



*Our House Wine*  
**Coastal Vines**

*Napa, California*

*- Whites -*

- Chardonnay • Pinot Grigio • White Zinfandel •

*- Reds -*

- Cabernet Sauvignon • Pinot Noir •

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**Signature Summer  
Cocktails**

**Desert Mojito...\$12**

- Don Q White Rum, Prickly Pear Simple Syrup, Lime Juice, Soda Water, Garnished with Fresh Lime & Mint

**Lavender Lemon-Drop  
Martini...\$11**

- Deep Eddy Lemon Vodka, Lavender Simple Syrup with a Sugar Rim & Lemon Twist

**Hibiscus Paloma...\$12**

- 21 Seeds Infused Tequila, Grapefruit Juice, Hibiscus Simple Syrup, Sparkling Soda, Fresh Lime Juice & A Salt Rim

**Drunken Peach Iced Tea...\$10**

- George Dickel Sour Mash Whiskey, Peach Purée, & Fresh Brewed Iced Tea, Garnished with Fresh Lemon & Mint

**Cucumberita...\$12**

- Corzone Tequila, Triple Sec, Lime Juice, Cucumber Simple Syrup, with a Sweet & Salty Chili Rim & Cucumber Slice



# Whites

	• GLASS •	• BOTTLE •
<ul style="list-style-type: none"> <li>• <b>Hess Shirttail Chardonnay</b> • <i>Monterey, Ca</i></li> <li>• Tropical Aromas with Ripe Gala Apple, Lemon Zest &amp; A Kiss of Oak.</li> </ul>	• \$12	• \$40
<ul style="list-style-type: none"> <li>• <b>DAQU Chardonnay</b> • <i>Paso Robles, Ca</i></li> <li>• The Palate is Lush &amp; Silky, with Mouth Filling Flavors of Sweet Honeydew Melon, Mango, Pineapple, &amp; Vanilla Crème Brûlée.</li> </ul>	• \$10	• \$34
<ul style="list-style-type: none"> <li>• <b>Clean Slate Riesling</b> • <i>Mosel, Germany</i></li> <li>• A Hint of Spiciness &amp; Grapes from the Upper Mosel Supply, Fresh Peach Flavors.</li> </ul>	• \$12	• \$40
<ul style="list-style-type: none"> <li>• <b>Yealands Sauvignon Blanc</b> • <i>Marlborough, New Zealand</i></li> <li>• Bright &amp; Crisp with Notes of Stone Fruit &amp; Guava, Underpinned by Tropical Fruit. Balanced with A Long, Clean Mineral Finish.</li> </ul>	• \$11	• \$36
<ul style="list-style-type: none"> <li>• <b>Torresella Pinot Grigio</b> • <i>Veneto, Italy</i></li> <li>• A Dry White Wine with Bright Citrus &amp; Apple Flavors.</li> </ul>	• \$9	• \$28
<ul style="list-style-type: none"> <li>• <b>Rombauer Chardonnay</b> • <i>Carneros, Ca</i></li> <li>• Aromas of Vanilla, Peach &amp; Mango are Layered with Apricots, Crème Brûlée, Butter &amp; A Slight Minerality.</li> </ul>		• \$60
<ul style="list-style-type: none"> <li>• <b>Champagne</b> •</li> </ul>	• Splitz	\$8.50

# Reds

	• GLASS •	• BOTTLE •
<ul style="list-style-type: none"> <li>• <b>St. Francis Merlot</b> • <i>Sonoma County, Ca</i></li> <li>• Smooth, Elegant &amp; Approachable, with Silky Dark Fruit, Hints of Chocolate, &amp; A Plush, Mouth-Filling Finish.</li> </ul>	• \$12	• \$40
<ul style="list-style-type: none"> <li>• <b>DAQU Cabernet Sauvignon</b> • <i>Paso Robles, Ca</i></li> <li>• Notes of Cassis &amp; Blueberry Fruits As Well As Chocolate, Spicy Oak, &amp; Lead Pencil Aromas &amp; Flavors.</li> </ul>	• \$12	• \$40
<ul style="list-style-type: none"> <li>• <b>Conundrum Red Blend</b> • <i>Fairfield, Ca</i></li> <li>• Lavish Flavors of Cherries &amp; Baking Chocolate.</li> </ul>	• \$11	• \$36
<ul style="list-style-type: none"> <li>• <b>Pessimist Red Blend</b> • <i>Paso Robles, Ca</i></li> <li>• Attractive Aroma of Ripe Blueberry, Black Raspberry, Cherry &amp; Violets.</li> </ul>	• \$10	• \$34
<ul style="list-style-type: none"> <li>• <b>Predator Zinfandel</b> • <i>Lodi, Ca</i></li> <li>• Black Cherry, Slightly Jammy on the Palate with Hints of Spicy Notes.</li> </ul>	• \$11	• \$36
<ul style="list-style-type: none"> <li>• <b>Underwood Pinot Noir</b> • <i>Oregon</i></li> <li>• Notes of Raspberry, Chocolate, Black Current, Cherry &amp; Forrest Floor.</li> </ul>	• \$9	• \$28
<ul style="list-style-type: none"> <li>• <b>Amalaya Malbec</b> • <i>Salta, Argentina</i></li> <li>• Notes of Strawberries, Raspberries, &amp; Ripe Fruit with a touch of Pepper &amp; Spices Aromas &amp; Elegant Floral Notes.</li> </ul>	• \$9	• \$28
<ul style="list-style-type: none"> <li>• <b>Joel Gott Cabernet Sauvignon</b> • <i>Napa Valley, Ca</i></li> <li>• Aromas of Blackcherry &amp; Black Cherry with Notes of Clove, Vanilla, &amp; Brown Sugar.</li> </ul>		• \$60