

SPARKLING

gl/btl

FIOL Prosecco. [○] \$12/\$42

Veneto, Italy | NV
Lush Palate. Wisteria Flowers. Acacia.
Crab Apple. Bright Finish.

FIOL Prosecco Rosé. [○] \$13/\$46

Veneto, Italy | NV
Raspberry. Wild Strawberry. Citrus Lemon Fruits.

Onward Malvasia Bianca Petillant Naturel. ^{N S O F O} \$67

Suisun Valley, CA | 2021
Key Lime. Bay Leaf. Prickly Mousse.

Jeunaux Robin,

Eclats de Meulière Extra Brut. ^{N S O F O} \$110

Champagne, France | NV
Rose Petal. Raspberry Sorbet. Fine Mousse.

Non-Alcoholic French Bloom Blanc. [○] \$55

Languedoc Region, France | NV
Mineral Freshness. Pear Aromas. Tropical Notes.
Spicy Citrus Fruits. White Flower Notes.

Non-Alcoholic French Bloom Rosé. [○] \$55

Languedoc Region, France | NV
Dry. Rose Petals. Fresh Berries. Delicate Peach Notes.

WHITE

gl/btl

Tatomer Gruner Veltliner. ^{N O} \$14/\$49

Edna Valley, CA | 2020
Wet River Rock Minerality Meets Kiwi Zippiness.

Le Coeur de la Reine

Touraine Sauvignon Blanc. ^{N S F O} \$14/\$49

Loire Valley, France | 2022
Lemon Zest. Fresh Cut Grass. Sunshine.

Sans Liege “Cotes-du-Coast”

White Rhone Blend. ^{N F O} \$15/\$54

Paso Robles, CA | 2022
Apricot. Marcona Almond. Honeycomb. Lime Zest.

Onward Chardonnay. ^{N S O F O} \$15/\$54

Mendocino County, CA | 2020
Granny Smith Apple. Lemon Curd. Nutmeg.
Textured, But NOT Buttery.

Non-Alcoholic Giesen Sauvignon Blanc. [○] \$15/\$54

Marlborough and Waipara, New Zealand | NV
Citrus. Freshly Cut Herbs. Blackcurrant Leaf.
Tropical Fruit. Acidic Bite.

La Marea Albarino. ^S \$54

Monterey County, CA | 2022
Guava. Tangerine. Floral.

Lichen Pinot Gris. [○] \$68

Anderson Valley, CA | 2019
Honeydew. Orange Blossom. Jasmine.

Massican Sauvignon Blanc. ^{S O} \$72

Napa Valley, CA | 2021
Lemon Zest. White Pepper. Sleek Acidity.

Red Car Chardonnay, Mohrhardt Ridge. [○] \$110

Fort Ross-Seaview, CA | 2019
Peaches. Minerality. Allspice. Preserved Lemon.

SKIN CONTACT

gl/btl

Day Wines Lemonade. ^{N S O F O} \$14/\$49

Willamette Valley, OR | 2022
Grapefruit. Lilac. Patio Pounder!

Mas Que Vinos,

Los Conejos Malditos Blanco. ^{N S O F O B} \$14/\$49

Tierra de Castilla, Spain | 2021
Orange Pineapple Wrapped In Kombucha Funk.

RED

gl/btl

Bodegas Mustiguillo Mestizaje Tinto. ^{N S O} \$12/\$42

Valencia, Spain | 2022
Blueberry. Violet. Herbs.

Valravn Pinot Noir. ^{S P O B} \$16/\$64

Sonoma County, CA | 2020
Bing Cherry. Vanilla. Forest Floor.

Querciabella Super Tuscan “Mongrana”. ^{O B} \$16/\$58

Tuscany, Italy | 2020
Cherry. Raspberry. Oak. Spice.

Board Track Racer

Cabernet Sauvignon The Chief. ^{N S} \$16/\$58

Columbia Valley, WA | 2022
Boysenberry. Tobacco Leaf. Dark Chocolate.

Non-Alcoholic Leitz Pinot Noir. ^{N S} \$14/\$49

Rheingau, Germany | NV
Red Currant. Cherry. Bold Acidity.
Structured Tannins. Dry Finish.

Los Chuchaquis Bandido Red Blend. \$72

San Benito, CA | 2020
Rustic. Spicy. Jammy Blend of Cab Sauv,
Negrette, & Petit Verdot.

Sans Liege Grenache Pickpocket. ^{N S} \$96

Paso Robles, CA | 2020
Dark Berries. Thyme. Lavender.

Cobb Wines Pinot Noir Wendling. ^S \$132

Anderson Valley, CA | 2018
Wild Strawberry. Feral. Briar Patch.

Hendry Cabernet Sauvignon. ^S \$122

Napa Valley, CA | 2017
Luscious. Blackberry. Spiced. Balanced.

Domaine du Pegau Cuvée Réservee Rouge. ^{N S O F O} \$180

Châteauneuf-du-Pape, France | 2020
Powerful Yet Nuanced. Dark Fruit. Smoke. Morels.

Love.Life™

MOCKTAILS

House-Made Lemonade.	\$8
Lemon Juice. Monk Fruit. Cane Sugar. <i>Choice of Traditional, Mint, Turmeric, or Strawberry-Blueberry.</i>	
House-Made Ginger Ale.	\$9
Fresh Ginger + Lemon Juice. Agave. Mint. Soda Water.	
Blackberry Bramble.	\$11
House-Made Blackberry-Apple Cider Vinegar Shrub. Fresh Lemon Juice. Agave. Mint. Soda Water.	
David Balfour.	\$10
Tart Cherry Juice. Fresh Lemon Juice. Agave. Soda Water.	
Read the Script.	\$16
Beets. Alcohol-free Gin. Agave. Tonic Water.	
Fresh West.	\$14
Fresh Lime Juice. Alcohol-free Gin. Mint. Agave. Soda Water.	
Seltzer + Bitters.	\$8
Choice of Orange, Palo Santo, Aromatics or New Orleans Bitters.	
COCKTAILS	
Love.Life Skinny Margarita.	\$18
Ixá Silver Tequila. Orange Liquor. Fresh Grapefruit + Lime Juice. Agave. <i>Make it spicy with house-made, jalapeno infused tequila.</i>	
Perla de Baja.	\$18
Espadin Mezcal. Pineapple. Lime. Basil. Agave. Tajin Rim.	
Twisted Mint Julep.	\$17
Old Forester Rye. Mint. Ginger Juice. Agave. Bitters.	
Film Degree from Emerson.	\$16
Crusoe Rum. Pineapple Juice. Fresh Orange + Lime Juice.	
Blackberry Bourbon Switchel.	\$18
Old Forester Bourbon. Bitters. House-Made Blackberry-Apple Cider Vinegar Shrub.	
Spanish Steps.	\$14
Mazzura Aperitivo. Soda Water.	
The PR.	\$17
Purity Vodka. Passionfruit Purée. Fresh Lime Juice. Agave.	
The Jimmy.	\$17
Fords London Dry Gin. Cucumber. Mint.	
Manhattan Fig.	\$18
Fig-Infused Catoctin Creek Rye. Dry Vermouth. Antica Formula Red Vermouth. Mole Bitters.	

DRAUGHT

	per/pt
Chief Peak IPA.	\$9
Topa Topa Brewing.	
Blackberry Saison.	\$9
Brouwerij West Brewing.	
Watermelon Mint Hard Kombucha.	\$9
Nova.	
Sunlit.	\$9
Cider 101.	

CANS + BOTTLES

La Llorona Mexican Lager.	\$9
Ogopogo 16 oz.	
Hazy IPA.	\$9
Harland 16 oz.	
Light House Blonde.	\$8
Embolden 16 oz.	
KQ Express Hopy Rice Lager.	\$8
Topa Topa Brewing 12 oz.	
Seasonal IPA.	\$9
Los Angeles Ale Works 16 oz.	
Dead Cowboy Red Lager.	\$8
Los Angeles Ale Works 16 oz.	
Big Henry's Hazy IPA. GF	\$9
Holidayly 12 oz.	
Piña Colada.	\$8
Things Hard Seltzer 12 oz.	
Piña Colada.	\$9
Babe Hard Kombucha 12 oz.	
Mango Mimosa.	\$9
Babe Hard Kombucha 12 oz.	
Alcohol-Free Atmosphere o.o Pils.	\$8
Atmosphere Brewery NY 11.2 oz.	
Non-Alcoholic Upside Dawn Golden Ale.	\$9
Athletic Brewing 12 oz.	

GF: Gluten-Free

We use tree nuts, soy, wheat, peanuts and sesame in some of our menu items (as indicated in full nutrition panels on our website), so there is potential for cross-contamination with these allergens. And while we do offer menu options that do not contain any gluten ingredients, we cannot guarantee that these items will not contain gluten as a result of cross-contamination. Please inform a member of our team if you have any concerns. Our restaurant does not give individualized medical or nutritional advice. Your medical and nutrition needs should always be determined by your health care provider.