

SPARKLING

NV Sorgente Prosecco Brut, Friuli-Venezia Giulia, IT *	11
<i>Dry, fruit-driven, and bright</i>	
2019 Pere Mata Cava Rosé, Penedès, SP	14
<i>Champagne method rosé, dry, refreshing white strawberry, vibrant bubbles</i>	
NV Villa di Corlo, 'Rolfshark' Lambrusco, Emilia-Romagna, IT	13
<i>Dark red in the glass. Dry, full-bodied and slightly tannic, with ripe berry fruit.</i>	

ROSÉ

2021 Le P'tit Paysan 'Pierre's Pirouette', Central Coast, CA *	12
<i>From our tap: fresh watermelon, white strawberry, focused minerality, lip smacking acidity</i>	
2020 Corzano e Paterno 'Il Corzanello' Rosato, Tuscany, IT	13
<i>Dry blend of Sangiovese and Caniolo. Mineral and fresh with orange pith + white cherries</i>	

WHITE

2020 Tatomer Grüner Veltliner, Santa Maria, CA *	13
<i>From our tap: Stone fruit, yellow citrus acidity, kelp-like minerality</i>	
2020 Bonnet-Huteau 'Les Bonnets Blanc' Muscadet, FR	12
<i>Melon de Bourgogne. Focused + tense minerality w fleshy yellow melon fruits</i>	
2020 Antonella Corda Nuragus di Cagliari, Sardinia, IT	13
<i>Saline and herbaceous, supremely Mediterranean</i>	
2020 Funaro 'Passo di Luna' Sicily, IT	12
<i>Zibibbo (Muscat) White flower, citrus + almond skins. Perfect for hot summer weather</i>	
2020 Le Fief Noir 'Dis-Moi Oui', Loire Valley, FR	15
<i>100% Chenin Blanc. Stone fruit, silky texture, zippy acidity + a touch of sweetness</i>	
2019 Samuel Tinon 'Birtok' Furmint, Tokaj, HU	15
<i>Quince, green pear, oily lanolin texture + structured with strong mineral backbone</i>	

ORANGE

2021 Union Sacre, Santa Barbara, CA *	13
<i>From our tap: Fermented dry, Riesling aromatics, textured, 4 week skin contact</i>	
2021 Hollow Wines 'Sunset Orange', Monterey, CA	14
<i>Nectarine peach fruits, chalky nose, mineral underbelly, and grippy tannins</i>	
2020 Bojo do Luar 'Tez,' Vinho Verde, PT	16
<i>5 month skin contact Avesso and Azal direct pressed w chestnut flowers</i>	
2020 Burja 'Roza' Pinot Gris, Vipava Valley, SL	16
<i>Ripe red plums, savory salted strawberries, breakfast tea tannins, long dry finish</i>	

RED

2021 Stolpman 'Love You Bunches', Santa Barbara, CA *	13
<i>From our tap: Carbonic Sangiovese. Everyone's favorite fresh and fruity chillable red</i>	
2020 Eredi di Cobelli Aldo, Schiava, Trentino, IT	15
<i>Red cranberry, apple skin, bright acidity + alpine mountain minerality</i>	
2018 Vinateros Bravos 'Granitico' Cinsault, Itata, CL	14
<i>Fun, spicy-fruity-earthly red. Three in one</i>	
2020 Jouvès 'Haute Côt(e) De Fruit', Cahors, FR	13
<i>Malbec (Côt). Fresh black raspberries, limestone minerality and inky, gamey undertones</i>	
2019 Kolfok 'Querschnitt' Rotberger, Burgenland, AT	15
<i>Daiker fruit and dried herbs, complimented nicely by subtle smoke tones and firm tannin</i>	
2017 Lioco 'Sativa' Carignan, Mendocino County, CA	17
<i>Bright red fruit, fine tannins, and beautiful structure</i>	
2011 Cosimo Taurino, 'Notarpanaro', Puglia, IT	14
<i>Black inky fruits, earthy rusticity, heart-warming Southern Italian red</i>	

DRAFT BEER

Eureka Brewing "POG" Tart Wheat Ale	8
Paperback Brewing "One Night With Nora" Blonde Ale	8
Trademark Brewing "Window Seat" NZ IPA	8
Eureka Brewing "Leopardess" Hazy IPA	8
Boulevard Brewing "Tank 7" Saison	8

STANLEY'S SPRITZ

Seasonal aperitivo, prosecco, soda, citrus.

12

FLIGHTS

I know what I want.	20
<i>Give us some guidance. Three wines, 2oz each</i>	
Bartender's Choice.	20
<i>Let us surprise you. Three wines, 2oz each</i>	

NON ALCOHOLIC

Kimino Soda	3
<i>Pick one: yuzu, plum, apple, mandarin</i>	
Topo Chico 500ml	4
bonbuz & Tonic	10
Mori Leaf Iced Tea	4
<i>Pick one: lightly sweetened mint, lemon, or tropical</i>	

HAPPY HOUR

Mon-Fri | 1-7pm
All night on Tuesdays

Happy Hour Wines *	8
Draft Beer	6
Cheese & Charcuterie (one of each or two of either)	14
Castelvetrano Olives	4

Grab a bottle from the retail side!

Wine — retail price + \$20
Beer — retail price + \$4
Large format beer or sake — retail price + \$4 per person

All wines & beers available in half pours.
A 20% gratuity will be added to all parties of six or more