



## BY THE GLASS

### WINE

#### SPARKLING

GLERA, **Sorgente** *Extra Dry* 12  
Prosecco DOC, Italy

ALBARIÑO, **Los Chuchaquis** 14  
*Champelli*, Santa Ynez Valley 2022

PINOT NOIR, **Val de Mer** *Brut Nature*, 13  
Sparkling Rosé, Burgundy, France NV

#### WHITE

WHITE BLEND, **Skull Wines** 13  
Lodi, California 2021

CHARDONNAY, **Lumen**, 16  
Santa Maria Valley, Santa Barbara Co. 2022

#### ROSE & ORANGE

VIOGNIER, **Tableaux Cellars** 15  
Joshua Starry Night Vineyard, Calaveras Co. 2022

#### RED

GRENACHE, **Domaine de la Damase** 12  
VDP de Vaucluse, Rhone Valley, France 2021

CARIGNAN, **Tableaux Cellars** *Infinite Juice* 15  
Mule Plane Vineyard, Lodi 2020

CABERNET SAUVIGNON, **Lúuma** 18  
Calistoga, Napa Valley 2022

### ON TAP BEER

Half/Pint

**Paulaner Brauerei** 5 / 9  
Pilsner, München, Germany (4.8%)

**Break Even Beermakers** *Dreamseed* 5 / 9  
Hoppy Pale, Amador City (5%)

**Break Even Beermakers** *Upcountry Lager* 5 / 9  
Amber Lager, Amador City (6.5%)

**Weihenstephaner** *Korbinian* 5 / 9  
Doppelbock, Freising, Bavaria (7.4%)

*please inquire about our N/A beer options*



## COCKTAILS

HI - ABV \$ 14

#### California Spritz

our version of an aperol spritz using mommenpop seville orange apertif, seasonal-ancho Reyes fruit purée, citrus, prosecco, soda water

#### Pick Axe Freezer Martini

young & yonder classic vodka or St. George Terrior gin, made with local and regional vermouths + served table side with a selection of house-made garnishes

#### Bitter Solstice Negroni

St. George Terrior gin, cocoa nib-infused Campari, Rockwell Sweet Vermouth

#### Queen Victoria Daquiri\*

if a classic daquiri + a piña colada had a baby, but not too sweet. Caribbean spice-infused plantation pineapple rum, sweet coconut milk, Fernet Branca, fresh lime juice

#### 24K Punch\*

clarified milk punch of rums, fresh citrus, house-made syrups made clear by filtering through milk. it's delicious, we promise. contains trace amounts of lactose and real gold.

#### Birds The Word

Asian-inspired spicy margarita using Thai bird chilis, yuzu and blood orange juices, sweetened with agave

#### Gold Fashioned

California-style old fashioned made with California olive oil fat-washed bourbon, Imperial Bay Leaf Dem Syrup, aromatic bitters

#### AC Sour\*

a take on the classic NY sour, made with locally-made Amador Distillery Engine 49 rye whiskey, Meyer lemons (when available) dem syrup, egg white, wine tree farm wine float

*\*contains allergens*

NO - ABV \$ 7

#### Blood Orange Sky\*

blood orange purée, house-made grenadine, lemon juice, egg white, soda water, nutmeg

#### Hibiscus Pucker

hibiscus tea, lemon juice, honey syrup

*\*contains allergens*

*updated 2.1.24*