

SPARKLING

- 2022 Kopal Bajta Laski-Chard Pet Nat, Štajerska, Slovenia** 16
Crazy fresh juicy-juice. Delicious + bright w/ tropical fruits at the fore.
- NV Maison Crochet 'Cuvée Crochet' Rosé, Lorraine, France 16
Gamay. Elegant + pure. Juicy raspberry + strawberry w/ gorgeous ribbons of bubbles.
- 2022 Zajc Cvicek Pet Nat, Dolenjska, Slovenia 16
Super refreshing. light red. Easy-breezy strawberry+raspberry w/ a clean finish.

ROSÉ

- 2022 Birichino Vin Gris, Central Coast, California ** 12
From our tap. Grenache / Carignane. Tart raspberry + strawberry candy w/ a hint of rosewater.
- 2022 Talai Berri Txakolina Rosé, Getariako, Spain 13
Tart. wild strawberries, citrus, soft minerality. Refreshing acidity and a kiss of effervescence.

WHITE

- 2022 LIWA Gruner Veltliner, Monterey, California** 13
From our Tap: Bright + quenching. Lime, honeydew melon + pear w/ a light + crisp finish.
- 2022 Weingut Fußer Gutswein Riesling, Pfalz, Germany 15
Dry. Juicy, ripe citrus + peach. Light petrol, mouthwatering acidity + an herbaceous edge.
- 2022 Christophe et Fils Petit Chablis, Burgundy, France 19
Lemon pith, stone, flint. Incredible purity w/ crisp minerality + finesse.
- 2023 Reeve Vermentino, Sonoma Coast, California 16
Bright + sharp w/ grapefruit, starfruit + a mineral backbone.
- 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

- 2023 Union Sacre Dry Orange Riesling, Santa Barbara Co, Calif.** 14
Ripe apricot, honeysuckle, pithy tangerine grip.
- 2021 Dasabami Khikhvi, Kartli, Georgia 16
Wild, macerated pear liqueur on the nose, bold skin contact that's still fresh + bright.

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, fuity+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.
- 2022 Bedrock Wine Co. Cabernet Sauvignon, Sonoma Co., Calif. 22
Delicious Cab. w/ a nice balance between bold black fruits + high-toned fresh herbs.

DRAFT BEER

- Third Window Brewing Co. White Ale Santa Barbara, CA 9
Moonlight Brewing 'Death & Taxes' Black Lager Santa Rosa, CA 10
Radiant Hazy IPA Anaheim, CA 10
Brouwerij West Popfuij Pilsner San Pedro, CA 9
BennyBoy Brewing 'Guavacita' Guava Cider Los Angeles, CA 11

COCKTAILS

- Jalisco Nights 17
Smokey cucumber margarita
Agave wine, cucumber, mint, manzanilla, Catalan spice, smoke tincture
- Bitter Blonde 17
A white negroni sbagliato... stunnin'
Siene Americano bianco, yuzu sake, vermouth, sparkling rosé, eucalyptus bitters

FLIGHTS

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

NON ALCOHOLIC

- Venetian Spritz 11
Your fav Italian red spritz, but make it non-alc
- Aplos Sparkling Ume Cocktail 9
Fruity, fresh, and herbaceous. Infused w/ broad-spectrum hemp.
- Sodas 4
Cola, Grapefruit, Ginger Beer, Italian Orange
- Single Origin Cold Brew Coffee 6
- Mountain Valley Sparkling Water 500mL 7

HAPPY HOUR

Mon-Fri | 3-6pm

All night on Tuesdays

- First wine listed in each section(**) 10
All Draft Beer \$2 off
Cheese & Charcuterie (pick two) 19
Castelvetrano 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

Pheasant Terrine | 18

w/ pork, fig + pistachio. served w/ mustard + pickled veg.

CHEESE & CHARCUTERIE

Chef's Choice of Four | 40

Choice of Two | 22

The Works | 55

- Cheese -

-Cured Meat -

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

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: cup 4 | bowl 8

DESSERT

Butterscotch Pot de Crème | 8

w/ maldon salt