

SPARKLING

SPARKLING CHARDONNAY / GRAND COURTAJE - Burgundy, FR. Meyer Lemon, brioche & green apple. -----	\$56
DRY HOPPED CHARDONNAY PET NAT / FIELD RECORDINGS - Paso Robles, CA. Mosiac & amarillo hops, grapefruit, beach. -----	\$48
PROSECCO / BELE CASEL ASOLO - Cornuda, Italy. Lots of fruit! Yellow apple, pear, acacia flower. -----	\$45
LAMBRUSCO BIANCO / LINI - Emilia-Romagna, Italy. Light and bright. Red apple zest. -----	\$42
PINOT NOIR PET NAT / UIVO - Douro, Portugal. Natural. Bright and crisp. Stone fruit and pleasant minerality. -----	\$55
CHARDONNAY PET NAT / DONKEY & GOAT 'LILY'S' - Anderson Valley, CA. Orchard fruit and bright citrus. Silky. -----	\$80
CREMANT de BOURGOGNE BLANC BRUT / BAILLY-LAPIERRE - Burgundy, France. Clean, crisp and fresh. -----	\$48
BRUT CHAMPAGNE / PIPER-HEIDSIECK - Champagne, France. Almond, hazelnut, pomelo. Creamy. -----	\$105
LAMBRUSCO ROSATO / LINI - Emilia-Romagna, Italy. Cherry and red rose. Lively with light acidity. -----	\$42
BRUT ROSE / LOIMER - Niederosterreich, Austria. Biodynamic. Wildflowers, strawberry, apple. Fresh and mild acidity. -----	\$68
LAMBRUSCO ROSSO / LINI - Emilia-Romagna, Italy. Juicy, red fruit, berries & violet. Dry. Charcuterie! -----	\$42

WHITE

TXAKOLINA / GAINZA - Basque Country, Spain. 500ft from the ocean. SALTY. Effervescent with bright acid. Oysters! -----	\$42
CHENIN BLANC / HAARMEYER - Clarksburg, CA. Oyster shell, cilantro, lemon peel and lanolin. Minerals! Oysters! -----	\$65
SAUVIGNON BLANC / MARGERUM - Santa Barbara, CA. Grassy, chive, lime zest, white peach. Slight minerality. -----	\$42
PINOT GRIGIO / DI BRUNO - Santa Barbara, CA. Dry with minerality. Lemon curd, apricot, papaya, and pink jasmine. -----	\$52
VERMENTINO / PALA I FIORI - Sardinia, Italy. Organic. Floral and herbaceous. Medium body and briny finish. Shellfish. -----	\$45
CHARD,ALIGOTE,VIOGNIER / TRES SOMM - Valle de Guadalupe, Baja. Organic. Floral, full bodied, sea breeze. -----	\$60
BOMBINO BIANCO / CALCARIUS - Puglia, Italy. Natural. Limestone minerality. FUN. -----	\$60
FALANGHINA-BOMBINO BIANCO / VALENTINA PASSALACUA Puglia, Italy. Biodynamic. Light and fun. Lemongrass. -----	\$60
CHARDONNAY / WONDERWALL - Edna Valley, CA. Pears, clementine, ocean breeze, citrus, pie crust. -----	\$48
BLEND (col,mars,rous,musbl) / MARTHA STOUEN 'POST FLIRTATION' - Oakley, CA. Mineral driven, ocean air. -----	\$55

SKIN CONTACT & ROSE

PICPOUL CARBONIQUE / GROUNDWORK - Paso Robles, CA. Ruby red grapefruit, green tea, fruit loops, apricot. -----	\$48
FIELD RECORDINGS / SKINS - Central Coast, CA. Apricot, Haitian oranges, marzipan. -----	magnum \$95
GEWURZTRAMINER / UNION SACRE - Arroyo Seco, CA. DRY. Honeysuckle, green tea, tangerine, lychee, pineapple. -----	\$44
MOSCATEL GALEGO / UIVO 'CURTIDO' - Alto Douro, Portugal. Jasmine, chamomile, exotic wildflowers, grapefruit. -----	\$55
VIOGNIER,CHARD / PURITY 'STONEFLOWERS' - Mendocino, CA. Natural. Stone fruit and very floral. -----	\$50
SAUVIGNON BLANC / PURITY 'ORANGE CREAMSICLE' - Mendocino, CA. Citrus and vanilla. VERY FUN. -----	\$50
CHENIN BLANC ROSE / BICHI 'LA GORDA YORI' - Tecate, Mexico. Natural. Herbs, sandalwood, orchard fruit. -----	\$75
BLEND (gren,mourv,syrah) / PURITY 'STRAWBERRY DAZE' - Nevada County, CA. Bright fruit, low tannins. -----	\$50
GRENAHE-MOURVEDRE ROSE / RICH VALE 'POOL PARTY at HOTEL JUNE' SB, CA. Dry, watermelon. -----	\$48
PINOT NOIR ROSE / TRES SOMM Valle de Guadalupe, Strawberry, watermelon, great acid. -----	\$64
CINSAULT ROSE / LA FERME ROUGE 'LE GRIS' - Zaers, Morocco. Spice, salt, wild berries, minerality. MAGNUM. -----	\$50/100

RED

GAMAY / EDMUNDS ST. JOHN 'BONE-JOLLY' - Lodi, CA. Light red fruit and violet. Beaujolais style. -----	\$50
SANGIOVESE / FIELD RECORDINGS 'FREDDO' - Paso Robles, CA. Cranberry, cherry, strawberry jello. -----	\$48
TEMPRANILLO / AMPLIFY - Santa Ynez, CA. Hazy fruit, rich. -----	\$52
TEMPRANILLO / PURITY 'CARBONIC' - Lodi, CA. Raspberries, earth, citrus, clay. -----	\$50
MYSTERY / BICHI 'NO SAPIENS' - Ensenada, Mexico. Biodynamic. Crunchy dark fruit, structured. Decant. -----	\$55
BLEND (cab,temp,nebb) / BICHI 'FLAMA ROJA' - Tecate, Mexico. Biodynamic. Bright acidity, red and black fruit. -----	\$55
NEGROAMARO / CALCARIUS - Puglia, Italy. Natural. Limestone minerality. -----	\$70
NERO di TROIA / VALENTINA PASSALACUA - Puglia, Italy. Biodynamic. Black pepper and red fruit. -----	\$70
SANGIOVESE / LA GERLA - Tuscany, Italy. Cherries, berries, rich and fruity. -----	\$40
PINOT NOIR / WONDERWALL - Edna Valley, CA. Cola, cherry, black pepper, black tea, clove. -----	\$48
BLEND (cab,ma,mer,cabfr) / PALI 'SWELL' - Paso Robles, CA. Cedar, red licorice, black cherry cola. -----	\$48
SYRAH / GEARHEAD 'LA MANAGUA' - Madera, CA. Plum and blackberry nose, red licorice, smoke and berries with mild tannins. ----	\$66
CARIGNAN / VINCA MINOR - Mendocino, CA. Watermelon, Strawberry seeds, rhubarb. -----	\$58
CABERNET SAUVIGNON / MATCHLOCK - Paso Robles, CA. Baking spice, black cherry, blackberry, chocolate. -----	\$60
BLEND (temp,syrah,mourv,cab) / HERMAN STORY 'MILK & HONEY' - Paso Robles, CA. Cigar smoke, plums, olives. -----	\$100
SYRAH / HERMAN STORY 'NUTS & BOLTS' - Central Coast, CA. Espresso, brown sugar strudel, black garlic. -----	\$100

CORKAGE: \$40 per 750ml, two bottle max.