

SPARKLING

- 2022 Quinta do Montalto 'Cluricaun' Pet Nat, Lisboa, Portugal** 13
Siria. White peach w/ a whisper of struck match, watermelon rind + fresh minerality.
- NV Villa di Corlo 'Rolfshark' Lambrusco Sorbara Rosato, Modena, Italy 14
Juicy yet earthy. Wild strawberries, floral + delicate w/ fizzy bubbles.
- 2022 Zajc Cviček 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
On Tap: Grenache / Carignane. Tart raspberry + strawberry candy w/ a hint of rosewater.
- 2022 Antxiola Txakolina Rosé, Getariako, Spain 14
Brisk salted watermelon, super fun + right on the edge of spritzzy.

WHITE

- 2020 Festa Vin Riesling, Rheinhessen, Germany** 13
From our Tap: Dry, bright Riesling. Lime zest; clean w/ white cherry fruit.
- 2022 Porta del Vento Catarratto, Sicily, Italy 16
Earth + light spice, layers of yellow apple + stone fruits, terroir-driven..
- 2022 Ayunta Nerello Mascalese Bianco, Sicily, Italy 15
Classic Sicilian mineral structure w/ texture of a light red wine, savory lemon + saline.
- 2023 Reeve Vermentino, Sonoma Coast, California 16
Bright + sharp w/ grapefruit, starfruit + a mineral backbone.
- 2023 Christophe et Fils Petit Chablis, Burgundy, France 22
Lemon pith, flint. Incredible purity on the palate w/ crisp minerality on the nose.

ORANGE

- 2022 Swick Wines 'The Flood', Willamette Valley, Oregon** 14
Hay, dried stone fruit + pithy lemon. Super fresh, savory, + delicious.
- 2009 Black Lamb 'Ghost Rider' Cuvee Amber, Brda, Slovenia 19
Tea + dried apricot w/ musk, cigar, fennel seed + lingering, silky tannins.

RED

- 2023 Jumbo Time 'The Sauce', Mendocino, California** 14
From our tap. Savory nose w/ strawberry candy, white pepper + a touch of earthiness.
- 2021 Christina St. Laurent, Niederösterreich, Austria 14
Ultra fresh glou-glou wine w/ a smoky, earthy base + fresh berry fruit.
- 2023 Drew 'Mid-Elevation' Pinot Noir, Mendocino, California 21
Cinnamon + clove meet sour cherry. Elegant + savory w/ a lot of charm.
- 2022 Dom. Gregoire Hoppenot Fleurie 'Origines', Beaujolais, France 16
Gamay. Tart raspberry + silky blackberry, dusty earth w/ a hint of spice.
- 2015 Balgera Valtellina Superiore Valgella DOCG, Lombardy, Italy 20
Nebbiolo. Graceful+compelling. Light tobacco + blackberry fruit w/ layered, fine tannin.
- 2022 Bedrock Wine Co. Cab. Sauv., Sonoma Co., California 22
Delicious Cab. w/ a nice balance between bold black fruits + high-toned fresh herbs.

Grab a bottle from the retail side

Wine - retail price + \$25. | Beer - retail price + \$4

Non Alcoholic - retail price + \$2

Large format beer, sake - retail price + \$4 per person

DRAFT BEER

- Harland Brewing Japanese Lager *San Diego, CA* 9
- Paperback 'Capiche?' Italian Pilsner *Glendale, CA* 9
- Paperback 'Tucked in By Strangers' IPA *Glendale, CA* 10
- Oude Northwest 'Floral Budget' Saison *Grand Mound, WA* 10
- Radiant 'Consider the Odds' Oatmeal Stout *Anaheim, CA* 9

COCKTAILS

- Stan's Irish Coffee 17
Stumato Amaro + house-made cold brew; topped w/ bourbon cream cold foam
- Shegroni 17
Exactly what it sounds like! (sherry negroni)
Manzanilla Sherry, Red vermouth, Crimson Snap Aperitivo, served up.

FLIGHT

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

NON ALCOHOLIC

- Aplos Ume Spritz 9
Sparkling ume plum, grapefruit, white tea. Infused w/ 20mg broad-spectrum hemp
- Sodas 4
Cola, Ginger Beer, Italian Orange
- Single Origin Cold Brew Coffee 6
- Mountain Valley Sparkling Water (1 Liter) 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

Half pours available for menu beers + wines!

Need help deciding? →



Most wines 'by the glass' also available for purchase in our retail shop!

PLATES

Burrata & Pomegranate | 18

Arugula, Basil, Balsamic & Olive Oil

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 arugula & 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

La Bûche Luçay chèvre | 13

Goat. Soft, fudgy texture; rich, creamy, tangy - 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

French Potato Leek Soup w/ Crostini: cup 4 | bowl 8

served chilled or hot

DESSERT

Butterscotch Pot de Crème | 8

w/ maldon salt

Affogato | 9

w/ toasted Biscotti

Vanilla Ice Cream w/ Forest Berry Compote | 8

w/ sugar cone shards

Sun-Thur 4-9 pm | Fri-Sat 4-10

