

Look at you,  
showing up to drink good wine.  
We like that!

We're a wine shop first—  
thoughtfully curated bottles and good pours  
are our heart and soul.  
Don't sleep on our draft beer selections,  
there's something for everyone.

Most of what we pour is made  
with low-intervention methods, organic or  
sustainable practices, and a strong sense of place.

A few break the mold in other ways—  
but every bottle has a story worth sharing.

We hope you have fun, share some laughs  
and try something new!

*Our kitchen's tiny, but mighty—  
thanks for your patience!*

Choose from hundreds of retail bottles to drink here  
\$5 On-Premise Fee  
applied to any bottle \$30 or under



## *House of Spritz* Breezy, bubbly, and botanical sips for any time of day

**MINT CONDITION** ..... 12  
Crisp & floral with elderflower, mint, and a splash of lime - refreshment on repeat

**ORANGE CRUSH** ..... 12  
Juicy, slightly sweet, and sun-kissed with citrus vermouth & bubbles - your southern patio spritz

**APARELLA BEAT** ..... 12  
A house-made remix of the classic Aperol spritz - zesty, rosy, and full of rhythm

**STONE FRUIT GROOVE** ..... 12  
Peachy and smooth with a hint of fizz - this one's all about laid-back summer vibes

## *Bubble Club*

**CHAMPAGNE, VOIRIN-JUMEL, GRAND CRU, COTE DES BLANCS, FRANCE** ..... 20  
Five generations of growers bringing you Grand Cru bubbles, delicious!

**CRÉMANT, BONNAMY, CRÉMANT DE LOIRE, FRANCE** ..... 13  
Sparkling ripe fruit & citrus, soft and rounded blend of Chenin, Chardonnay & Cab Franc

**LAMBRUSCO, CARAFOLI, LA DIVINA, PET-NAT ROSÉ, ITALY** ..... 14  
Juicy & savory, violet aromas lead to crisp black raspberry and a bone-dry palate

**PET-NAT, TERRA QUILIA, BIANCO DI GUIGLIA, EMILIA ROMAGNA, ITALY** ..... 12  
50/50 trebbiano & malvasia, tangy citrus and aromatic herbs, complex and delicious

**CAVA ROSÉ, LOS MONTEROS BRUT ROSÉ, SPAIN** ..... 9  
Fresh & juicy, sparkling garnacha, easy and crushable

**SPARKLING DEMI-SEC ROSÉ, BOCCARD, BUGEY CERDON, FRANCE** ..... 14  
Seductively sweet and fresh 95% gamay and 5% pousard from Savoie

**PROSECCO, LUCA PARETTI, LOVO, TREVISO, ITALY** ..... 10  
Organically grown glera, hints of granny smith apples & flowers with a crisp dry finish

**MIMOSA, PROSECCO** ..... 11  
Orange, Pomegranate, Pineapple, or Blueberry Lemonade - it's 9am somewhere!

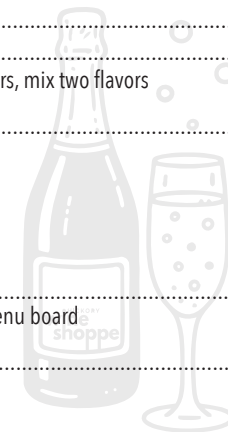
**WINE SLUSHIE** ..... 8  
*Make it a Double* ..... 15  
These lil' cups of sunshine change frequently, ask your server for flavors, mix two flavors

**MEAD, POLLEN-NATION, OHIO** ..... 8  
Blackberry mead with a touch of spice, Not too sweet and not too dry.

## *Cold Brews*

**CRAFT BEER & CIDER ON DRAFT** ..... 6  
Curated and constantly changing, ask your server or check-out the menu board

**CLASSIC BOTTLES** ..... 5  
Michelob Ultra or Stella Artois



## White Wines

<b>PINOT GRIGIO</b> , TOMMASI, ITALY .....	10
An Italian classic with crisp fruit, smooth and easy	
<b>VINHO VERDE</b> , CONTA-ME, VINHO VERDE, PORTUGAL .....	10
A blend of espedeiro/amarello/loureiro, bright citrus, orchard fruit, and a soft, refreshing spritz	
<b>GRÜNER VELTLINER</b> , SCHÖDL, LÖSS und LEHM, AUSTRIA .....	12
Crisp green apple, lemon zest, and a touch of white pepper - total crowd pleaser	
<b>TXAKOLINA</b> , AMEZTOI GETARIAKO, GETARIA, SPAIN .....	14
Choc-o-leena - refreshing thirst quencher, sea spray, tart citrus & lime-bright & electric	
<b>SCHEUREBE</b> , BRAUNEWELL, UNSER TÄGLICH, RHEINHESSEN, GERMANY .....	13
Shoy-ray-beh - light & juicy, bursting with tropical vibes and dangerously easy to drink	
<b>RIESLING</b> , TATOMER, SANTA LUCIA HIGHLANDS, USA .....	13
Fresh & aromatic, mandarin & lemon/lime, fruit driven, silky and crisp	
<b>CHENIN BLANC</b> , LES ATHLÈTES DU VIN, LOIRE, FRANCE .....	13
Dry, fresh & crisp, fruit forward flavors of citrus, white peaches & pears	
<b>SAUVIGNON BLANC</b> , LE GRAND ST. VINCENT, TOURAINE, FRANCE .....	9
Soft yellow ripe fruit flavors, grapefruit, herbaceous with a dry finish	
<b>MOSCATO D'ASTI</b> , VIETTI, PIEDMONT, ITALY .....	12
Lush & sweet fruit, citrus & floral, sustainably farmed	
<b>CHARDONNAY</b> , LA COLLINE AUX FOSSILES, ROUSSILLON, FRANCE .....	12
Bourgogne Blanc, stone fruits, minerality, honeysuckle & citrus	

## Fresh Press *Elevated pours via Napa Winestation*

<b>CHARDONNAY</b> , DROIN, CHABLIS 1ER CRU VAILLONS, FRANCE .....	28
White flowers, crisp acidity, zesty citrus and stone fruit with a long finish	
<b>SÉMILLON &amp; SAUVIGNON BLANC</b> , ASHES + DIAMONDS, NAPA VALLEY .....	16
Fullripe and textured, yet bright, zesty - Matthiasson's Napa Valley version of white Bordeaux	
<b>ROUSSANNNE</b> , CHATEAU DE NALYS, CHATEAUNEUF-DU-PAPE, FRANCE .....	28
A plump Gran Vin, silky-textured, crushed rocks balanced by honeysuckle, tangerine, and melon	
<b>TIBOUREN ROSÉ</b> , CLOS CIBONNE, CÔTES DE PROVENCE, FRANCE .....	18
Distinctive and vibrant, notes of tangerine zest, mango, and orchard fruit cut with salt & minerals	

## Skin Contact

<b>GRENAPE + CINSULT ROSÉ</b> , SOULEIL, FRANCE .....	11
Fresh strawberries, raspberries, watermelon, and tangerine zest	
<b>ORANGE</b> , VINA ECHEVERRIA, NO ES PITUKO, CHILE .....	12
Extended skin maceration sauvignon blanc, citrus and stone fruit with a soft herbaceous finish	

## Red Wines

<b>GAMAY</b> , DOM SAINT-CYR, LA GALOCHE BEAUJOLAIS, FRANCE .....	15
Juicy, chilled red bursting with berries and a hint of earth - carbonic & crushable	
<b>SYRAH BLEND</b> , ES OKAY, ROOTDOWN, SONOMA, USA .....	15
Hello sunshine, plum jam, big league chew, black cherry & earth, served chilled	
<b>PINOT NOIR</b> , THEVENET & FILS, LES CLOS, BOURGOGNE, FRANCE .....	15
Cherry, raspberry, dusty limestone, bright acidity, and a savory herbaceous finish	
<b>CABERNET FRANC</b> , CHAIS SAINT LAURENT, LOIRE VALLEY, CHINON, FRANCE .....	11
Med-bodied, raspberry, blackcurrant, herbaceous and stony	
<b>SYRAH</b> , FRANCOIS VILLARD L'APPEL DES SEREINES, FRANCE .....	14
Earth, blue and blackberry, pepper and leather with silky tannins and long finish	
<b>SANGIOVESE</b> , VIALLA, CASA CONFORTO, CHIANTI, TUSCANY, ITALY .....	14
Med body with great depth, red berries, floral & spice, savory finish	
<b>GRENAPE</b> , GRAVEIRETTE, BON JU ROUGE, CÔTES DU RHÔNE, FRANCE .....	15
Black cherry & cassis ride a spine of vibrant acidity into a long fruit-forward finish	
<b>FRAPPATO</b> , GURRIERI TERRE, VITTORIA DOC, SICILY, IT .....	16
Aromas of raspberry & peppercorns, loads of purple fruit, clay & pepper	
<b>TEMPRANILLO</b> , PECIÑA, 2017 CRIANZA, RIOJA, SPAIN .....	15
Soft & round, dark fruit, baking spices, vanilla and oak - complex & elegant	
<b>MALBEC</b> , CHATEAU DU CÈDRE, MARCEL, CAHORS, FRANCE .....	10
Full body and very juicy, dense blackberry and raspberry	
<b>MERLOT BLEND</b> , BORDEAUX SUPÉRIEUR, CHATEAU VILATTE, FRANCE .....	15
Delicious chocolate covered cherries, espresso, cedar and baking spices	
<b>CABERNET SAUVIGNON</b> , ROBERT HALL, PASO ROBLES, USA .....	13
Full body, black currant, lots of fruit, hints of cedar and spice, dark chocolate	
<b>REFOSCO</b> , PODERI DAL NESPOLI, ADESSO, ITALY .....	9
Pleasantly sweet red, fun and easy, berry cobbler and a hint of chocolate	

## Crushworthy Reds *Elevated pours via Napa Winestation*

<b>GAMAY</b> , DOMAINE MEE GODARD, CORCELETTE, MORGON, FRANCE .....	16
Blackberry, violet, and wet stone—a firmer, darker expression of Cru Beaujolais	
<b>PINOT NOIR</b> , DOM DE CASSIOPEE, EN GERLIEUS, BURGUNDY, FRANCE .....	22
Bright red raspberry fruit with mouthwatering acidity and a savory, earthy finish	
<b>NEBBIOLO</b> , PECCHENINO, BAROLO, 2019, ITALY .....	23
Tar and roses with freshly sliced plums and cherries, medium bodied with chewy tannins	
<b>CABERNET SAUVIGNON</b> , AMULET ESTATE, 2021, NAPA VALLEY, USA .....	26
Rich dark fruits of black cherry, tobacco and spices - tannins are firm with balanced acidity	

## Flights *A flight built for the curious—explore new flavors, no passport required*

<b>WHITE WINE FLIGHT</b> .....	22
1) Vinho Verde 2) Grüner Veltliner 3) Scheurebe 4) Chenin Blanc	
<b>RED WINE FLIGHT</b> .....	22
1) Gamay 2) Sangiovese 3) Cabernet Franc 4) Malbec	
<b>BUBBLES + ROSÉ FLIGHT</b> .....	22
1) Pet-Nat 2) Crémant 3) Cava 4) Lambrusco	
<b>MIMOSA FLIGHT</b> .....	22
1) Orange 2) Pomegranate 3) Pineapple 4) Blueberry Lemonade	
<b>DRAFT BEER FLIGHT</b> .....	10
A little taste of everything—four draft pours, always changing, always worth trying	
☆ Sorry, no substitutions	



## Light Bites

<b>LOCAL ARTISAN BREAD &amp; OLIVE OIL</b> .....	8
Handmade, crusty local bread from Knob Hill with EVOO & herbs	
<b>OLIVE YOU TO THE MOON &amp; BACK</b> .....	7
A medley of Mediterranean olives	
<b>NATTY NUTS</b> .....	8
Mixed nuts with rosemary, spices, and natty goodness	
<b>MELON &amp; PROSCIUTTO</b> .....	10
Fresh farmer's market cantaloupe, prosciutto, olive oil, and cracked black pepper	
<b>SMOKED TROUT ROE</b> .....	30
Smoked trout roe, kettle cooked sea salt chips, crème fraîche & chives	
<b>EDAMAME</b> .....	6
Steamed edamame finished with crushed Sea Salt	
<b>HUMMUS + CRISPY BAGEL CHIPS</b> .....	9
Topped with rosemary-infused olive oil & roasted red peppers	
<b>SOFT PRETZEL</b> .....	6
Classic with Sea Salt + spicy mustard, or grab the sweet version with cinnamon sugar	
<b>KETTLE COOKED CHIPS</b> .....	6
Topped with black truffle sea salt + fresh grated parmesan cheese	
<b>TOTTY-BOOM-BA-LOTTY</b> .....	9
Old Skool Tater Tots with sea salt, garlic aioli & ketchup	
Add Parmesan to the Old Skool Tots .....	
Cheese Please - topped with melted Wild Fire Blue Cheese .....	

## Say Cheese...

<b>BURRATA-BATA-BABY</b> .....	14
Hand-formed rich mozzarella filled with creamy stracciatella, served with fresh baguette, arugula, cherry tomatoes, olive oil + balsamic	
<b>PIMENTO CHEESE + PORK RINDS</b> .....	9
Hand grated and made with love & spice, topped with sliced jalapeños	
Swap bagel chips for Pork Rinds .....	+2
Add Hot Honey .....	+1
<b>BAKED BRIE</b> .....	11
Topped with fig jam and walnuts, served with crackers	
<b>WHIPPED RICOTTA + HONEY</b> .....	9
Sweet, savory, and sure to be your new favorite snack—served with toasted sourdough	

## Charcuterie Boards

<b>TWO CHEESES</b> .....	20
<b>FOUR CHEESES</b> .....	30
☆ Our handcrafted boards include an assortment of cured meats, seasonal jam, honey, spicy mustards, assorted crackers, Marcona almonds, and fresh baby arugula	

<b>SMOKED BABY GOUDA</b>	Mildly smoked, creamy semi-hard cow's milk gouda
<b>MANCHEGO</b>	3 month aged, hard Spanish, caramel + nutty
<b>HAVARTI w/ HERBS &amp; SPICES</b>	Semi-soft Danish cow's milk cheese, aromatic spices
<b>AGED ASIAGO</b>	Sweet, balanced, and nutty, aged 10 months
<b>PRARIE BREEZE CHEDDAR</b>	Semi hard, sweet & pleasantly sharp from Iowa

<b>RED DRAGON</b>	Welsh cheddar with mustard seed & ale
<b>WILDFIRE BLUE</b>	Aged 3 months, soft blue with a peppery finish
<b>CAVE AGED GRUYÈRE</b>	Aged 8 months, nutty, sharp swiss classic
<b>BLOCK + BARREL BRIE</b>	Soft creamy, with a rich buttery texture
<b>GOAT CHEESE</b>	Soft, tangy traditional French-style chèvre

**ANY CHEESE BELOW** .....+\$2

<b>AGED GOUDA</b>	4 year aged, sweet crystals with a parmesan-like texture
<b>WENSLEYDALE LEMON &amp; HONEY</b>	Creamy Yorkshire cheese infused with lemon curd & honey



## Conservas

In the U.S., canned seafood is often mass-produced and forgettable—rarely the work of artisans. But conservas tell a different story. Like dry-aged prosciutto or handcrafted salami, they celebrate tradition, technique, and taste. In parts of Europe, they're not just pantry staples—they're a delicacy. Beautifully packed and ready to serve, conservas are meant to be enjoyed straight from the tin, ideally with friends, a crisp glass of wine, and a touch of ceremony.

\*Served in the tin with dressed arugula, sea salt, quality butter and toasted baguette.

<b>SMOKED OYSTERS</b> .....	26
The pure flavor of the oysters take center stage, Willapa Bay, WA; from hatchery to harvest	
<b>TUNA FILLETS IN OLIVE OIL</b> .....	26
Caught one at a time with a rod and line, hand-cut, packed and slowly cooked in olive oil	
<b>SPICY SARDINES</b> .....	22
Packed with a unique blend of lemon confit, chili pepper and pimiento, rich in Omega 3	
<b>LEMON HERB MUSSELS</b> .....	20
Seasoned with aromatic thyme and lemon, the bright, fresh taste of coastal Spain	
<b>DANISH SMOKED FRESH WATER TROUT</b> .....	23
Smoked & packed in buttery rapeseed oil with piney juniper and bright lemon thyme	
<b>SPANISH PAPRIKA MACKEREL</b> .....	20
Slow-cooked blend of onion, red bell pepper, garlic and paprika, and packed in EVOO	
<b>SPICY WHITE ANCHOVIES</b> .....	20
Packed with chiles, cider vinegar and sweet bell peppers, bursts with tangy-sweet heat	
<b>SMOKED SALMON IN EVOO</b> .....	24
Luscious, buttery, tender, and overflowing with flavor, smoked Norwegian salmon	
<b>SPICED MACKEREL PATE</b> .....	18
Delicate meat from fresh blue mackerel, crafted into a reliably craveable spread	
<b>THE LUCA BRASI</b> .....	82
Any four of the above served together on one big-ass board	

## Flat Breads

<b>NAPA MARGHERITA</b> .....	13
Mozzarella, tomatoes, balsamic glaze, and fresh basil pesto w/pine nuts	
<b>PAPAGIORGIO</b> .....	14
Prosciutto, mozzarella, fresh tomatoes, garlic, basil & crushed red pepper	
<b>FRENCH QUARTER</b> .....	16
Andouille sausage, gouda, olives, caramelized onions, roasted tomatoes	
<b>SWEET &amp; SPICY MR. T</b> .....	16
Andouille sausage, roasted tomatoes, pineapple, jalapeño, gouda cheese & teriyaki	
<b>DOLCE ITALIANO</b> .....	13
Pears, gorgonzola, fig jam, balsamic glaze, fresh arugula + walnuts	

All flat breads served with; marcona almonds, fresh baby arugula & pepperoncini

## The Sweet Finish

### NIGHTCAP FLOAT

Our spin on the classic affogato—vanilla gelato, topped with your choice of fortified wine or espresso, finished with sea salt chocolate bark and biscotti

RUBY PORT—boozy, dark cherry vibes, bold, and rich .....	12
SHERRY—lush, nutty, and decadent .....	16
ESPRESSO—smooth, bold, and buzzy .....	10

### CHEESECAKE

Old Skool - the classic finished with whipped topping and candied orange slices .....	7
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<b>TRIO OF TRUFFLES</b> , locally made by Sweet Kitchen .....	6
Dark Chocolate, Raspberry & Salted Caramel	

### DARK SIDE OF THE SPOON

Deep dark chocolate torte, bright raspberry drizzle, and a snowy dusting of powdered sugar.  
A rich and thoughtful bake, courtesy of our own Karin Hedrick.

## Final Sips 2oz pours made to pair with dessert... or savor solo

<b>MADEIRA</b> , BROADBENT, 10YR, VERDELHO, SPAIN .....	15
Rich, nutty, and slightly caramelized, with a vibrant acidity and a long, warm finish	
<b>SAUTERNE</b> , CHATEAU LES JUSTICES, FRANCE .....	16
Luxuriously sweet & golden, with notes of honey, apricot, and a hint of botrytis-driven spice	
<b>SHERRY</b> , BODEGAS TORO ALBALA, DON PX 1999, SPAIN .....	17
Velvety & lusciously sweet, deep flavors of dried figs, molasses, espresso, and a long, syrupy finish	
<b>RUBY PORT</b> , NIEPOORT, PORTUGAL .....	10
Vibrant and fruity, with bold flavors of ripe berries, plum, and a touch of spice	
<b>TAWNY PORT</b> , KOPKE, 10YR, PORTUGAL .....	13
Elegant & complex, caramel with warm flavors of dried fruit, wood and honey, smooth & round	
<b>SAKE</b> , HEIWA SHUZOU 'TSURU-UME' SUMMER ORANGE, JAPAN .....	13
Very limited production, made with local citrus, served chilled	

## Zero Proof

<b>SPARKLING WATER</b> , SAN PELLEGRINO, ITALY .....	3
Natural sparkling mineral water, 500ml	
<b>ALTERNATIVES</b> .....	2
Coke, Diet Coke, Sprite, Bottled Water	

