

## **Aperitivo (rocks w/lemon or spritz)**

Vergano Vermouth Bianco, NV, Italy **\$12**

Les Lunes Wine, Sonoma Valley Sweet Vermouth, 2022 **\$10**

## **Wine**

Renardat Fache, Cerdon, Sparkling Gamay, NV, France **\$16/56**

Peillot Montagnieu Brut, NV, France **\$14/48**

Orixe Sotelo, Nebola, Arinto/Albariño, Monterey County **\$17/60**

Brea, Chardonnay, 2022, Central Coast **\$13/42**

Unturned Stone, The Blush Rosé, Zinfandel, 2023, N. California **\$16/56**

Domaine de Majas, Cortado, Garnacha/Cariñena, 2022, France **\$14/48**

Farm Cottage, Pinot Noir, 2022, Santa Cruz Mountains **\$85**

Marcel Richaud, Rouge à la Source, Grenache, 2022, France **\$14/48**

Lo-Fi, Cabernet Franc, 2021, Santa Barbara County **\$17/60**

Château Combel La Serre, "Carbo," Malbec, 2022, France **\$13/42**

Freddie & Joes, Old Vine Field Blend, 2019, Alexander Valley **\$75**

## **Beer**

Sante Adarius, Surge Capacity, Rustic Lager **\$8/pint**

Sante Adarius, "Autumn's Aspirations," Brown Ale **\$8/pint**

**Sparkling pink limeade \$4**

**Living Swell Kombucha \$4/8oz \$7/pint**

**Pinnacle organic unfiltered apple juice \$3**

**Filtered Coffee (Roasted by the Delmarette)**

Regular or Decaf **\$3**

**Herbal tea**

A blend of chamomile, peppermint & lemon verbena **\$3**