## WINE

SPARKLING
MACABEU/XAREL-LO/PARELLADA

can suriol, "azimut extra brut" 2019, catalunya

WHITE

GRUNERVELTLINER

family bauer "hollotrio" 2019 osterreich

GRENACHE BLANC 14/56

14/56

13/65

11/40

15/60

14/56

RHODORA

ZERO WASTE

CARBON NEUTRAL

NATURAL WINE

BAR

WINE

domaine ozil "rochette" 2019, ardeche

ORANGE

LOUREIRO 13/52

bojo du luar "doralice" 2019, vinho verde

ROTER VETLINER/GRUNER VETLINER 15/60

family bauer "barig" 2019, osterreich

ROSÉ

CABERNET SAUV/CAB FRANC

haut lavigne "n comme" cotes du duras

RED
CINSAULT/GRENACHE(CHILLED)

fond cypres "premier jus" 2020, languedoc

PINOT NOIR

franck givaudin "irancy" 2018, burgundy

COCKTAILS

APEROL SPRIT7 13

AMERICANO 13

NEGRONI (REGULAR/MEZCAL)

## SHARED PLATES

OLIVES 7

HOUSE PICKLES 7

BREAD + ANCHOVY BUTTER 8

CUCUMBER SALAD 14 savory granola, chili vinaigrette

CHEESE PLATE 22

cato corner farms cheese, olives, cornichons, marcona almonds, fit chutney, crackers

aimonas, ne chatney, craci

BRANDADE 16

hake, potatoes, onion, sherry jam

SMOKED TROUT 22

confit steelhead trout, piparra yuzu kosho vinaigrette

CANNED BEERS (\$6-8)

assorted - ask your server

SOFT BEVERAGES

GINGER BEER 5

TOPO CHICO 4

SPARKLING TEA 6/15