

SPARKLING WHITES

Sparkling Albariño

2021 Carboniste, Sea Urchin

Glass: \$12

Bottle: \$32

12.0%

The wine is assembled from a range of cool-climate vineyards from Santa Cruz Mountains and Marin County.

Grape: Albariño

Tasting notes: A fun & fresh sparkling wine with notes of wild strawberry & guava

Food Pairing: Seafood, Fresh Food

Caraccioli Cellers

2016

13.0%

Santa Lucia Highlands

Grape: 60% Chardonnay and 40% Pinot Noir

Tasting Notes: bright, luscious, apple, apricot and lemon zest

Food Pairing: Seafood, Vegetables, Cheese Plates

SPARKLING ROSES

Sparkling Rose 2021 Carboniste, Sea Urchin **Glass: \$12 Bottle: \$32**

Glass: \$12 Bottle: \$38

12.5%

A fun and fresh sparkling rose assembled from a range of cool-climate vineyards from Santa Cruz Mountains and San Benito County.

Grape: Pinot Noir & Chardonnay

Tasting notes: Fresh ripe raspberry, wild strawberry, and pink guava

Food Pairing: frittata, fresh salads, soft cheese, fatty, fried and spicy dishes

Rose, Poor Ranch

By the Can \$11

13.0%

2019 Sans Wine Co.

Mendocino Co. (cans) 375 ml= 12 ounces

Grape: Grenache

Tasting Notes: lightly effervescent, watermelon hue

Food Pairing: Cheese plates,

Perfect for sharing with a friend at lunch or on the back deck in the afternoon

WHITE WINES

Riesling Old Vine White 2014 Precedent Winery

Glass: \$10

13.0%

Anderson Valley Wirz Vineyard

Grape: Riesling

Tasting notes: Dry, Crisp, Refreshing

Pairings: Cheese and Charcuterie boards, Grilled Fish

Semillon

Glass: \$10 Bottle: \$30

Bottle: \$35

10.9 %

2015 Little Francis

Lake County Grape: Semillon ROSE

Rose, Love 2021 Broc Cellars

North Coast

Grape: Valdigue, Zinfandel, 1% Trousseau

Tasting Notes: Tart, watermelon, bright acidity, "foot stomped"

Food Pairing: fruit tarts

Rose Noir

2021 Folk Machine

Central Coast Grape: Gamay

Tasting Notes: Fresh semi-savory, light Quaffable

Food Pairing: Toasting friends on the back deck with summer fruits

Glass: \$10 Bottle: \$35

11.5%

Glass: \$10 Bottle: \$30

11.0%

RED WINES

Zinfandel 2019 Precedent

Russian River

This is beautiful and remarkable in its balance. Its vivid aromas and flavors of bright berries and its layered palate

pairs it well with grilled foods.

Grape: Vivid aromas and flavors or bright berries

Pairings: Grilled Vegetables, Hamburgers

Cinsault 2019 Onda Brava, Itata

Chile

Grape: Cinsault

Tasting notes: Notes of juicy cherry, grapefruit, citrus & watermelon Pairings: Picnic Food, Savory Dishes, Barbecue, Grilled Mushrooms

Nebbiolo – Giallo, Methode Sauvage 2020 IRUAI

Siskiyou County

Grapes: Nebbiolo, 50% Teroldego, 10% Refosco

Tasting Notes: Ripe plum, rose petals, dark chocolate strawberry lipstick Pairings: Grilled Wild Mushrooms, Polenta, Porcini, and Radicchio Salad

Glass: \$ 10 Bottle: \$ 30

14.5 %

Glass: \$12 Bottle: \$40

13.0 %

Glass: \$12 Bottle: \$40

13.5%

BEERS

SONOMA SPRINGS BREWING CO.

El Valiente Mexican Pilsner

El Valiente is flavorful and refreshing. It is a great summer beer!

IBUs: 17 | ABV: 5.2%

16 oz Can: \$10

16 oz Can: \$10

Float the Day Away

A crisp, clean, straw-colored IPA made with Citra, Amarillo, and Mosaic. Deceptively smooth, this crush-able ale is perfect for all seasons!

IBUs: 43 | ABV: 7.0%

Subliminal Gold IPA

This American-style IPA combines crisp and refreshing malt with a mix of hops to produce flavors of gooseberry, citrus, & passion fruit. **16 oz Can: \$10** IBUs: 70 | ABV: 7.5%

Sour Series-Key Lime Divine

This American-style IPA combines crisp and refreshing malt with a mix of hops to produce flavors of gooseberry, citrus, & passion fruit. 16 oz Can: \$10

IBUs: | ABV: 5.1%

NomaWeiss-Hefeweizen

This Hefeweizen is made with "old world" technique of open top Fermentation. Complex flavor profile of clove and banana 16 oz Can: \$10

IBUs: 20 | ABV: 5.9%

SPECIALTY BEERS

Guinness

The best Irish Beer! Dark and delicious

14 oz Can \$9

ABV: 4.2%

Olah Dubh

Harviestoun Ale matured in whiskey casks! Chocolatey and roasty with a bittersweet aftertaste 11.2 oz Bottle: \$9

ABV: 8.0%

Old Engine Oil

Harviestoun

Black Ales, Viscous, Chocolatey, Roasty

11.02 oz Can: \$9

ABV: 6.0%

Old Speckled Hen

Taffy and caramel malty ale

15 ounce Can \$9

ABV: 5.0%

DIGESTIVES

IL Fiorello Citrus Cello

A divine combination of Lemons & Buddha's Hand Crafted in house. A lovely afternoon aperitivo 1 oz \$10

40.0 % ABV

IL Fiorello Nocino

Treasured walnut liquor. Crafted in house Made from unripe walnuts & spices 1 oz \$10

40.0 % ABV

SPECIALTY LIBATIONS

IL Fiorello Olive Leaf Gin Martini

\$12.00

Australian Olive Leaf Gin, Dolin Vermouth, An Olive Leaf A Classic Drink with an Olive Farm Twist

IL Fiorello Paloma

\$12.00

A divine combination of Tequila, Grapefruit Juice, House-Made Lemon & Lime Soda Crafted in house.

IL Fiorello Negroni

\$12.00

London Dry Gin, Dolin Vermouth, Campari & Orange Peel A Classic Italian Aperitivo

IL Fiorello Olivia's Nectar

\$12.00

Honey Whiskey, Ginger Beer, & Lime Juice

NON ALCOHOLIC BEVERAGES

Fentiman's Ginger Beer

\$5.00

Botanically brewed using natural ginger root for enhanced flavor, this flavorful and aromatic non-alcoholic beer a delicious kick.

Gluten-free. 9.3 oz

Lemonade

\$5.00

Housemade lemonade with organic lemons 12.0z

Iced Tea

\$5.00

Housemade iced tea with organic lemon! 12.0z

Shrubs

\$5.00

Balsamic Vinegar, Sparkling Water, Simple Syrup optional

IL Fiorello Cucumber Mocktail

\$7.50

Blend of Organic Cucumber, Lemon, Mint & Simple Syrup