

DRINKS MENU

COFFEE + ESPRESSO + TEA

drip coffee	6
cappuccino, latte, or cold brew	8
matcha tea latte or turmeric latte	10
iced tea or hot tea	7

FRESH YOUNG COCONUT rum + 8	15
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AGUA FRESCA chefs selection	8
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CHIA FRESCA chia seed, cucumber water, fresh lemon	9
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LITTLE WEST FRESH PRESSED CLOVER kale, cucumber, celery, spinach, pear, cilantro, mint, lime	16
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LITTLE WEST FRESH PRESSED SUNRISE orange, carrot, coconut water, lemon, ginger, turmeric	16
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'DONT BE BITTER' rotating bitter flavors served with sparkling water [choice of celery, cucumber, peach, or angostura]	6
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HOUSE COCKTAILS 15

THE RITUAL gin, cucumber, elderflower, lemon, agave	
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SPICY HIBISCUS MARGARITA tequila, hibiscus + jalapeño, lime, agave	
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GINGER TIDE light + dark rum, pineapple, orange, lime, agave, ginger beer	
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AMALFI TWIST michter's rye, limoncello, bitters	
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POMEGRANATE JULEP bourbon, lemon, lavender, fresh mint, fresh pomegranate, agave	
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OAXACAN SOUR chamomile infused mezcal, lemon, egg white, agave	
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DESERT APERITIVO vodka, prosecco, 'select' liqueur, lime, grapefruit, agave	
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ZERO PROOF COCKTAILS 12

SMOKEY optimist 'smokey', passionfruit, orange, cinnamon, agave	
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BRIGHT optimist 'bright', cucumber, lemon, lavender, agave	
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TURMERIC SPRITZ turmeric, lime, agave add gin or tequila	
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GRAPEFRUIT YUZU SMASH grapefruit, yuzu, fresh basil, agave add gin or vodka	
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*add cbd to any drink + 12

ROTATING POURS 14

ask your server what we are pouring off menu!

BUBBLES

pizzolato, prosecco, italy ^{CO+V}	15 60
apres sol, sparkling rosé, italy ^{CO+S}	16 64
perrier jouet, champagne, france	25 90

WHITE + ROSÉ

steorra, chardonnay [pét-nat], ca ^{MI}	15 60
le fraghe, rosé italy ^{CO}	16 64
koha, sauvignon blanc, new zealand ^{S+V}	16 64
la val, albariño, spain	16 64
erste + neue, müller thurgau, italy ^{PO}	17 68
lubanzi, chenin blanc, south africa ^{MI+S+V}	17 68
baron widmann, pinot bianco, italy ^S	18 68

CHILLABLES

durham cider + wine, 'moody waters' [cider], ca	15 60
santa croce, red lambrusco, italy	16 64
wonderwerk, 'lite werk' yuzu sparkling, ca ^{PO}	16 64
stamnaki, chillable red, greece ^{MI}	17 68
wonderwerk, 'bustin loose' [orange], ca ^{PO}	17 68

REDS

solitude, côtes du rhône [red blend], france ^{CO}	16 64
kivelstadt cellars, 'sibling rivalry' pinot noir, ca ^{CO+MI+V}	17 68
kumusha, cabernet sauvignon, south africa	17 68
centopassi, nero d' avola, italy ^{CO}	18 72

biodynamic - BD certified organic - CO practicing organic - PO no added sulfites - NAS minimal intervention - MI vegan - V sustainable certified - S

BEER + KOMBUCHA

walker brothers kombucha, nashville [n/a]	12
juneshine hard kombucha, san diego	10
cali squeeze, blood orange ale, california	8
las palmas brew., pilsner, palm springs	10
calidad, mexican style lager, santa barbara	10
beachwood brewing, amalgamator ipa, long beach	10
fremont brewing, n/a ipa, seattle [>0.5% alc.]	8