### SPARKLING

<table>
<thead>
<tr>
<th>Wine</th>
<th>3OZ</th>
<th>5OZ</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bisol Prosecco ‘Jeio’ NV</td>
<td>$13</td>
<td>$17</td>
<td>$68</td>
</tr>
<tr>
<td>Schramsberg Mirabelle Brut Rosé NV</td>
<td>$17</td>
<td>$21</td>
<td>$84</td>
</tr>
<tr>
<td>Von Winning Sekt Extra Brut Riesling</td>
<td>$16</td>
<td>$20</td>
<td>$80</td>
</tr>
</tbody>
</table>

### WHITE

<table>
<thead>
<tr>
<th>Wine</th>
<th>3OZ</th>
<th>5OZ</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thibaud Boudignon Anjou Blanc</td>
<td>$18</td>
<td>$22</td>
<td>$105</td>
</tr>
<tr>
<td>Josef Leitz Rudesheimer Riesling</td>
<td>$13</td>
<td>$17</td>
<td>$68</td>
</tr>
<tr>
<td>Conundrum White Blend</td>
<td>$16</td>
<td>$20</td>
<td>$80</td>
</tr>
<tr>
<td>Tatomer Grüner Veltliner ‘Meeresboden’</td>
<td>$16</td>
<td>$20</td>
<td>$80</td>
</tr>
</tbody>
</table>

### ROSE

<table>
<thead>
<tr>
<th>Wine</th>
<th>3OZ</th>
<th>5OZ</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pisoni Vineyards Rosé ‘Lucy’</td>
<td>$13</td>
<td>$17</td>
<td>$68</td>
</tr>
<tr>
<td>Liquid Farm Rosé</td>
<td>$16</td>
<td>$20</td>
<td>$80</td>
</tr>
</tbody>
</table>

### RED

<table>
<thead>
<tr>
<th>Wine</th>
<th>3OZ</th>
<th>5OZ</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dandelion Vineyard Cabernet Sauvignon</td>
<td>$10</td>
<td>$14</td>
<td>$56</td>
</tr>
<tr>
<td>Requiem Red Blend</td>
<td>$13</td>
<td>$17</td>
<td>$68</td>
</tr>
<tr>
<td>Albert Bichot Pinot Noir ‘Secret de Famille’</td>
<td>$16</td>
<td>$20</td>
<td>$80</td>
</tr>
<tr>
<td>Conundrum Red Blend</td>
<td>$16</td>
<td>$20</td>
<td>$80</td>
</tr>
<tr>
<td>Chateau Puygueraud Bordeaux</td>
<td>$18</td>
<td>$22</td>
<td>$105</td>
</tr>
<tr>
<td>Orin Swift 8 yr in the Desert</td>
<td>$24</td>
<td>$28</td>
<td>$112</td>
</tr>
</tbody>
</table>

### WINE FEATURE

- Featured wine (2oz) plus accoutrements: **$36**

### FLIGHTS

- 3 wines of your choice at a 2oz pour.: **$32**

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Curated By:

Dana Nguyen - Asst. Director of Food and Beverage