a rom-com).
- Domaine des 2 Ânes 'Fontanilles' 2016**, Languedoc (FR), org + bio \$56  
A sulfur-free assemblage of Carignan, Syrah and Grenache from a rocky Corbières vineyard overlooking the sea. Bold and ripe, with juicy plums and a touch of chocolate and herbs.
- \*Domaine Léon Barral Faugères 'Jadis' 2014**, Languedoc-Roussillon (FR), org + bio \$120  
Carignan, Grenache + Cinsault from the leader of revolutionary winemaking in Languedoc; eleganza!
- \*Andrea Scovero 'Ciapin' Barbera d'Asti 2017**, Piemonte (Italy), org + bio \$80  
This sulfur-free Barbera is like a fireplace and cozy blanket on a cool night. We're talkin' cigar and dark plum on the nose, rich chocolate, cacao-like tannins on the palate.

GRAB A BOTTLE TO GO IN THE MARKET!

## BEER AND 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 and citrus ale, San Diego (500 ml)	\$21
Aspall Grand Cru English Cider, England	\$11
Sundstrom Cider 2017, New York (750 ml)	\$46
Eric Bordelet 'Sydre Argelette' 2016, France	\$54

## WHISKEY AND BOURBON

Akashi White Oak • \$15

Blanton's • \$16

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

Willett Rye 4-year Cask  
Strength • \$15

## SCOTCH

Kilchoman Machir Bay • \$14

Laphroaig 10 yr • \$16

Pig Nose • \$10

Springbank 10 yr • \$17

## CALIFORNIA VODKA

\*Haymaker's (potato + apple) • \$11

\*Loft and Bear (wheat) • \$12

\*Mullholland (corn) • \$11

## MEZCAL

Del Maguey Vida • \$12

Gem and 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

## GIN

\*Future Gin • \$13

Cap Rock • \$12

Old Raj • \$15

\*Spirit Guild Astral Pacific  
clementine gin • \$12

\*made in California!

GRAB A BOTTLE TO GO IN THE MARKET!

## SHERRY AND MADEIRA

Bodegas Gutierrez Colosia  
Amontillado • \$10

H and H 'Boal' Madeira 10 yr • \$22

## VERMOUTH

Carpano Antica Rouge • \$12

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 AND COGNAC

Chateau du Breuil Calvados • \$18

Domaine Dupont Fine Reserve  
Calvados • \$12

Jean Groperrin Petite  
Champagne Cognac • \$18

Cognac Park Fin Bois (organic) • \$15

## AMARI

\*Amaro Angeleno 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

St. Agrestis • \$12

## EAU DE VIE

Escubac botanical liqueur • \$13

\*made in California!