

COFFEE MANUFACTORY

Daily Brew (hot/iced) • \$3.5 / \$4

Espresso • \$3.25

Espresso Tonic • \$5

Americano (hot/iced) • \$3.25

Macchiato • \$3.75

Cortado • \$4

Cappuccino • \$4.25

Latté (hot/iced) • \$4.5

Vanilla-Cardamom Latté (hot/iced) • \$5

Coconut Milk-Cinnamon-Honey Latte • \$5.5

Cacao-Date Mocha (hot/iced) • \$5.5

*choose: organic California cow's milk or
fresh cashew-date milk (+ \$1 - \$1.5)*

**decaf espresso available*

LEAVES & FLOWERS TEA

Songbird black (hot/iced) • \$4.5

Van Van (lemongrass, ginger, orange, cinnamon)
(hot/iced) • \$4

Digestive Seed (fennel, cardamom, cumin, ginger) • \$4.5

Peace Tea (yarrow, sacred basil, rose, spearmint) • \$4.5

Red Amber Pu-erh • \$4.5

Silver Tip green (hot/iced) • \$4.5

Matcha Latté (hot/iced) • \$5

TISANES & MORE

Turmeric-Ginger Cashew Milk 'Latté'
(hot/iced) • \$5

Fresh Mint (hot/iced) • \$3

Cacao-Date Drinking Chocolate
(hot/iced) • \$5

JUICES & SPRITZERS

Fresh Orange Juice • \$5

Sparkling Arugula Limeade • \$5.5

Sparkling Basil Lemonade • \$5.5

Cucumber Lemon Ginger Spritzer • \$6



DRINKS

COCKTAILS

NATURAL WINE

BEER

SPIRITS AND AMARI

NON-ALCOHOLIC

Natural wine = wine made by passionate and caring producers, from grapes grown without pesticides, vinified without intervention or additives (beyond an occasional touch of sulfur for stability), with little-to-no manipulation . . . all of which results in wines that are vibrant, distinctive and alive . . . wines that we think are very special, and that you should feel really, really good about drinking!

> a * on wine signifies limited stock!

> within a category, wines are listed roughly by body

COCKTAILS

BOTANICA SPRITZ

Aperol, Lillet Blanc, grapefruit, seltzer • \$11

CITRUS VERMOUTH + SODA

D'Sange (blood orange) and/or D'Orange (seville orange) vermouths from Napa's Poe Vineyards + citrus and seltzer • \$11

VER-MUZ + SODA

Dark vermouth from some of our favorite natural-wine-making Spaniards, Partida Creus + citrus and seltzer • \$11

GIN + TONIC

Future gin, Fever Tree tonic, flower waters, rosemary, cucumber • \$16

BASIL*

Astral Pacific Clementine gin, basil, lime, agave • \$13

ARUGULA*

Calwise Big Sur gin, Green Chartreuse, arugula, lemon, agave • \$14

PERSIMMON

Buffalo Trace, Amaro Angelino, dry vermouth, persimmon, lemon, orgeat, ginger • \$15

**contains nuts

CUCUMBER*

Amaro Sfumato, Escubac, Laphroaig, ginger, lemon, cucumber, honey • \$14

BEET

tequila blanco OR Yola mezcal (pick one!), lime, beet juice, cilantro, agave • \$16

OAXACAN

Bozal mezcal, 3 Generaciones reposado tequila, bitters, habanero, agave, citrus peel • \$16

* = *non-alcoholic version available*

WANT SOMETHING CLASSIC? JUST ASK!

LIKE WHAT YOU'RE DRINKING? TAKE IT HOME!

NATURAL WINE

BUBBLES

- Ludovic Chanson 'Ich I Go' 2017**, Loire (FR), org \$67
An ultra-refreshing blend of Pineau D'Aunis & Gamay. Soft bubbles & delicate strawberries.
- Partida Creus 'VN Ancestral' 2017**, Penedès (SP), org \$90
Garnacha Blanca, Macabeo, Moscatel, Vinyater, Xarel-lo & Parellada—aka a sulfur-free pét-nat partay, with perky white pear and sun-kissed mineral vibes.
- Uivo 'Pt Nat' 2018**, Douro (Portugal), org \$17 / \$65
Portugese Blanc de Noir, pét-nat style! Pinot Noir is direct-pressed, fermented in steel and unfiltered. The result is a creamy, refreshing sparkler with a pear-strawberry essence!
- Domaine du Facteur Vouvray Extra Brut 2016**, Loire (FR), org + bio \$68
A sparkly delight of a Chenin Blanc from clay and flint soils. Beautifully round, with soft bubbles and roasted apple and minerals.
- L'Opéra des Vins 'Les Années Folles' 2017**, Loire (FR), org \$85
Opulent bubbles from French natural wine pioneer Jean-Pierre Robinot. Sumptuously bodied old-vine Pineau D'Aunis & Chenin Blanc transport you to 1920s France! (*Les Années Folles* = The Roaring Twenties)
- Casa Belfi Frizzante Rosso 2018**, Veneto (IT), org + bio \$63
Delicate red Raboso bubbles from limestone-rich soils, with aromas of budding violets and tart bursting cranberries (thanks, carbonic maceration!). Bright and cheery!
- Bichi 'Pet Mex' 2018**, Baja (MX), org \$67
A frisky little pét-nat from mystery grapes (!!) grown in Tecate. Off-dry minerals and pink prettiness! A party starter for sure.
- Champagne Marie-Courtin 'Résonance' Extra Brut 2014**, Champagne (FR), bio \$135
100% Pinot Noir Champagne eleganza; a crisp, mineral swoon-inducer! Dominique Moreau hand-harvests her grapes; her wines are all single-parcel, with no dosage.
- *Francis Boulard Blanc de Blancs Brut Nature NV**, Champagne (FR), org + bio \$175
Old-vine Chardonnay Champagne to awaken all the senses. Like a garden of white flowers and citrus trees in the sunshine.
- Laherte Frères 'Ultraditon' Extra Brut NV**, Champagne (FR), org + bio \$110
A festive assemblage (Pinot Meunier, Chardonnay and Pinot Noir) with earthy salinity, ample minerality and rich character. Opulent!
- Laherte Frères 'Rosé de Meunier' Extra Brut NV**, Champagne (FR), org + bio \$130
Pinot Meunier rosé Champagne with BODY! 30% macerated juice + 60% direct press makes things festive and oh-so luscious.

GRAB A BOTTLE TO GO IN THE MARKET!

WHITE

- Bodegas Gratias 'Sol' 2018**, Manchuela (SP), org \$59
Super sunny 100% Tardana from near Valencia; it tastes like salted peaches by the seaside! Partially aged in amphora, from makers focused on reviving indigenous varieties.
- *Eva Fricke 'Mellifluous Elements' 2017**, Rheingau (Austria), org \$56
An ever-so-slightly-off-dry Riesling with gorgeous body, overt minerality and soft green fruit (lime, honeydew, green apple). She's a fresh, fun, frisky beauty!
- Laurent Cazottes 'Champêtre' 2018**, Occitanie (FR), org + bio \$15 / \$55
Mauzac Blanc from SW France reminiscent of ripe cantaloupe, honeysuckle and tangerine.
- *J. Brix 'Limestone & Schiste' 2018**, Calaveras County (Cali), org \$72
A sulfur-free Chardonnay named for the soil that gives it its fierce minerality. Bright, zesty and citrusy, this is far from your stereotypical Cali Chard!
- Domaine Kox 'Elbling' 2018**, Moselle (Luxembourg), org (1L) \$45
Deceptively lean and dry Elbling with punchy candy apple aromatics and graceful acid. A perfect liter to take you from picnicking in the park to a late-night dinner.
- Partida Creus 'VN Vinel-Lo Blanco' 2018**, Penedès (SP), org \$63
A sulfur-free co-ferment of Macabeu, Garnacha Blanca, Moscatel, Vinyater & Xarel-lo from Catalunya's natural all-stars. A bottle of funky deliciousness—a light, fresh, crunchy delight!
- Valentina Passalacqua 'Sovracchiaro' 2018**, Puglia (IT), org + bio (1L) \$68
A super-natural gem: terroir-rich Bombina Bianco with green grass, tropical aromas and no added sulfur, from a thoughtful maker farming her historic family vineyard.
- Château Barouillet 'Bergerac Blanc' 2017**, Bergerac (FR), org + bio \$45
A vivacious assemblage of Sauvignon Blanc, Sauvignon Gris, Semillon and Chenin from the southwest (Bordeaux-adjacent). Loaded with florality, citrus, balance and charm!
- Gut Oggau 'Theodora Weiss' 2017**, Burgenland (Austria), org + bio \$100
A spirited, sulfur-free Gruner Veltliner and Welschriesling. Dry, energetic, fun and just funky enough, with minerality, toasty dried apple and gutsy acidity. This gal's got a lot going on!
- Ruth Lewandowski 'Elimelech' 2018**, Mendocino (Cali), org + bio \$74
Bone-dry riesling, imagine that! Soft and textural with aromas of dried apricot and fresh-squeezed lemon. As always with Evan's wines, this one is sulfur-free; it uses fruit from Cole ranch in Mendocino and is vinified in Utah!
- Ruth Lewandowski 'Naomi' 2018**, Mendocino (Cali), org \$74
A Grenache Gris stunner from one of our favorites in the California natural winemaking game. Lean, tight and crisp but also soft, with luscious pear and lemon—and zero sulfur!
- *Domaine de L'Octavin 'P'tit Poussot' 2017**, Jura (FR), org + bio \$110
Chardonnay like you've never seen before: cloudy, yeasty, and packed with fresh orchard fruit and acidity. Another sulfur-free beaut from Alice Bouvot!

LIKE WHAT YOU'RE DRINKING? TAKE IT HOME!

- Domaine Mosse Chenin 2018**, Loire (FR), org \$18 / \$72
A beautiful Chenin from Agnès and René Mosse. Think: minerals, sunshine, flowers, pearls and prettiness, with vibrant acidity. **MAGNUM!!!!** \$144
- Anders Frederik Steen 'Come Walk with Me & Wonder a Little' 2018**, Ardèche (FR), bio \$110
Our favorite eccentric is at it again, this time with Grenache Blanc from clay and limestone soils. Crunchy with balanced ripeness and acidity. For the classic *or* adventurous drinker!
MAGNUM!!!! \$220
- Jean-Pierre Robinot 'Bistrologie' 2017**, Loire (FR), org \$115
Classy, sulfur-free Chenin Blanc from old vines. One year aging on lees in neutral barrels = vibrant minerality with a touch of salinity. A classic beauty from a master vigneron.
- Ramon Jané 'Baudili' 2017**, Penedès (SP), bio \$14 / \$52
A sulfur-free blend of Macabeo and Xarel-lo that's tinc set—aka 'what you want to drink'!
Crisp, roasted lemon toastiness from clay soils; like a Spanish cousin of Muscadet.
- Maison En Belles Lies 'Monthelie Blanc' 2015**, Burgundy (FR), org + bio \$120
Biodynamic Burgundy? Yes, please! This sulfur-free Côte de Beaune Chardonnay is incredibly pure and minerally with a touch of salinity, delicate aromas and lots of freshness.
- Oriol Artigas 'La Rumbera' 2018**, Alella (SP), org \$70
A fresh, bright Pansa Blanca and Garnatxa Blanca blend with a bit of funk from slight skin contact and oxidation.
- Valentin Morel Cotes du Jura Chardonnay Saint Savin 2016**, Jura (FR), bio \$70
A Chardonnay stunner from a hyper-natural maker. A statuesque Jura white with minerality, nuttiness, a touch of oxidation and brightness. A delight for the classic *or* adventurous drinker!
- Les Vignes Herbel 'La Rue Aux Loups' 2015**, Loire (FR), org + bio \$82
Nadège Lelandais' Anjou Chenin Blanc vines date way back to 1920! Lemony with burnt caramel and toasted hazelnut lushness. Aged in stainless steel with no added sulfur.
- Martha Stoumen 'Honeymoon White' 2018**, Mendocino (Cali), org \$88
Ever-so-slightly-off-dry Colombar & Chardonnay with aged Chenin Blanc vibes. Textural with a supple, beeswax-y body from a year of aging on lees. Divine aromas of honeysuckle and chamomile are balanced out by a lemony, candied ginger zing!
- Gonzáles Bastías 'Tierra del Madre' 2018**, Maule (Chile), org \$62
Torrontel & Semillon from 70-year-old bush vines so remote they can only be reached by rowboat! This one has it all: vibrant acid, body & texture, with aromas of beeswax & oregano.
- Domaine des Ronces 'Cuvee Chalasse' 2015**, Jura (FR), org + bio \$87
An elegant Jura (50% Chardonnay, 50% Savagnin) made with passion and precision. Think: a wreath of flowers, bowls of citrus, toast with French butter, and a lasting finish.
- L'Opera Des Vins 'Quatre Vents' 2005**, Loire (FR), org \$490
Wow wow wow: This one is a rare, shimmering gem! 15-year-old Chenin Blanc from natural wine Jedi master Jean-Pierre Robinot. Mature, nutty and memorable!

GRAB A BOTTLE TO GO IN THE MARKET!

ORANGE / SKIN CONTACT

- Radikon Ribolla Gialla 2014**, Friuli (IT), bio (1L) \$160
An icon! Ribolla Gialla grapes from 50-year-old estate vines spend three months on the skins and 4 years on the lees (yep, you read that right!). Bone dry with a chewy texture. One liter!
- Kabaj Rebula 2014**, Goriška Brda (Slovenia), org \$68
30-day skin contact Rebula from Bordeaux native Jean Michel Morel. Elegant, with grippy tannins and lingering cardamom and persimmons!
- Rogue Vine 'Jamón Jamón' 2018**, Itata (Chile), org \$52
45-day macerated Moscatel gives fierce floral aromas. Citrus rind and savory straw vibes with light tannins and a smooth, round body. A perfect dinner wine.
- Patrick Sullivan Jumpin 'Gee Dub' 2018**, Margaret River (Australia), org + bio \$17 / \$62
Sunny Australian Semillon that sees five days of skin contact for a lighter-hued, leaner pour than your standard orange. Green grass and tart yellow grapefruit. Named after the GW—AKA Great White shark (aaaaaahhhh!!).
- Meinklang 'Mulatschak' 2018**, Burgenland (Austria), bio \$57
Welschriesling, Pinot Gris and Traminer spend a week on their skins and come out as peachy-apricoty-sunny as can be! A party wine (*mulatschak* = "a good time"), for sure.
- Vignoble du Rêveur 'Artisan' 2018**, Alsace (FR), org + bio \$19 / \$75
Gewurztraminer and Pinot Gris with 10 days on skins, no sulfur and concrete aging. Exuberant spice and tropical fruit on the nose; exotic and festive on the palate.
MAGNUM!!!!!! \$160
- *Patrick Sullivan 'Rain' 2018**, Margaret River (Australia), org + bio \$105
Rosé + orange blend = fire emoji. Carbonic Cabernet Franc and skin-macerated Pinot Gris from volcanic soil mingle in a bottle that's savory and sunny with tart red fruit. Drinks like a light red. Natty wine obsessives, this one's for you.
- *Donkey & Goat 'Ramato' 2018**, Mendocino (Cali), org + bio \$79
Tracey brings the fall vibes with this single-vineyard, 30-day skin contact Pinot Gris. Copper colored with fuzzy sweater texture and roasted apricot toastiness!

PINK

- Sebastián David 'Lisounette' 2018**, Loire (FR), org \$13 / \$48
A Cinsault chugger from a 15th-generation (!!) winemaker. Rosy with the spirit of watermelon rind and cucumber coolers. Drink it in the sunshine!
- Gut Oggau 'Winifred' 2018**, Burgenland (Austria), org + bio \$104
The Tscheppes continue to make some of the most intriguing wines in Burgenland, and this sulfur-free blend of Blaufränkisch and Zweigelt is no exception. Minerally and refreshing, thanks to gravel and limestone soils; she's a charmer!
- Calcarius 'Rosa' 2018**, Puglia (IT), org (1L) \$65
Valentina Passalacqua's zip-zinger of a rosé from her experimental wine project featuring grapes from calcareous (aka limestone-rich) soils. A vibrant, fresh Negroamaro that instantly transports you to the Adriatic!
- Tschida 'Himmel Auf Erden' rosé 2018**, Burgenland (Austria), bio \$120
Bodied, lightly effervescent Cabernet Franc rosé. Tart and dry with shining pink minerals and a subtle hint of rose petal.
- Andrea Scovero Rosato 2018**, Piemonte (IT), org \$64
Rustic, autumnal rosato from 60-year-old Barbera vines. Full-bodied, with savory rose petals on the nose and courduroy-like tannins! Bellissimo!
- *Ruth Lewandowski 'Cuvée Zero' 2018**, Mendocino (Cali), org **MAGNUM!!!!** \$135
Portuguese varietals (Touriga Nacional and Souzão)! Strawberries, lemons and bright, fresh fun from one of our favorite US makers. Get her while she's hot!
- *MicroBio 'Correcaminos' 2017**, Castilla y León (SP), org **MAGNUM!!!!** \$124
Ismael Gozalo's sulfur-free Tempranillo rosé (with a modest amount of Verdejo—a varietal he can't keep away from!). This one is all minerals and ripe red fruit. Sunny and uplifting!

GRAB A BOTTLE TO GO IN THE MARKET!

RED

- Gotsa Saperavi 2016**, Kartli (Georgia), org + bio \$64
Exceptionally lean, tannic, rosé-adjacent Saperavi from the foothills of Georgia. Fermented and aged in qvevri (native clay vessels). Tart Rainier cherry!
- Vignoble Dinocheau Pineau D'Aunis 2018**, Loire (FR), org \$48
Pineau D'Aunis, a Touraine gem, hits all the classic marks: lithe with a ruby red hue, tart pomegranate and crimson berry aromatics, and white peppery tannins.
- Valérie & Jean-Christophe Tissot Poulsard 2017**, Jura (FR), org + bio \$15 / \$57
Fresh, light Poulsard from one of our favorite duos in Arbois. Subtle fruit, herbs and spice. A spectacular articulation of Jura terroir: chilly winters, clay & limestone soils, and sloping hillsides.
- Tschida 'Birdscape' 2018**, Burgenland (Austria), org \$125
A silken, slender, sulfur-free blend of Pinot Noir, Blaufränkisch, and an assemblage of indigenous white grapes from infamous anti-interventionist Christian Tschida. Enticing aromas of cranberry & wet stone. We're psyched to bring it to you; only one barrel was made!
- Maison en Belles Lies Maranges 2017**, Burgundy (FR), org + bio \$108
Côte de Beaune Burgundian elegance from one of the most thoughtful non-interventionists in the land. Biodynamic Pinot Noir as it should be, with one moon cycle of whole-cluster maceration, aging in old barrels, and no filtration or added sulfur. Pure red fruit & sophistication!
- Gentle Folk 'Village' 2018**, Adelaide Hills (Australia), org + bio \$68
Aussie Pinot Noir for the people! Whole-cluster fermented and aged in neutral oak for one year. Earthy nose and dusty tannins with aromas reminiscent of a spiced winter cake!
- Sonoma Mtn Winery Estate Pinot Noir 2018**, Sonoma (Cali), org \$98
Dry-farmed Pinot Noir from Nic Coturri, the son of Cali natural wine pioneer Tony Coturri. Nic smuggled Burgundian cuttings into the US as "basket-weaving materials" to make this super special wine. Effervescent and velvety, from sunny Glen Ellen terroir!
- Martha Stoumen 'Patatino' 2019**, Mendocino (Cali), org \$80
California Nouveau from Martha Stoumen! A sulfur-free, partial-carbonic blend of Nero D'Avola, Zinfandel and Valdiguié that's oh-so-fruity and fresh! A wine made to celebrate the birth of her first child, her Patatino ("Little Potato" in Italian).
- Domaine Mosse 'Nostromo' 2017**, Loire (FR), org \$70
A simply smashing expression of Carignan, a varietal the Mosses are lesser known for. Juicy and plush from carbonic maceration. Trust us: Take a chance on this underdog!
- Bernard Vallette 'Quatre Saisons' 2018**, Beaujolais (FR), org \$53
A zippy Southern Beaujolais sipper. Carbonic maceration makes for energetic acidity and bursting blueberries! No sulfur added.

LIKE WHAT YOU'RE DRINKING? TAKE IT HOME!

- Donkey & Goat 'The Gallivanter' 2018**, North Coast (Cali), bio \$56
Grenache, Syrah, Mourvedre and Merlot from this Rhône-inspired NorCal natural maker. This one has round, deep, raisinated fruit with balanced acid and tannins.
- Finca Parera 'Fosc' 2017**, Penedès (SP), org + bio \$55
A juicy, earthy field blend (Sumoll, Garnatxa, Ull de Llebre, Syrah) that tastes of Northern Spain—aka sunny, lively and FUN!
- Judith Beck 'Ink' 2018**, Burgenland (Austria), bio \$46
Elegant Zweigelt & St. Laurent blend from a gal who converted her family vineyard to biodynamics. A vibrant, fresh take on classic Neusiedlersee varietals; juicy dark fruits!
- *Le Clot de L'Origine 'Soif de Plaisir' 2016**, Roussillon (FR), org + bio \$60
A semi-carbonic, sulfur-free blend of Carignan and Syrah with easygoing tannins. This one gives garden veg & fruit freshness (think: bell peppers, tomato leaves, juicy strawberries). 'Thirst of Pleasure,' indeed!
- Les Deux Terres 'Vin Nu' 2018**, Ardèche (FR), org \$15 / \$57
A sulfur-free co-ferment of Grenache and Merlot. Fresh, green notes with a beautiful balance of energetic acidity and crunchy tannins. 'Vin Nu' = naked wine!
- Sonoma Mtn Winery 'Zin Contact!' 2018**, Mendocino (Cali), org \$68
Field blend of Zinfandel, Carignan, Barbera and Petit Syrah that's floral and peppery with energetic ripe fruit! A playful take on 80s wine trends that still appeals to natty wine drinkers.
- Le Débit d'Ivresse 'Goulou Goulou' 2018**, Roussillon (FR), org \$65
Carbonic Syrah from Limestone soils in the Pyrenees. Vibrant, fresh, and fruit-forward. Dangerously drinkable!
- Cantina Margò 'Margò Rosso'**, Umbria (IT), org + bio \$75
Sulfur-free Sangiovese from a chocolatier-turned-vigneron with just 3 hectares of land. Perfectly dry, with silken tannins and aromas of pomegranate & earth.
- *Partida Creus 'SM' 2017**, Penedès (SP), org + bio **MAGNUM!!!!** \$170
These Italian winemakers are killing the natural wine scene in Cataluña. 100% stainless steel-fermented Sumoll with juicy dark fruit, acidity and lift. Fresh, delicious, no sulfur.
- Les Vins Contés 'Cheville de Fer' 2018**, Loire (FR), org \$67
Cozy up with a bottle of sulfur-free Loire Côt (AKA Malbec) from 70-year-old vines! Fresh, crimson fruit from carbonic maceration, with structured tannins. Ideal wintertime wine!
- Bruno Rochard 'Le P'tit Clou' 2017**, Loire (FR), bio \$57
A friendly, slightly funky Cabernet Franc! Soft and light, with subtle pepper and excellent balance. A picnic wine (i.e. fun, friendly and wholly daytime appropriate)!

REDS CONTINUED - - >

GRAB A BOTTLE TO GO IN THE MARKET!

Kontozisis 'A-Grafo Limniona' 2017, Karditsa (GR), org \$80

A spicy, rustic, sulfur-free mountain red. Elegantly floral, with a meatier body (think savory plums and black olives). Le Greek, c'est chic!

***Ruth Lewandowski 'Boaz' 2018**, Mendocino + Utah (US), org \$82

Deep, luxurious, sulfur-free blend of Carignan, Grenache & Cabernet Sauvignon that's jammy on the nose and plummy, meaty, tannic & rich on the palate.

Andrea Scovero Ciapin 2018, Piemonte (IT), org \$19 / \$75

This sulfur-free Barbera is like a fireplace and cozy blanket on a cool night. We're talkin' cigar and dark plum scents, rich chocolate vibes and cacao-like tannins.

Franco Terpin 'Quinto Quarto Rosso' 2018, Friuli (IT), bio \$72

A bright, fuller-bodied, sulfur-free blend of 80% Merlot and 20% Cabernet Sauvignon from the border of Slovenia and Italy. Smooth tannins, aromatics of plum and raspberry with greeny freshness, and—dare we say—a sprig of mint!

BEER

Yoho Brewing 'Suiyoubi No Neko' Witbier, Japan	\$11
Glutenberg 'Blanche' White Ale (sans gluten), Montreal (16oz)	\$8
North Coast Brewing 'Scrimshaw' Pilsner, Fort Bragg	\$8
Yoho Brewing 'Yona Yona' Pale Ale, Japan	\$10
Mikkeler 'Windy Hill' New England-Style IPA, San Diego (16oz)	\$9
Three Weavers 'Sun Trap' Session Sour, Inglewood	\$8
Mother Earth 'Boo Koo' IPA, San Diego	\$8
Brasserie Dupont 'Foret' organic Saison, Belgium	\$10

CIDER

Aspall, Suffolk (England), org (500 ml)	\$14
Exactly what you'd hope an English cider would be. Fresh, easy, classic!	
Domaine No Control 'Hell Cider' 2018, Auvergne (FR), org (750mL)	\$52
A dry cider of Normandy apples, made by natural winemakers! Winter at its finest.	

GRAB A BOTTLE TO GO IN THE MARKET!

SHERRY & MADEIRA

Bodegas Gutierrez Colosia
Amontillado • \$10

Gutierrez Colosia 'Sangre y
Trabajadero' Oloroso • \$10

Madeira Boal 2000 • \$18

VERMOUTH

Carpano Antica Rouge • \$12

Cocchi Americano • \$9

Cocchi Dopo Teatro
vermouth amaro • \$11

Cocchi Rosa • \$9

Del Professore Rosso • \$10

*D'Orange Seville orange • \$11

*D'Sange Blood orange • \$11

Partida Creus Ver-MUZ • \$11

CALVADOS AND COGNAC

Chateau du Breuil Calvados • \$18

Domaine Dupont Fine Reserve
Calvados • \$13

Jean Groperrin Petite
Champagne Cognac • \$18

Cognac Park Fin Bois (organic) • \$15

AMARI

*Amaro Angeleno • \$13

Aperol • \$10

Averna • \$11

Campari • \$10

Cocchi Dopo Teatro
vermouth amaro • \$11

Fernet Branca • \$9

Fernet Vallet • \$10

Meletti • \$8

Montenegro • \$11

Nardini • \$11

Sfumato Rabarbaro • \$10

St. Agrestis • \$13

LIQUEUR

Chartreuse • \$12

Escubac • \$13

Leopold Bros. Absinthe • \$22

Pernod Absinthe Supérieur • \$18

*made in California!

WHISKEY AND BOURBON

Akashi White Oak • \$15

Blanton's • \$16

Buffalo Trace • \$12

Hibiki Harmony • \$18

Johnny Drum • \$16

Navazos Palo Cortado Single
Cask Whisky • \$24

WhistlePig Rye • \$20

Willett Rye 4-year Cask
Strength • \$15

SCOTCH

Kilchoman Machir Bay • \$15

Laphroaig 10 yr • \$16

Pig Nose • \$11

Springbank 10 yr • \$18

Stronachie 10 yr • \$15

CALIFORNIA VODKA

*Haymaker's (potato + apple) • \$11

*Loft and Bear (wheat) • \$12

*Mullholland (corn) • \$11

MEZCAL

Bozal • \$13

Gem & Bolt • \$13

Yola • \$17

Yuu Baal Joven Madrecoix • \$22

TEQUILA

Tres Generaciones Reposado • \$16

Fortaleza Blanco • \$14

Fortaleza Añejo Tequila • \$20

Gran Dovejo Blanco • \$14

Gran Dovejo Reposado • \$15

Rancho Tepua • \$14

RUM

Diplomatico • \$14

Smith & Cross • \$14

GIN

*Future Gin • \$13

*Calwise Big Sur • \$12

Old Raj • \$16

*Spirit Guild Astral Pacific
clementine gin • \$12

*made in California!

GRAB A BOTTLE TO GO IN THE MARKET!

JUICES & SPRITZERS

Sparkling Arugula Limeade	\$5.5
Sparkling Basil Lemonade	\$5.5
Cucumber Lemon Ginger Spritzer	\$6

LEAVES & FLOWERS TEA

Van Van (lemongrass, ginger, orange, cinnamon) (hot / iced)	\$4
Peace Tea (yarrow, sacred basil, rose, spearmint)	\$4.5
Digestive Seed (fennel, cardamom, cumin, ginger)	\$4.5
Silver Tip green (hot / iced)	\$4.5
Matcha Genmaicha	\$4.5
Songbird black (hot / iced)	\$4.5
Red Amber Pu-erh	\$4.5

COFFEE MANUFACTORY

Hot Daily Brew	\$3.5
Iced Daily Brew	\$4

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