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CORK - Fall 2017 (6oz / bottle)

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**-bubbles-**

PAUL CHENEAU 'LADY OF SPAIN' CAVA spain - clean and dry, white peach, almonds, lime zest 11 / 48  
LUCIEN ALBRECHT CREMANT SPARKLING ROSE' alsace - strawberries, wild cherry, creamy but crisp 13 / 52

**- light whites-**

2016 ELK COVE PINOT GRIS willamette valley, oregon - soft ripe summer peach, apricot, almonds, crisp finish 12 / 46  
2016 LOVEBLOCK SAUVIGNON BLANC marlborough , nz - blood orange, lychee, summer stone fruits 11 / 42  
2016 TURNBULL SAUVIGNON BLANC napa, ca - guava, white peach, juicy and smooth 12 / 46  
2016 ZOLO TORRONTES mendoza, arg - honeysuckle, jasmine, ripe summer melon, zingy finish 9 / 34

**- bigger whites -**

2015 TOLOSA 'NO OAK' CHARDONNAY central coast, ca - creamy and layered, lime, crisp 12 / 46  
2015 BARNETT 'SANGIACOMO VINEYARD' CHARDONNAY napa- rich and buttery, pineapple and mango 16 / 62

**-pink-**

2016 JULIETTE ROSE' provence, france - elegant and bone dry, with hibiscus and watermelon 10 / 38  
2016 STOLLER ESTATE ROSE' - willamette valley , OR (pinot noir) kiwi-strawberry, rose petal, candied ginger 12 / 46

**- light to medium reds-**

2015 JIGSAW PINOT NOIR willamette valley OR - juicy red fruit, ripe plum, lavender blossom 14 / 54  
2015 ALIAS MERLOT ca - opulent and silky, bright red fruit, brown sugar, earthy spice 10 / 38  
2011 LOMBARDELLI BARBERA D'ASTI SUPERIORE italy - figs, fresh picked blackberries, soft oak 11/ 42  
2015 PAUL HOBBS 'FELINO' MALBEC mendoza, arg - opulent oak, big red fruits, vanilla 12 / 46

**- full bodied reds -**

2015 GHOSTRUNNER UNGRAFTED RED ca - cab/syrah/zin blend with dark fruit and soft tannin 11 / 42  
2013 MOSS ROXX ZINFANDEL lodi - jammy and rich, exotic spices, black fruits, firm tannin, smokey and lush 14 / 54  
2014 TRUE MYTH CABERNET paso robles, ca - firm tannin, boysenberry, juicy and ripe 12 / 46  
2016 ULTRAVIOLET CABERNET napa - earthy spice, red fruit, opulent oak, vanilla bean 15 / 58  
2014 DAVE PHINNEY 'LOCATIONS' RED BLEND ca - petite sirah based blend with raspberry jam, baking spice , a staff favorite 12 / 46

**-sweet-**

2016 LOST ANGEL MOSCATO california (6oz) 12  
HEITZ CELLARS 'INK GRADE' PORT napa (3oz) 15

**-soju cocktails-**

MANGO MULE orange soju , ginger beer, mango juice 8  
TROPITINI pineapple soju , pineapple juice, lime, agave nectar 8  
LA QUINTA COOLER orange soju , grapefruit soda, lemonade, lime 8  
MARGATINI agave liqueur, lime-aid, salted rim 8

**-draft beer-**

LA QUINTA BREWING Co. POOLSIDE BLONDE citrusy, light ,refreshing and not too hoppy 6  
HANGAR 24 'BETTY' IPA tropical fruit, nicely hopped, modest alcohol content, malty 6  
SANTA MONICA BREW WORKS PCH golden style porter, a.k.a pale chocolate heaven, crisp and clean, hazelnut finish 6  
4th BEER rotating seasonal tap 6  
BEER BY THE BOTTLE: michelob ultra, stella artois, pacifico, erdinger 'weissbier '(n.a.) 4  
SPIKED SELTZER west indies lime (gluten free) 6

**-soft drinks-**

PELLEGRINO (750ML) - 6  
IBC ROOT BEER - 4  
BUNDABERG GINGER BEER or GRAPEFRUIT SODA 4  
REPUBLIC OF TEA ICED MANGO CEYLON TEA 5  
PINEAPPLE , MANGO JUICE OR LEMONADE - 4  
CAN OF COKE, DIET COKE, CLUB SODA OR SPRITE - 2  
POT OF COFFEE - regular OR decaf - 5

Parties of 6 or more subject to 20% gratuity  
Limit 4 credit cards per table  
Corkage fee \$25