

SPARKLING

- NV Sorgente Prosecco Brut, Friuli-Venezia Giulia, Italy** 12
Crisp pear + green apple w/ light florals + soft bubbles.
- 2021 Raimones Engrescada Pet-Nat Rosé, Catalonia, Spain 18
Big strawberry + raspberry w/ a little spice + lots of bubbles. Super crushable!
- NV Villa di Corlo, 'Rolfshark' Lambrusco, Emilia-Romagna, Italy 13
Dark red in the glass. Dry, full-bodied + slightly tannic w/ ripe berry fruit.

ROSÉ

- 2022 Scribe 'Una Lou', Los Carneros AVA, California** 12
From our tap: Pinot Noir. Pure-fruited rosé w/ mouth-watering cherry juice. Clean, zippy finish.
- 2022 Rosner Rosé, Niederosterreich, Austria 13
Zweigelt. Vibrant + clean, rich red fruit aromatics, crisp acidity.

WHITE

- 2022 LIWA Gruner Veltliner, Monterey, California** 13
From our Tap: Bright + quenching. Lime, honeydew melon + pear w/ a light + crisp finish.
- 2020 Baldoval 'Cañada París', Valencia, Spain 18
Meiseguera. Intriguing + delicious. Salted mango + lime spritz w/ an earthy base.
- 2022 Christophe et Fils Petit Chablis, Burgundy, France 19
Lemon pith, stone, flint. Incredible purity w/ crisp minerality + finesse.
- 2022 Voštinić-Klasnić Skrlet, Moslavina, Croatia 14
Silky + pure-fruited w/ a concentrated kiwi + tropical fruit core.
- 2021 Marc Barriot Clôt de l'Origine 'L'Original', Roussillon, France 17
Dried stone fruit + citrus rind w/ a textural + salty edge. A little nutty + a little natty!

ORANGE

- 2022 Union Sacre Dry Orange, Santa Barbara, California** 14
Ripe apricot, honeysuckle, pithy tangerine grip. Great acidity + balance. Dry finish.
- 2021 Kobal Bajta Belo, Haloze Hills, Slovenia 17
Aromas of nutmeg, cinnamon + orange peel, palate is totally dry w/ a tannic structure.

RED

- NV 'From the Tank' Vin Rouge, Rhone Valley, France** 14
Blend. Juicy deliciousness: red raspberry, wild strawberry + a bit of dusy cherry.
- 2022 Kolfok 'Intra! The Wild', Mittelburgenland, Austria 16
Blaufrankisch. Juuuust on the edge of carbonation. Juicy with dark plum and berry.
- 2022 Brooks Pinot Noir, Willamette Valley, Oregon 19
Bold black cherry, peppery spice, + a classic dark mineral core
- 2022 Thibault Ducroux 'En Roue Libre', Beaujolais, France 16
Gamay. Fresh, fruity + crunchy; perfect representation of what makes Bojo so enjoyable.
- 2017 Podere Erica 'La Ghiandaia', Tuscany, Italy 17
Sangiovese blend. Pretty floral aromatics. Velvety mouthfeel: stewy cherry + black plum.
- 2018 Gotsa Saperavi Reserve, Kvemo Kartli, Georgia 23
Smokey tobacco w/ plum, blueberry, dark chocolate + rich, velvety tannins

DRAFT BEER

- Brewyard 'Kanpai Krush' Rice Lager 9
- Stereo 'Hey, Mr. Tangerine Man' Wheat Ale 9
- Radiant Hazy IPA 10
- Brouwerij West Belgian Tripel 11
- Artifact 'By Any Other Name' Dry Cider 10

COCKTAILS

- Tokyo Tux 17
Our riff on a savory martini
Shochu, blanc vermouth, manzanilla, orange bitters
- The Debutante 17
Fizzy, chic, + ready to party
Rosé vermouth, amontillado, pineau de Charentes, yuzu, soda

FLIGHTS

- Flight of the night. 21
Three wines, chosen by the Bar, 2oz each

NON ALCOHOLIC

- Yuzu 75 11
Botanical non-alcoholic take on your fav sparkling cocktail
- Optimist Cali Spritz 9
Juicy bitter orange non-alcoholic cocktail
- Sodas 4
Cola, Yuzu, Grapefruit, Ginger Beer
- Lauretana Sparkling Water 750mL 8

HAPPY HOUR

Mon-Fri | 3-6pm

All night on Tuesdays

- First wine listed in each section(**) 10
- All Draft Beer \$2 off
- Cheese & Charcuterie (1 + 1) 19
- Castelvetro Olives 4

Grab a bottle from the retail side

- Wine — retail price + \$25
- Beer — retail price + \$4
- N/A — retail price + \$2
- 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

PLATES

Blood Orange & Burrata | 17

radicchio, roasted pistachios & honey vinaigrette

Harvest Kale Salad | 12

pink lady apples, roasted almonds, 2yr parm reggiano, pickled shallot, apple cider vinaigrette

Leafy Green Salad | 12

radicchio, arugula, little gems, herbs & micro arugula, capers, apple cider vinaigrette

Baby Beets | 16

aged cab sauv vinegar, labne + mascarpone, candied pecans, micro arugula

Umami Mushrooms | 18

crispy parmesan polenta croutons, 6 min egg, parmesan, chili crunch

**vegan option without parm / egg - 16*

SWG Smashed Potatoes | 14

aioli, chili crisp, capers, green onion

Meatballs | 18

house-made beef & ricotta meatballs w/ toasted sourdough

TOASTS

Brie + Jam | 16

melted brie, onion jam, herb salad

Smoked Trout Tzatziki | 14

cucumber + shaved radish

White Bean Pâté | 12

dukkah, micro arugala & pickles

Pork + Pistachio Pâté | 16

w cornichons, mustard, pickled veg

CHEESE & CHARCUTERIE

Chef's Choice of Four | 40

Choice of Two | 22

The Works | 55

- Cheese -

Valley Ford 'Estero Gold' Reserve Cheddar | 13

Cow. Firm. Clean, rich taste. Long, earthy finish. - CA

Grand-Mere Adrienne | 13

Goat. Bloomed, fudgy texture, buttermilk + lemon - FR

Vega Sotuelamos Trufado | 13

Sheep. Veins of black truffle, manchego character- SP

-Cured Meat -

Coppa Italiana | 12

Distinct marbling, 'Gabagool'-Parma, Italy

Bresaola | 12

The 'beef prosciutto', lean, tender, ruby red- PA, USA

Sweet Sopressata | 12

Pepper, garlic, thin salami -NJ, USA

SNACKS

Castelvetrano Olives | 6

Potato Chips | Small 5 | Large 8

Butternut Squash Soup w Toast | 8

DESSERT

Butterscotch Pot de Crème | 8

w/ maldon salt

