



By the Glass

Champagne, Billecart-Salmon, Brut Rosé	39
<i>Reims, FR, NV</i> (bright red berry, yeast)	
Champagne, Hervieux Dumez, Special Club Brut	42
<i>Montagne de Reims, France, 2013</i> (minerality, dried fruits, walnuts, gingerbread)	
Champagne, Moussé Fils, L'Or d'Eugene Perpetual Blanc de Noirs	27
<i>Vallee de la Marne, FR, MV</i> (orchard fruit, toast, minerality)	
Champagne, Drappier, Brut Nature Pinot Noir	27
<i>Cotes des Bar, FR, NV</i> (grapefruit, smoke, minerality)	
Champagne, Pierre Gobillard, Brut Authentique	24
<i>Hautvilliers, FR, MV</i> (crisp pear, white flowers, fresh baked bread)	
Champagne, Pierre Morlet, Brut Grand Reserve	22
<i>Vallee de la Marne, FR, MV</i> (Roasted hazelnuts, fresh pastry crust, smoked apples, peaches)	
Sparkling, Le Rocher Des Violettes, Chenin Blanc Petillant Original	18
<i>Loire, FR, 2015</i> (quince, dried flowers, citrus peel, chalky finish)	
Crémant, Victorine de Chastenay, Brut	16
<i>Bourgogne, FR NV</i> (white flowers, minerality, citrus)	
Sparkling Wine, Schramsberg Blanc de Noirs	19
<i>North Coast, CA, 2017</i> (apple, apricot, white grapefruit, toasted almond)	
Sparkling Wine, Arete, Iris Vineyards Blanc de Noirs	18
<i>Willamette Valley, OR, NV</i> (creamy vanilla, baked pear, raspberry)	
Sparkling Wine, Scribe Winery, Pet Nat of Pinot Noir	18
<i>Sonoma, CA, 2020</i> (raspberry, lavender, tarragon)	



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Sparkling Wine, Domaine Chandon, By the Bay Blanc de Blancs	16
<i>Carneros, CA NV</i> (apple, grapefruit, brioche, almond)	
Sparkling Wine, Gruet, Demi-Sec	14
<i>Albuquerque, NM, NV</i> (apple, pear, pineapple)	
Sparkling Wine, Gusbourne, Blanc de Blancs	32
<i>Kent, EN, 2015</i> (citrus, apple, brioche, minerality)	
Sparkling Wine, Graham Beck, Blanc de Blancs	17
<i>Cape Town, SA, 2016</i> (apricot, tangerine, meringue, brioche)	
Franciacorta, Ferghettina, Brut DOCG	21
<i>Lombardy, IT, NV</i> (hazelnut, sweet fruits, white flowers)	
Spumante, Contrato Metado Classico Brut No Dose'	17
<i>Piedmont, IT, 2013</i> (floral, citrus, minerality, roasted almond)	
Spumante, Pasqua Romeo & Juliet, Rose Extra Dry DOC, 2019	17
<i>North Coast, CA, 2010</i> (baked pineapple, meyer lemon, crystallized ginger)	
Cava, Rexach Baques, Gran Carta Brut Reserva	16
<i>Catalonia, SP, NV</i> (toasted nuts, yeast, apple, zingy lemon)	
Cava, Martin Soler, Brut Rose	17
<i>Catalonia, SP, NV</i> (red berries, red current, pomegranate)	
Champagne Flight (3oz each)	100
<i>Boizel Brut Reserve, Laurent Perrier Rose, Drappier Brut Nature & Comtes de Taittinger Tete de Cuvee</i>	



Small Bottles

Champagne, Laurent Perrier La Cuvee Brut	187ml	27
<i>Reims, FR, NV</i> (lemon/lime zest, yeast)		
Champagne, Waris Hubert Zero Dosage, Blanc de Blancs	375ml	58
<i>Montagne de Reims, FR, NV</i> (lemon meringue, apple tart, mineral)		
Champagne, Taittinger, Brut La Francais	375ml	54
<i>Champagne, FR, NV</i> (fresh fruit, honey, vanilla pod)		
Champagne, Michel Gonet, Blanc de Blanc Grand Cru	375ml	N/A
<i>(peach, plum, almond)</i>		
Champagne, Piper Heidsieck, Sauvage Rose	375ml	84
<i>Reims, FR, NV</i> (black cherry, pink grapefruit, spicy notes)		
Champagne, Billecart-Salmon, Brut Rosé	375ml	105
<i>Reims, FR, NV</i> (bright red berry, yeast)		
Champagne, Ruinart, Blanc de Blancs	375ml	115
<i>Montagne de Reims, FR, NV</i> (white flowers, white peaches, pineapple)		
Sparkling Wine, Schramsberg, Blanc de Blancs	375ml	45
<i>North Coast, CA, 2015</i> (green apple, apricot, pineapple)		
Sparkling Wine, Graham Beck, Brut	375ml	28
<i>Cape Town, SA, NV</i> (caramel, orange blossom, brioche)		
Sparkling Wine, Ferrari, Brut Rosé	375ml	32
<i>Trentodoc, IT, NV</i> (almond, musk, red fruit)		



Bubbly Nibbles

Duck Fois Gras Torchon
rustic crackers, fig jam \$27

Cowgirl Creamery Mt Tam
Dried fruit / nuts
local honeycomb / crackers \$18

Regiis Ova Caviar
1 oz with salty chips / crème fraiche
Hybrid \$95

Minerva Sardines in Olive Oil
crackers & mustard
imported from Portugal \$13

Tarla Hummus & Pita
hummus / paprika oil & Turkish espelette
grilled pita \$14

BeBubb Grilled Cheesy Toast Bites
dijon & honey dijon mustards, fruit compote,
salty chips, pickles \$18

Salty Chips / Popcorn \$5

****Tots'day Thursday \$7***
bowl of tater tots, topped with chili espelette

****French Fry Fridays \$7***
bowl of fries, topped with parmesan

****Slider Saturdays \$16 (3)***
*Cochon Volant BBQ, served with house made
sweet pickles & pickled onions*

Cocktails/ Tap Wines / Beer / Cider

Apple Cider Mimosa
Cider, prosecco, apple slice, cinnamon rim 16

Napa "Negroni" Spritzer
Lo-Fi Gentian Amaro 16
Prosecco, club soda, orange slice

Sparkling, Infinite Monkey Theorum N/A
Sparkling Dry Reisling on tap
Denver, CO
(meyer lemon, peach, green apple)

Be Bubbly Sparkling by Sans Wine
Natural CA Sparkling Sauvignon Blanc on tap 15
(stonefruit, pear, honeysuckle)

Scrimshaw Pilsner, on tap,
Del Cielo Brewing Co., Martinez, CA, 16oz 12

Yerba Buena "Mojito Beer", on tap,
Del Cielo Brewing Co., Martinez, CA, 16oz 12

Guava Cider, Del Cielo, on tap
Martinez, CA, 16oz N/A

Rosé Cider, Ace, on tap
Sebastopol, CA, 16oz 12

Pranqster, Northcoast Brewing, Belgian Golden Ale 8
Fort Bragg, CA, 12oz Bottle

Coqueta, Del Cielo Brewing Co, Blonde Ale 12
Fort Bragg, CA, 16oz Can

Belly Dragger Chardonnay 16oz Can 13
Belly Dragger Cabernet 16oz Can

Decoy Black Cherry Rose Seltzer 13

Still Wine Bottles

Hall Sauvignon Blanc 375ml 21

Duckhorn Chardonnay 375ml 26

Pinot Project 2018 Pinot Noir 375ml 34

Kith & Kin by Round Pond
Cabernet sauvignon, Napa, 2018 375ml 42

Storybook Mountain Vineyards 375ml 38
2016 Zinfandel Mayacamas Range