

The Sweet Finish

NIGHTCAP FLOAT

Our spin on the classic affogato—vanilla gelato, topped with your choice of fortified wine or espresso, finished with sea salt chocolate bark and biscotti

RUBY PORT—boozy, dark cherry vibes, bold, and rich	12
SHERRY—lush, nutty, and decadent	16
ESPRESSO—smooth, bold, and buzzy	10

DARK SIDE OF THE SPOON 8

Deep dark chocolate torte, bright raspberry drizzle, and a snowy dusting of powdered sugar

Final Sips *2oz pours made to pair with dessert... or savor solo*

MADEIRA, BROADBENT, 10YR, VERDELHO, PORTUGAL, 19% ABV 15

Rich, nutty, and slightly caramelized, with a vibrant acidity and a long, warm finish

SAUTERNES, CHATEAU LES JUSTICES, FRANCE, 14.5% ABV 16

Luxuriously sweet & golden, with notes of honey, apricot, and a hint of botrytis-driven spice

PEDRO XIMÉNEZ, TORO ALBALÁ, DON PX 1999, SPAIN, 17% ABV 17

Velvety & lusciously sweet, dried figs, molasses, espresso, and a long, syrupy finish

RUBY PORT, NIEPOORT, PORTUGAL, 19.5% ABV 10

Vibrant and fruity, with bold flavors of ripe berries, plum, and a touch of spice

TAWNY PORT, KOPKE, 10YR, PORTUGAL, 20% ABV 13

Elegant & complex, warm caramel flavors of dried fruit, wood and honey, smooth & round

SAKE, HEIWA SHUZOU, KID JUNMAI, WAKAYAMA, JAPAN, 15% ABV 13

Modern-style junmai, easy drinking, hints of melon and pear with a smooth rice finish

Zero Proof

SPARKLING WATER, VICHY CATALAN, SPAIN 3

Spanish sparkling mineral water from thermal springs in Caldes de Malavella, 500ml

ALTERNATIVES 2

Coke, Diet Coke, Sprite, Bottled Water

CLAUSTHALER, GERMAN NON-ALCOHOLIC LAGER 5

Brewed traditionally and dealcoholized, not diluted - prost without the proof

*There's always
something new to discover
in wine.*

Thoughtfully selected wines from around the world,
from familiar favorites to
small producers and unexpected finds.

Know what you like? Great.
Not sure? Ask us.

Have a glass. Share some food.
Take a bottle home or open one here.

Stay awhile.

*Our kitchen's tiny but mighty,
thanks for your patience!*

Want to drink one of our retail bottles here?
Choose from hundreds of bottles throughout the shop.
\$5 on-premise fee on bottles \$30 and under.



House of Spritz *Bubbly, botanical, bright*

APARELLA BEAT	12
A house remix of the classic Aperol spritz - zesty, rosy, and easy	
MINT CONDITION	12
Crisp & floral with elderflower, mint, and lime - Hugo spritz vibes	
GINGER SPRITZ	12
Bright, lightly spiced, and crisp with a clean ginger kick	
AUTUMN PEAR	12
Bright, mellow, and lightly spiced with pear and citrus	

Bubble Club

CHAMPAGNE, VOIRIN-JUMEL GRAND CRU, CÔTE DES BLANCS, FRANCE	25
Clean, chalky, and precise - classic grower Champagne with real energy	
CRÉMANT, ARNAUD LAMBERT, CRÉMANT DE LOIRE, FRANCE	15
Sparkling chenin blanc with a skosh of chardonnay - ripe fruit, soft citrus, and brioche	
LAMBRUSCO, CARAFOLI, LA DIVINA, PET-NAT ROSÉ, ITALY	14
Dry, savory Lambrusco, light pink, dark berries, and just enough grip to keep it serious	
PET-NAT, TERRA QUILIA, BIANCO DI GUIGLIA, EMILIA ROMAGNA, ITALY	13
50/50 Trebbiano & Malvasia, tangy citrus and aromatic herbs, complex and delicious	
CAVA ROSÉ, LOS MONTEROS BRUT ROSÉ, SPAIN	9
Fresh & juicy, sparkling garnacha, easy to drink	
SPARKLING DEMI-SEC ROSÉ, BOTTEX, LA CUEILLE, BUGY-CERDON, FRANCE	18
Lightly sweet, bright red fruit, perfect with our Duck Carnitas Toast	
PROSECCO, LUCA PARETTI, LOVO, TREVISO, ITALY	10
Organically grown glera, hints of Granny Smith apples & flowers with a crisp dry finish	
MIMOSA, PROSECCO	11
Orange, Apple Cider, Pomegranate, or Pear - it's 9am somewhere!	
MEAD, POLLEN-NATION, OHIO	8
Blackberry mead with a touch of spice, not too sweet and not too dry.	
WINE SLUSHIE	8
<i>Make it a Double</i>	15
These change frequently, ask your server for flavors, mix two flavors	

Cold Beer

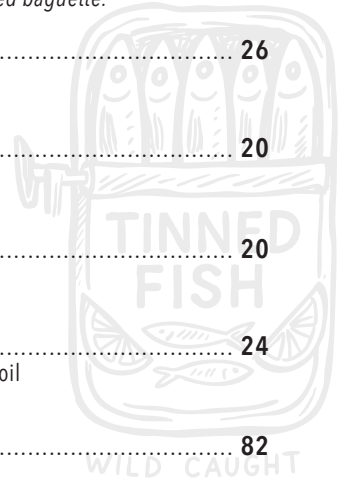
CRAFT BEER & CIDER ON DRAFT	7
Curated and constantly changing, ask your server or check out the menu board	
CLASSIC BOTTLES	5
Michelob Ultra or Stella Artois	



Conservas

Conservas celebrate tradition, technique, and exceptional seafood. Beautifully packed and ready to serve, they're best enjoyed straight from the tin with good bread, friends, and a crisp glass of wine. Served in the tin with dressed arugula, sea salt, butter and toasted baguette.

TUNA FILLETS IN OLIVE OIL	26
Rod-and-line caught, hand-cut and slowly cooked in olive oil Great with our Albariño	
LEMON HERB MUSSELS	20
Coastal Spanish mussels seasoned with thyme and lemon Try this with our Grüner Veltliner	
LEMON CAPER MACKEREL	20
Mild Atlantic mackerel with bright lemon, capers and olive oil Somm move: pair with our Assyrtiko	
SMOKED SALMON IN EVOO	24
Buttery Norwegian salmon, gently smoked and packed in olive oil Great with our Crémant de Loire	
THE LUCA BRASI	82
All four of the above served together on one big-ass board Go with bubbles or dry cider on this one	



Flatbreads & Toast

NAPA MARGHERITA	13
Mozzarella, tomatoes, balsamic glaze, and fresh basil pesto w/pine nuts Sangiovese by the bottle or glass is a perfect pairing	
PAPAGIORGIO	14
Prosciutto, mozzarella, fresh tomato, garlic, basil, crushed red pepper Great with our Cabernet Franc	
FRENCH QUARTER	16
Andouille sausage, gouda, olives, caramelized onions, roasted tomatoes Try this with our Chenin Blanc	
DUCK CARNITAS TOAST	18
Calabrian orange-chile spread, smoked cream cheese + chimichurri Works great with Syrah	
DOLCE ITALIANO	13
Pears, gorgonzola, fig jam, balsamic glaze, fresh arugula + walnuts Great with our Grignolino, or Port	

All flat breads served with marcona almonds, fresh baby arugula & pepperoncini

Red Wines

LIGHT · BRIGHT · JUICY

CHILLED RED, BRISA SUAVE "EXPLOSIVO," VINHÃO, VINHO VERDE, PORTUGAL 12
Served chilled, dark wild berries, plum, savory herbs, bright acidity and a slight spritz

PINOT NOIR, AMÉLIE & CHARLES SPARR, CARPE DIEM, ALSACE, FRANCE 15
Bright cherry, cranberry, subtle spice, fresh acidity and soft tannins

GARNACHA, BERNABEVA, CAMINO DE NAVAHERREROS, MADRID, SPAIN 13
Light body, silky tannins, wild strawberry, red raspberry, subtle spice

GRIGNOLINO, LA CASACCIA, POGGETO, MONFERRATO, PIEDMONT, ITALY 13
Light and bright, wild strawberry, raspberry, rose, subtle spice and fine tannins

SAVORY · EARTHY · SPICED

CABERNET FRANC, PAUL BUISSE, LOIRE VALLEY, CHINON, FRANCE 12
Red cherry, herbs, subtle green pepper, bright acidity and savory finish

SYRAH, FRANCOIS VILLARD L'APPEL DES SEREINES, FRANCE 14
Earth, blue and blackberry, pepper and leather with silky tannins and long finish

SANGIOVESE, LA VIALLA, CASA CONFORTO, CHIANTI, TUSCANY, ITALY 14
Medium-bodied with great depth, red berries, floral & spice, savory finish

TEMPRANILLO, ALEGRE VALGAÑON, 2022, RIOJA, SPAIN 17
Soft, round, dark fruit, floral notes, baking spices, vanilla and oak, complex & elegant

RICH · STRUCTURED · BOLD

MALBEC, CHATEAU DU CÈDRE, MARCEL, CAHORS, FRANCE 10
Blackberry, black plum, savory earth, firm tannins and a dark-fruited finish

NEBBIOLO, TENUTA CUCCO, BAROLO, SERRALUNGA D'ALBA, 2021, ITALY 22
Red cherry, dried rose, savory spice, firm tannins, long elegant finish

CABERNET SAUVIGNON, UNION SACRÈ, PASO ROBLES, USA 12
Black cherry, blackberry, cocoa and herbs, fresh with polished tannins

NAPA CABERNET SAUVIGNON, CLOS DU VAL, NAPA VALLEY, USA 18
Blackberry, cassis, cedar and cocoa, with polished tannins and a long finish

SWEET RED

REFOSCO, PODERI DAL NESPOLI, ADESSO, ITALY 10
Slightly sweet, dark berry fruit, soft tannins and a smooth finish

Flights

A flight built for the curious—explore new flavors, no passport required

WHITE WINE FLIGHT 23

1) Riesling 2) Albariño 3) Grüner Veltliner 4) Assyrtiko

RED WINE FLIGHT 23

1) Garnacha 2) Grignolino 3) Syrah 4) Tempranillo

BUBBLES + ROSÉ FLIGHT 23

1) Pet-Nat 2) Crémant 3) Cava 4) Lambrusco

MIMOSA FLIGHT 23

1) Orange 2) Apple Cider 3) Pomegranate 4) Pear

DRAFT BEER FLIGHT 12

A little taste of everything—four draft pours, always changing, always worth trying

☆ Sorry, no substitutions



Light Bites

EDAMAME 6
Steamed edamame finished with crushed sea salt

NATTY NUTS 8
Mixed nuts with rosemary, spices, and natty goodness

SOFT PRETZEL 6
Classic with sea salt + spicy mustard, or grab the sweet version with cinnamon sugar

PAN DE CRISTAL & OLIVE OIL 8
Crisp Spanish bread, extra virgin olive oil + herbs
Add Cultured Butter +2

OLIVES & PIQUILLO PEPPERS 7
Mediterranean olives + sweet Spanish piquillo peppers

WHITE BEAN HUMMUS & PAN DE CRISTAL 9
Creamy gigante bean hummus, lemon oil + cumin

KETTLE COOKED CHIPS 6
Topped with black truffle sea salt + fresh grated parmesan cheese

JAMÓN IBÉRICO & CHIPS 18
Crunchy chips with rich, nutty 100% acorn-fed Ibérico ham

TOTTY-BOOM-BA-LOTTY 10
Old Skool Tater Tots with sea salt, parmesan cheese, garlic aioli & ketchup

SMOKED TROUT ROE 30
Smoked trout roe, kettle cooked sea salt chips, crème fraîche & chives

CAVIAR, ITALIAN WHITE STURGEON 85
The Sea Butter of Caviar, served with kettle cooked sea salt chips, crème fraîche & chives

WARM GIGANTES RAGOUT 12
Giant white beans, tomato, feta + garlic toum, served with toasted Spanish glass bread

☆ Please inform your server of any food allergies or dietary restrictions

Gay Cheese...

BURRATA-BATA-BABY	14
Hand-formed rich mozzarella filled with creamy stracciatella, served with fresh baguette, arugula, cherry tomatoes, olive oil + balsamic	
PIMENTO CHEESE	9
Hand-grated cheddar, jalapeño + pretzel chips	
Swap pretzel chips for Pork Rinds	+2
Add Hot Honey	+1
BAKED BRIE	11
Topped with fig jam and walnuts, served with crackers	
WHIPPED RICOTTA & HONEY	9
Creamy, lightly sweet + savory, served with toasted sourdough bread	

Charcuterie Boards

TWO CHEESES	20
FOUR CHEESES	30

Our handcrafted boards include an assortment of cured meats, seasonal jam, honey, spicy mustards, assorted crackers, marcona almonds, and fresh baby arugula

WALDEN

Tennessee soft cow's milk cheese, creamy, buttery + mild

BARELY BUZZED

Utah cheddar rubbed with espresso + lavender, buttery, nutty + caramel

WOOLY WOOLY BLACK GARLIC

Spanish sheep's milk cheese with black garlic, savory, nutty + slightly sweet

COMTÉ SAINT ANTOINE

French Alpine cow's milk cheese, firm, nutty + caramelized

DRUNKEN GOAT

Spanish goat cheese washed in red wine, mild, smooth + fruity

BLUE PARADISE

Double-cream cow's milk blue, creamy, mild + slightly tangy

GRAYSON

Virginia washed-rind cow's milk cheese, rich, earthy + savory

LA TUR

Italian mixed-milk cheese, soft, creamy + rich



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White Wines

LIGHT · CRISP · REFRESHING

PINOT GRIGIO , TOMMASI, ITALY	10
An Italian classic with crisp fruit, smooth and easy	
ALBARIÑO , NEBOA, RÍAS BAIXAS, SPAIN	14
Bright, coastal, and easy to love. Citrus, peach, and that salty snap you want with food	
ASSYRTIKO , ESTATE THEODORAKAKOS, LAKONIA, GREECE	14
ah-SEER-tee-koh - bright, citrus lime, pear, with cooling minerality	
SAUVIGNON BLANC , LE GRAND ST. VINCENT, TOURAINE, FRANCE	10
Soft yellow ripe fruit flavors, grapefruit, herbaceous with a dry finish	

AROMATIC · FRESH · TEXTURED

RIESLING , TATOMER, SANTA LUCIA HIGHLANDS, USA	13
Fresh & aromatic, mandarin & lemon/lime, fruit driven, silky and crisp	
CHENIN BLANC , LES ATHLÈTES DU VIN, LOIRE, FRANCE	13
Crisp, dry with real texture, citrus, orchard fruit, and a little weight and freshness	
GRÜNER VELTLINER , SOHM & KRACHER, AUSTRIA	12
Green apple, citrus, white pepper, bright acidity and a savory mineral finish	

RICH · TEXTURED · LUSH

MARSANNE , FRANÇOIS VILLARD, CONTOURS DE MAIRLANT, RHÔNE, FRANCE	14
Ripe pear, stone fruit, wildflowers and subtle almond, rich and textured fresh finish	
CHARDONNAY , LA COLLINE AUX FOSSILES, ROUSSILLON, FRANCE	12
Fresh and textured, stone fruit, honeysuckle, citrus and mineral finish	

SWEET WHITE

MOSCATO d'ASTI , VIETTI, PIEDMONT, ITALY	12
Lush & sweet fruit, citrus & floral, sustainably farmed	

Rosé & Skin Contact

ROSÉ , LICENCE IV, LANGUEDOC-ROUSSILLON, FRANCE	11
Bright, dry and refreshing, strawberry, pink grapefruit and crisp minerality	
ORANGE, SAUVIGNON BLANC , VINA ECHEVERRIA, NO ES PITUKO, CHILE	12
Skin-contact Sauvignon Blanc with citrus, herbs, textured tannins and a wild side	

