



4775 Hacienda Drive, Dublin CA 94568 (925) 361-8857

*Hours of Operation*

*Lunch/Dinner*

*Monday - Thursday 11:30am – 8:30pm*

*Friday 11:30am – 9:30pm*

*Saturday 11:00am – 9:30pm*

*Sunday 11:00am – 8:30pm*

*Brunch*

*Saturday & Sunday 11:00am - 2:30pm*

**Craft COCKTAILS**

SHINJUKU NIGHTS   <i>Suntory Toki, Cocchi di Torino, Turkish Apricot Black Tea, House Made Yuzu Bitters</i>	14
SOME LIKE IT HOT   <i>El Silencio Mezcal, Jalapeno Agave, Chili de Arbol, Orange, Lime</i>	12
VIOLETA   <i>Tito's, Chandon Brut, House Made Huckleberry Shrub, Lemon, Thyme</i>	13
M.I.A.   <i>Bourbon, Amaro Nonino, Aperol, Lemon</i>	12
SMOKED OLD FASHIONED   <i>Maker's Mark, Noilly Prat, Cane Sugar, Angostura, Wood Fired Orange Rind</i>	13
FLORA COLOSSUS   <i>Gin, House Made Elderflower, Grapefruit Bitters, Lemon</i>	12
PINEAPPLE EXPRESS   <i>House Infused Pineapple Vodka, Cilantro, Lime</i>	13
RUNAWAY BRIDE   <i>Lunazul Blanco, Hibiscus, Cranberry, Chili de Arbol, Orange, Lime</i>	12
WALK THE PLANCHA   <i>Mt. Gay Black Barrel, Amaro Montenegro, Tamarind, Blood Orange, Mandarin</i>	13
HOUSE MADE TONIC   <i>Choice of: Gin or Vodka Lemongrass, Juniper, Peppercorn, Cinchona, Thyme</i>	12.5

**DRAFT SELECTIONS**

DRAKE'S   <i>Dry Irish, Nitro Stout, San Leandro, 4.8%</i>	9
HENHOUSE   <i>Rotating, Santa Rosa</i>	AQ
DUSTBOWL   <i>Taco Truck Lager, Turlock, 4.7%</i>	7.5
LAUGHING MONK   <i>Rotating, San Francisco</i>	9
DEVIL'S CANYON   <i>Rotating, San Mateo</i>	8
CORONADO   <i>Hazy Pale Ale, San Diego, 5.5%</i>	8.5
INC 82   <i>SPF 50, Blonde Ale, Dublin, 4.8%</i>	8
ALTAMONT   <i>Maui Wauai IPA, Livermore, 6.5%</i>	8
SHADOW PUPPET   <i>Tartbreak Guava Berliner Weisse 5.1%</i>	9
FIELDWORK   <i>Rotating IPA, Berkeley</i>	AQ
FEDERATION   <i>In the Weeds IPA, Oakland, 6.6%</i>	9
NORTH COAST   <i>Scrimshaw Pilsner, Fort Bragg, 4.5%</i>	8

# WINES BY THE GLASS

## SPARKLING & ROSÉ

MIONETTO   <i>Prosecco Brut NV 187ml</i>	9.5
CHANDON   <i>Brut Classic, Napa NV 187ml</i>	9 / 34
JCB #69   <i>Brut Rosé, Crémant de Bourgogne, France</i>	15 / 58
CHATEAU MIRAVAL   <i>Rosé, Provence FR 2019</i>	13 / 50

## CHARDONNAY

CHLOE   <i>Sonoma 2017</i>	7.5 / 28
FERRARI-CARANO   <i>Sonoma 2018</i>	12 / 46
ROMBAUER   <i>Napa Valley 2019</i>	17.5 / 68

## SAUVIGNON BLANC

KIM CRAWFORD   <i>New Zealand 2020</i>	9 / 34
CAKEBREAD   <i>Napa Valley 2019</i>	14 / 54

## INTERESTING WHITES

LA CREMA   <i>Pinot Gris, Monterey 2018</i>	11 / 42
TREFETHEN   <i>Riesling, Napa Valley 2018</i>	10 / 38

## CABERNET SAUVIGNON

WILLIAM HILL   <i>Central Coast 2017</i>	7.5 / 28
JOSH   <i>California 2017</i>	11.5 / 44
WHITEHALL LANE   <i>Napa Valley 2017</i>	19 / 74

## ZINFANDEL & MERLOT

RODNEY STRONG   <i>Merlot, Sonoma 2015</i>	11 / 42
OZV   <i>Zinfandel, Lodi 2017</i>	8.5 / 32
MACCHIA MISCHIEVOUS   <i>Zinfandel, Lodi 2017</i>	13.5 / 52

## PINOT NOIR

MEIOMI   <i>California 2018</i>	12.5 / 48
MIGRATION by Duckhorn   <i>Sonoma Coast 2018</i>	16.5 / 64

Please ask your server for the full wine list

## BOTTLED & CANNED BEER

ALMANAC   <i>Rotating SourNova, Barrel-Aged Sour, Alameda (16oz)</i>	11
ALMANAC   <i>Love Hazy IPA, Alameda (16oz)</i>	11
ALTAMONT   <i>Cattysback, IPA, Livermore (16oz)</i>	10
ALTAMONT   <i>Mac Drizzle Diamond, DIPA, Livermore (16oz)</i>	14
BLUE MOON   <i>Belgian White Ale, Belgium (12oz)</i>	6.5
BUD LIGHT   <i>Lager, USA</i>	5.5
CALICRAFT   <i>Cool Kidz Juicy IPA, Walnut Creek (12oz)</i>	7
CHIMAY   <i>Grande Reserve, Belgium (11.2oz)</i>	14
COORS LIGHT   <i>Lager, USA</i>	5.5
CORONADO   <i>Weekend Vibes IPA, San Diego (16oz)</i>	9
DELIRIUM TREMENS   <i>Belgian Ale, Belgium (16.9oz)</i>	14
DESCHUTES   <i>Black Butte Porter, Oregon (12oz)</i>	7.5
DRAKES   <i>Denogginizer, San Leandro (22oz)</i>	11
DUSTBOWL   <i>Therapist Double IPA, Turlock (16oz)</i>	12
FEDERATION   <i>Behind You!, Blonde Ale, Oakland, (16oz)</i>	10
FEDERATION   <i>Zero Charisma, Hazy IPA, Oakland, (16oz)</i>	10
GOLDEN STATE   <i>Cider, California (16oz)</i>	10
HITACHINO   <i>White Ale, Japan (330ml)</i>	11
LAGUNITAS   <i>A Little Sumpin' Sumpin' Ale, Petaluma (12oz)</i>	7.5
PACIFICO   <i>Lager, Mexico (330ml)</i>	5.5
SHADOW PUPPET   <i>Kokonati Coconut Porter, Livermore (16oz)</i>	9
STELLA ARTOIS   <i>Lager, Belgium (12oz)</i>	6.5

Please ask your server for additional Beer selections

### 0% ABV

PELLEGRINO SPARKLING H2O 500ml/750 ml	3.5 / 5
SAN PELLEGRINO   <i>Blood Orange</i>	3
FEVER TREE   <i>Tonic, Light Tonic, Ginger Ale, Ginger Beer</i>	3
HANKS   <i>Root Beer, Grape, Orange Cream</i>	4
FENTIMAN'S   <i>Cherry Cola, Victorian Lemonade, Rose Lemonade, Sparkling Elderflower, Pink Ginger</i>	4
ICED TEA   <i>Silk Road Black Iced Tea</i>	3.25
LEMONADE   <i>Crafted in House</i>	3.25
N/A BEER   <i>Heineken 00, Lagunitas Hoppy Refresher</i>	6

### HOUSE MADE SODA

CREAM MANDARIN   <i>Mandarin, Roobios, Vanilla, Soda</i>	5
BASIL GINGER   <i>Basil, Ginger, Fresh Lemon, Soda.</i>	5
HIBISCUS CRANBERRY   <i>Hibiscus, Chili de Arbol, Soda</i>	5

### FRESH HAND PRESSED JUICE

ORANGE OR GRAPEFRUIT	4 / 6
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## STARTERS

ORGANIC HUMMUS & FLATBREAD | 14  
*Pickled Crudité, Feta, Zhoag, EVOO*

SMOKED DEVEILED EGGS | 13 *GF*  
*Bacon, Pickled Jalapenos, Chili Oil, Paprika*

KHACHAPURI | 15  
*Mozzarella, Feta, Garlic Butter, Organic Egg Yolk*

BONE MARROW | 19  
*Tomato Jam, Parsley, Frisee, Toast*

WOOD GRILLED OCTOPUS | 18.5 *GF*  
*Crispy Potatoes, Romesco Sauce, Watercress*

GRIDDLED CORNBREAD | 9.5  
*Calabrian Chili-Honey Butter*

CHICKEN TACO PELLIZCO | 13 *GF*  
*Smoked Chicken, Roasted Tomatillo, Chipotle Crema*  
*Make it a meal, add a house salad | 3*

SOY GINGER CHICKEN WINGS | 13  
*Garlic, Sesame, Scallions*

PORK & BEEF MEATBALLS | 13  
*3 Balls, House Made Marinara, Parmesan Reggiano*

FURIKAKE FRIES | 9.5 *GF*  
*Yuzu Kosho Mayo*

CRISPY BRUSSELS SPROUTS | 11 *GF*  
*Chili, Lime, Ginger, Peanuts*

WOOD OVEN ROASTED ACME BREAD | 4  
*European Butter*

## Oysters on the Half Shell

½ DOZEN | AQ  
*Mignonette, House Made Cocktail Sauce*

## SOUP & SALADS

LENTIL SOUP | 5 / 7 *GF/V*  
*Chives, EVOO*

ORGANIC MIXED GREENS | 8.5 / 12 *GF/V*  
*Tomato, Fennel, Carrot, Watermelon Radish, Lemon Vinaigrette*

CAESAR SALAD | 9 / 13  
*Little Gem Lettuce, Croutons, Parmesan Reggiano*

COBB SALAD | 11 / 16 *GF*  
*Chicken, Bacon, Egg, Bleu Cheese, Avocado,*  
*Creamy Herb Dressing*

WEDGE SALAD | 10 / 15.5  
*Bacon, Bleu Cheese, Oven Roasted Tomato, Radish,*  
*Olives, Crouton, Bleu Cheese Dressing*

SHRIMP LOUIE | 15.5 / 19.5 *GF*  
*Egg, Tomato, Avocado, Cucumber, Olives,*  
*Crispy Shallots, Thousand Island*

BEET SALAD | 15 *GF*  
*Goat Cheese, Citrus, Arugula, Hazelnuts, Kalamata Olive Oil*

QUINOA SALAD | 15 *GF, V*  
*Avocado, Kale, Dried Cherries, Pistachio, Sunflower Seeds*

ADD: Grilled Chicken 8 / Skirt Steak 15  
Wild Gulf Shrimp 9.5 / King Salmon 14

## Sides

BACON JALAPENO MAC | 10

BRUSSELS SPROUTS *Bacon, Apples, Onion* | 9 *GF*

MASHED POTATOES | 6 *GF*

ROASTED BUTTERNUT SQUASH *Brown Butter, Sage* | 8 *GF*

BROCCOLI | 6 *GF/V*

# MAINS

SKIRT STEAK | WOOD FIRED | 38 <sup>GF</sup>  
*Savoy Spinach, Garlic Mashed Potatoes, Garlic Butter*

MARY'S ROTISSERIE CHICKEN | 26 <sup>GF</sup>

*Roasted Cauliflower, Squash, Almonds, Currants, Garlic Mashed Potatoes, Salsa Verde*

KUROBUTA PORK CHOP | WOOD FIRED | 32 <sup>GF</sup>  
*Creamy Polenta, Brussels, Bacon, Pear Chutney*

MARY'S CHICKEN MARSALA | 26 <sup>GF</sup>

*Organic Brown Rice, Broccoli Romanesco, Mushroom, Salsa Verde*

SPAGHETTI | 18.5 / 23.5

*Pork & Beef Meatballs, House Made Marinara, Parmesan*

'ORA' KING SALMON | 31

*Fregola, Roasted Squash, Almonds, Brown Butter, Cauliflower Cream*

FOUR CHEESE LASAGNA | 22.5

*Ricotta, Spinach, Tomato, Parmesan*

SEASONAL LASAGNA | 24

*Wild Mushrooms, Squash, Spinach, Cream, Arugula Pesto*

RED WINE BRAISED SHORT RIBS | 25 / 35 <sup>GF</sup>

*Potato Gratin, Delicata Squash, Baby Turnips, Caramelized Onion, Kale, Hazelnut Gremolata*

RIGATONI & SAUSAGE | 19 / 24

*Mushrooms, Broccoli Romanesco, Tomato, Cream*

BEEF STROGANOFF | 28

*Buttered Egg Noodles, Mushrooms, Onion, Herbed Sour Cream*

CAULIFLOWER "STEAK" | 21 <sup>GF</sup>

*Garlic Mashed Potatoes, Spinach, Lemon-Caper Butter Sauce*

## Wood Fired PIZZAS

MARGHERITA | 16

*Tomato, Basil, Mozzarella, EVOO*

HOBB'S PEPPERONI | 17.5

*Tomato, Mozzarella*

HOUSE MADE SAUSAGE | 18

*Kalamata Olives, Red Bell Peppers, Red Onion, Mozzarella*

PROSCIUTTO & ARUGULA | 19

*Pear, Fennel, Onion, Ricotta, Fig-Balsamic Reduction*

THE ITALIAN | 19

*House Made Sausage, Salami, Pepperoni, Mushroom, Calabrian Chili*

WILD MUSHROOM | 18

*Roasted Garlic Cream, Red Onion, Spinach, Gruyere, Gremolata*

THE VEGAN | 18 <sup>v</sup>

*Roasted Butternut Squash, Kale, Caramelized Onion, Pomegranate, Roasted Garlic, Vegan Cheese*

### **Add to any Pizza:**

*Arugula, Broccoli, Kale, or Calabrian Chili | 2*

*Pepperoni, Bacon, Sausage, or Salami | 3*

*Prosciutto | 5*

*Substitute Vegan Cheese | 3*



# SANDWICHES

*Choice of Fries, Baby Mixed Lettuces or Cup of Soup*  
*Substitute Gluten Free Bun 2.5*

CERTIFIED ANGUS BURGER | 16

*Acme Bun, All the Fixin's & MT Secret Sauce*  
*Add Cheese 2 – Fiscalini Cheddar, Gruyere, Blue Cheese*  
*Hobb's Bacon 2.5 | Avocado 2.5 | Organic Egg 2.5*

LAMB BURGER | 18

*Lettuce, Tomato, Cucumber, Feta-Yogurt Raita, MT Secret Sauce*

'ORA' KING SALMON BLT | 18

*Hobb's Bacon, Butter Lettuce, Smoked Tomato Aioli*

FISH TACOS | 16 <sup>GF</sup>

*House Made Tortilla, Fried Wild Cod, Pickled Cabbage, Chipotle Crema, Avocado, Pico, Cotija*

MARY'S NASHVILLE SPICY

FRIED CHICKEN | 16

*Cole Slaw, Pickles*

GRILLED MARY'S CHICKEN BLT | 15

*Hobb's Bacon, Avocado, Roasted Garlic Aioli*

IMPOSSIBLE "NOT ANIMAL STYLE"

BURGER | 18 <sup>v</sup>

*Vegan Cheddar, Shredded Iceberg, Tomato, Caramelized Onions, Vegan '1000' Island*

## good food FOR GOOD KIDS

*12 and under*

MARY'S CHICKEN TENDERS | 8.5

*Choice of Apples, Broccoli, or Fries*

BURGER | 8.5

*Add Cheese 1*

*Choice of Apples, Broccoli, or Fries*

MAC~N~CHEESE | 8.5

PIZZA | 8.5

*Cheese, Pepperoni or Sausage*

QUESADILLA | 7.5

*Add Chicken 3*

*(Add \$4 if over 12)*

18% Service Charge added to parties of 7 or more.  
Consuming raw or undercooked proteins may increase your risk for food borne illness.  
Please let your server know of any allergies.  
GF=Gluten Free, V=Vegan

## *Desserts*

Sour Cream Cheesecake | 9

Berry Coulis

Crème Brulee | 9

Shortbread Cookies

Pear Ginger Pudding Cake | 9

Pumpkin Gelato, Caramel Sauce

The Dubliner | 9

Stout Chocolate Cake,

Whiskey Crème Anglaise & Peanut Brittle

Pumpkin Apple Bundt Cake | 8 *v*

Apple Cider Caramel, Coconut Whipped Cream,  
Candied Almonds

Chocolate Pudding | 6 *GF*

Whipped Cream

Two Scoops of Gelato or Sorbet | 6 *GF*

Vanilla, Pumpkin, or Salted Caramel Gelato  
Raspberry Sorbet

## *Port & After Dinner Drinks*

It's It | 10

Fernet Menta, House Made Crème de Cacao,  
Pistachio Oil, Egg White, Mint

Espresso Martini | 11

Espresso, Vodka, Kahlua, Baileys, House Whipped Cream

The Ant and The Grasshopper | 12

Rittenhouse Rye, Nocino della Cristina, Falernum,  
House Made Mole Bitters

Stairway to Dublin | 12

Vodka, Irish Cream, Nocina della Cristina,  
House Made Crème de Cacao

Graham's "20 Yr Tawny" Portugal | 14

Dow's Ruby, Portugal | 12

## *Equator Coffee & Espresso*

French Press 4 / 8

Latte 5

Americano 4.5

Affogato 7

Espresso 4.5

Cappuccino 5

Mocha 6

Chai Latte 5

House Made Hot Chocolate 5

## *Desserts*

Sour Cream Cheesecake | 9

Berry Coulis

Crème Brulee | 9

Shortbread Cookies

Pear Ginger Pudding Cake | 9

Pumpkin Gelato, Caramel Sauce

The Dubliner | 9

Stout Chocolate Cake,

Whiskey Crème Anglaise & Peanut Brittle

Pumpkin Apple Bundt Cake | 8 *v*

Apple Cider Caramel, Coconut Whipped Cream,  
Candied Almonds

Chocolate Pudding | 6 *GF*

Whipped Cream

Two Scoops of Gelato or Sorbet | 6 *GF*

Vanilla, Pumpkin, or Salted Caramel Gelato  
Raspberry Sorbet

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French Press 4 / 8

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Americano 4.5

Affogato 7

Espresso 4.5

Cappuccino 5

Mocha 6

Chai Latte 5

House Made Hot Chocolate 5



## BRUNCH MENU

Served Saturday & Sunday 11:00 am to 2:30 pm

### FROM THE GRIDDLE

TWO BUTTERMILK PANCAKES | 9  
*Pure Maple Syrup, Whipped Butter, Powdered Sugar*

BAGUETTE FRENCH TOAST | 12  
*Pure Maple Syrup, Strawberries, Maple Mascarpone*

GRIDDLED CORN BREAD | 14  
*Two Poached Eggs, Avocado, Calabrian Chili Honey Butter, Arugula Salad, Parmesan*

### SIDES

TWO ORGANIC EGGS ANY STYLE | 5 GF

HOBB'S APPLEWOOD SMOKED BACON | 5 GF

BREAKFAST POTATOES | 4 GF,V

HOUSE MADE CHICKEN APPLE SAUSAGE | 5 GF

SEASONAL FRUIT CUP | 6 GF,V

PALEO BOWL | *Mango, Banana, Strawberries, Coconut, Cashews, Pumpkin Seeds, Honey* | 9 GF

### FOR KIDS | 8

KIDS FRENCH TOAST

CHOCOLATE CHIP PANCAKE

ORGANIC SCRAMBLED EGGS, POTATOES GF

### MT CLASSICS *Eggs and Things*

MT BREAKFAST SANDWICH | *Organic Scrambled Egg, Fiscalini' Cheddar, Chipotle Crema, Breakfast Potatoes*  
*House-Made Chicken Apple Sausage 14, Hobb's Applewood Smoked Bacon 14, Impossible + "Just Egg" 19*

AVOCADO TOAST | *Two Poached Eggs, Roasted Tomato, Arugula, Togarashi* | 12

VEGGIE SCRAMBLE | *Mushroom, Spinach, Jack, Potatoes, House Toast* | 14

HOUSE MADE CHICKEN APPLE SAUSAGE SCRAMBLE | 15  
*Spinach, Mushroom, Onion, Cheddar, Potatoes, House Toast*

EGGS BENEDICT | *Organic Eggs, Hollandaise, Breakfast Potatoes, Mixed Greens, Hobb's Applewood Smoked Ham* | 12/17

ORGANIC EGGS & CHOICE OF MEAT | *Breakfast Potatoes, House Toast*  
*House-Made Chicken Apple Sausage 14.5, Hobb's Applewood Smoked Bacon 14.5, Skirt Steak 23.5*

CARNITAS CHILAQUILES | *Black Beans, Ranchero Salsa, Avocado, Cheese, Sour Cream* | 16 GF

HUEVOS RANCHEROS | *Organic Sunny-Side Eggs, Crispy Tortilla, Black Beans, Avocado, Cotija, Crema* | 14 GF

*"Just Egg" available to substitute for any scrambled egg dish (vegan egg product) add | 4 v*





## 0% ABV

PELEGRINO SPARKLING H2O 500ml / 750 ml	3.5 / 5
FEVER TREE   Tonic, Light Tonic, Ginger Ale, Ginger Beer	3
HANKS   Rootbeer, Grape, Orange Cream	4
FENTIMAN'S   Cherry Cola, Victorian Lemonade, Rose Lemonade, Sparkling Elderflower, Pink Ginger	4
ICED TEA   Silk Road Black Iced Tea	3.25
LEMONADE   Crafted in House	3.25
N/A BEER   Heineken 00, Clausthaler Amber	6

## HOUSE MADE SODA

CREAM MANDARIN   Mandarin, Orange, Soda	5
BASIL GINGER   Basil-Ginger Syrup, Lemon, Soda.	5
HIBISCUS CRANBERRY   Chili de Arbol, Hibiscus, Soda.	5

## FRESH HAND PRESSED JUICE

ORANGE OR GRAPEFRUIT	4 / 6
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## HOT BEVERAGES

*Serving Equator Coffee from San Rafael*

FRENCH PRESS 4 / 8	ESPRESSO 4.5
LATTE 5	CAPPUCINO 5
AMERICANO 4.5	MOCHA 6
AFFOGATO 7	CHAI LATTE 5

## HOUSE MADE HOT CHOCOLATE 5

## SILK ROAD HOT TEAS

*Black / Earl Grey or English Breakfast*

*Green / Jasmine Green*

*Herbal / Chamomile or Peppermint*

*Decaf / Decaf Green Tea*

## Craft COCKTAILS

SHINJUKU NIGHTS   <i>Suntory Toki, Cocchi di Torino, Turkish Apricot Black Tea, House Made Yuzu Bitters</i>	14
SOME LIKE IT HOT   <i>El Silencio Mezcal, Jalapeno Agave, Chili de Arbol, Orange, Lime</i>	12
VIOLETA   <i>Tito's Vodka, Chandon Brut, Huckleberry Shrub, Lemon, Thyme</i>	13
M.I.A.   <i>Bourbon, Amaro Nonino, Aperol, Lemon</i>	12
SMOKED OLD FASHIONED   <i>Maker's Mark, Angostura, Wood Fired Orange Rind</i>	13
WALK THE PLANCHA   <i>Mt. Gay Black Barrel, Amaro Montenegro, Tamarind, Blood Orange, Mandarin</i>	13
PINEAPPLE EXPRESS   <i>House Infused Pineapple Vodka, Cilantro, Lime</i>	13
RUNAWAY BRIDE   <i>Lunazul Blanco, Hibiscus, Cranberry, Orange, Lime</i>	12
FLORA COLOSSUS   <i>Gin, Elderflower, Grapefruit Bitters, Lemon</i>	12
HOUSE MADE TONIC   <i>Choice of: Gin or Vodka Lemongrass, Juniper, Peppercorn, Cinchona, Thyme</i>	12.5

## Brunch LIBATIONS

SEASONAL FIZZ   <i>Burnett's Gin, House Made Apricot Jam, Egg White, Cream, Orange</i>	11
DETOX MIMOSA   <i>Organic Activated Charcoal, Lemon, Chandon</i>	11
MIMOSA   <i>Chandon Brut, Fresh Squeezed OJ</i>	10
HOUSE BLOODY   <i>Pickled Veg, Smoked Pepper</i>	10
CHANDON   <i>Brut, California NV</i>	34
DOMAINE CARNEROS   <i>Carneros 2014</i>	57
JCB #69   <i>Brut Rosè, Crémant de Bourgogne, France</i>	58
J   <i>Brut Rosè, California NV</i>	55

*Add Side of Fresh Pressed Juice to any bottle 6*



## SPARKLING & ROSÉ

- NV **J**, Brut Rosé, California 55  
 2015 **DOMAINE CARNEROS**, Carneros 57  
 2009 **DOM PERIGNON**, Champagne 370  
 2017 **BIDAIA**, Txakolina Rosé, Spain 43  
 2020 **COTES DE ROSES**, Rosé, France 28

## CHARDONNAY

- 2018 **RODNEY STRONG**, "Chalk Hill" Sonoma 38  
 2017 **DUMOL**, Russian River 88  
 2016 **DUTTON GOLDFIELD**, Russian River 65  
 2017 **KOSTA BROWNE**, Russian River 150  
 2018 **LA CREMA**, Sonoma 40  
 2017 **PATZ & HALL**, Dutton Ranch 50  
 2018 **SONOMA CUTRER**, Russian River 39

## SAUVIGNON BLANC

- 2019 **DUCKHORN**, Napa Valley 53  
 2018 **Craggy Range**, New Zealand 36  
 2019 **FERRARI-CARANO**, Fumé Blanc, Sonoma 32

## INTERESTING WHITES

- 2018 **DRY CREEK**, Chenin Blanc, Clarksburg 24  
 2017 **WILLAKENZIE**, Pinot Gris, Willamette Valley 36  
 2017 **BOKISCH**, Albarino, Lodi 30

## 1/2 BOTTLES

### *Sparkling/Whites*

- NV **VEUVE CLICQUOT**, Brut 45  
 2016 **CAKEBREAD**, Chardonnay, Carneros 48  
 2019 **TREFETHEN**, Chardonnay, Napa Valley 33

### *Reds*

- 2016 **FRANK FAMILY**, Cabernet Sauvignon, Napa Valley 44  
 2018 **TREFETHEN**, Cabernet Sauvignon, Oak Knoll 50  
 2018 **J. LOHR**, Cabernet Sauvignon, Paso Robles 22  
 2018 **ROMBAUER**, Cabernet Sauvignon, Napa Valley 52  
 2018 **J. LOHR**, Merlot, Paso Robles 20  
 2018 **ROMBAUER**, Zinfandel, Napa Valley 29  
 2016 **DOMAINE VIEUX LAZARET**, Chateauneuf du Pape, Rhone Valley 36

*Vintages may vary due to availability*



## **CABERNET SAUVIGNON**

- 2017 **FREEMARK ABBEY**, Napa Valley 75  
2018 **STAG'S LEAP ARTEMIS**, Napa Valley 110  
2019 **CAYMUS**, "47" Napa Valley 160  
2018 **CHIMNEY ROCK**, Stag's Leap District 125  
2016 **JEREMY**, California 35  
2014 **GROTH**, Napa Valley 105  
2017 **FAUST**, Napa Valley 89  
2017 **SILVER OAK**, Napa Valley 145

## **ZINFANDEL & MERLOT**

- 2018 **ST. FRANCIS**, Old Vine Zinfandel, Sonoma 36  
2017 **OAK FARMS**, Zinfandel, Lodi 33  
2017 **FRANK FAMILY**, Zinfandel, Napa 62  
2018 **DUCKHORN**, Merlot, Napa Valley 89  
2017 **PROVENANCE**, Merlot, Napa Valley 52

## **INTERESTING REDS**

- 2018 **PRISONER**, Red Blend, Napa Valley 67  
2018 **8 YEARS IN THE DESERT**, Orin Swift, Red Blend 72  
2018 **PAPILLON**, by Orin Swift, Bordeaux Blend 98  
2019 **RUTA 22**, Malbec, Patagonia Neuquén Valley 27  
2017 **MACHETE**, by Orin Swift, Red Blend 85  
2017 **BELL**, Syrah, Sierra Foothills 36  
2017 **PARADUXX**, Napa Valley 75

## **PINOT NOIR**

- 2018 **PENNER ASH**, Willamette Valley 83  
2019 **DUMOL**, Wester Reach 110  
2017 **GOLDENEYE**, by Duckhorn, Anderson Valley 96  
2018 **TWOMEY**, by Silver Oak, Russian River 89  
2018 **FLOWERS**, Sonoma Coast 82  
2017 **DAVIS BYNUM**, Russian River Valley 68  
2016 **RODNEY STRONG**, Russian River 42  
2018 **BELLE GLOS**, "Clark&Telephone" Santa Barbara 70  
2019 **BELLE GLOS**, "Dairyman" Russian River 70  
2017 **KOSTA BROWNE**, Russian River 175

## **Wines by the Glass**

### ***Sparkling/Rosé/Whites***

- NV **MIONETTO**, Split, Prosecco 9.5  
NV **CHANDON**, Brut, Napa 9 / 34  
NV **JCB #69**, Brut Rosé, Cremant de Bourgogne France 15 / 58  
2019 **CHATEAU MIRAVAL**, Rosé, Provence FR 13 / 50  
2019 **CHLOE**, Chardonnay, Sonoma 7.5 / 28  
2019 **FERRARI-CARANO**, Chardonnay, Sonoma 12 / 46  
2020 **ROMBAUER**, Chardonnay, Carneros 17.5 / 68  
2020 **KIM CRAWFORD**, Sauvignon Blanc, Marlborough 9 / 34  
2020 **CAKEBREAD**, Sauvignon Blanc, Napa Valley 14 / 54  
2020 **LA CREMA**, Pinot Gris, Monterey 11 / 42  
2019 **TREFETHEN**, Riesling, Napa Valley, 10 / 38

### ***Reds***

- 2018 **WILLIAM HILL**, Cabernet Sauvignon, Central Coast 7.5 / 28  
2018 **JOSH**, Cabernet Sauvignon, California 11.5 / 44  
2018 **WHITEHALL LANE**, Cabernet Sauvignon, Napa Valley 19 / 74  
2017 **RODNEY STRONG**, Merlot, Sonoma 11 / 42  
2018 **OZV**, Zinfandel, Lodi 8.5 / 32  
2019 **MACCHIA MISCHIEVOUS**, Zinfandel, Lodi 13.5 / 52  
NV **MEIOMI**, Pinot Noir, California 12.5 / 48  
2018 **MIGRATION**, Pinot Noir, Sonoma Coast 16.5 / 64