ROSÉ and MOSCATO

| 5oz | 8oz | Btl

DOMAINE CARREL & SENGER ROSE 17 | 23 | 56
Savoie, France | 80% Gamay 20% Mondeuse Red fruits, raspberry and strawberry, round and voracious on the mouth.

| 5oz | 8oz | Btl

LE PERLA MOSCATO 11 | 17 | 45
puglia, italy | sweet, fruity and effervescent

WHITE WINE

| 5oz | 8oz | Btl

VOIX DE LA LIGNE PINOT GRIS 14 | 20 | 53
Willamette Valley, Oregon | bright citrus, melon and pear. with clean mouthwatering finish

KENTIA ALBARINO 17 | 23 | 56
D.O. Rias Baixas, Spain | 100% Albarino. Notes of tropical fruit on the nose with hints of herbs and fresh white fruit. Fresh onthe palate with good acidity, well-balanced and complex.

DR. KONSTANTIN FRANK DRY REISLING | 60
Finger Lakes, New York| 100% Riesling. Ripe and tropical with zingy freshness, a rich body and a discreet creaminess which forms energy, brightness, and persistence.

FIRRIATO JASMIN | 85
D.O.C. Sicily | 100% Zibibbo. Flowery and elegant, citrus fruit enveloped by scents of Jasmin and Mediterranean shrubland.

| 5oz | 8oz | Btl

BETTER HALF SAUVIGNON BLANC 13 | 19 | 52
Malbrough, New Zealand | 100% Sauvignon Blanc. Aromas of lime and grapefruit, notes of guava and fresh cut grass. The finish is long, carried by vibrant, refreshing acidity and a dash of salinity.

MAGGIO CHARDONNAY 10 | 16 | 40
California | clean and bright. apples with a hint of oak

RAEBURN CHARDONNAY 16 | 22 | 55
Russian River, California | elegant with expressive fruit, creaminess and notes of vanilla

FAR NIENTE CHARDONNAY | 105
Napa Valley | ripe honeydew and lemon, hint of wet stone, yeast and toasted hazelnuts

BUBBLES and DESSERT WINE

| 5oz | 8oz | Btl

CANELLA PROSECCO 13 | 55
Valdobbiadine DOCG, Italy | peach, apple and pear

MARQUES de CACERES CAVA 18 | 57
Spain | Bouquet of brioches with a hint of apples and white flowers. Dry and balanced in the mouth with good length intensified by its fine bubbles

ROYALTY SPARKLING BRUT 16 | 54
California | Crisp acidity and refreshing characteristics. Flavors of pear and citrus and hints of almonds and caramel.

ROYALTY SPARKLING ROSE 16 | 54
California | Aromas of red fruits, white flowers with flavors of strawberries, raspberries and balanced minerality.

CUVAGE NEBBIOLO ROSE BRUT | 65
D'Alba DOC, Italy | hints of freshly baked bread, nutmeg, rose petals, currant, raisins, and wild strawberries. Palate is crunchy, fresh, intense, elegant, structured, and balanced

HENRIOT BRUT SAUVERAIN CHAMPAGNE | 80
Champagne, France | elegant. apples and brioche. finesse

| 5oz | 8oz | Btl

QUADY ESSENCIA ORANGE MUSCAT 15 | -
California | 15% abv | orange blossom, apricot. refreshing finish

MILES MADEIRA RAINWATER 14 | -
Portugal | 18% abv | dried fruits, orange peel, notes of wood

DOLCE by Far Niente LATE HARVEST 2010 31 | -
Napa Valley | 14.1% abv | butterscotch and dried apricots, subtle notes of nutmeg and caramel. Flavors of apricot and peach, mingle with honeysuckle, balanced with mouthwatering acidity. Liquid gold with a refreshing finish

GRAHAM'S FINE RUBY PORT 16 | -
Portugal | 20% abv | plum, black cherry liqueur. lush

GRAHAM'S 20 YEAR TAWNY PORT 21 | -
Portugal | 20% abv | rich, developed and balanced

JOIN THE DISTRICT WINE CLUB!

Membership includes curated selection of wine, discounts on tastings, bottles, and more. Free access to tasting events

LIGHT BODIED REDS

NIELSON PINOT NOIR 15 | 21 | 54
Santa Barbara, California | Blackberry, cherry, and raspberry fruit, hazelnut notes

DOMAIN DROUHIN OREGON PINOT NOIR | 95
Oregon | *Fresh raspberries, strawberries, tart cherries, and hints of pepper. Alongside warm baking spices and delicate rose petals, creating refined complexity and a pleasing finish.*

M.A.N. FAMILY PINOTAGE 17 | 23 | 56
South Africa | Aromas of mocha, ripe plums, and coffee beans. Plush medium body with a round mouthfeel, flavors of red berries, nutmeg, and vanilla spices.

SEA SMOKE SOUTHING PINOT NOIR 2018 | 210
santa rita hills | watermelon, jasmine, victoria plum, and subtle baking spices. fine tannins and minerality

SEA SMOKE SOUTHING PINOT NOIR 2019 | 220
santa rita hills | fresh strawberry, montmorency cherry, subtle baking spices

SEA SMOKE TEN PINOT NOIR 2019 | 260
santa rita hills | brooding and intense. notes of black cherry, tuberose and fig, savory spices, hint of jasmine. firm tannins

MEDIUM BODIED REDS

LA SOLITUDE COTES DU RHONE 16 | 22 | 54
Rhone Valley, France | Aromas of herbs, pepper and smoke with blackberries and adds subtle hints of dark chocolate and licorice.

CHATEAU TRINCAUD BORDEAUX 16 | 22 | 54
Bordeaux Superieur, France | 80% Merlot 20% Cabernet Sauvignon. smooth wine with soft tannin, remarkable bouquet and very pleasant after taste. Round with fine and long aromas.

RARE RED BLEND 10 | 16 | 40
California | rich with raspberry, black cherry, plum. velvety

MESA DEL SOL GRENACHE | 60
Arroyo Seco AVA, California | Bouquet of spring flowers, blackberry, cherries and licorice. elegantly balanced with a full and layered mid-palate. Sweet tannins on the finish

FOLIE de CHAUVIN SAINT EMILION BORDEAUX | 75
Saint-Emilion Grand Cru | Merlot and Cabernet Franc. Long and linear with backberry, chocolate and walnut undertone. Medium bodied and a solid core of fruit and tannins.

JARDIN de PETIT VILLAGE BORDEAUX | 140
Pomerol | 75% Merlot 18% Cabernet Franc 7% Cabernet Floral notes of violet, black fruit, licorice, and spices. balanced

FULL BODIED REDS

LOS BOCHEROS MALBEC 18 | 24 | 57
Luján de Cuyo, Argentina | dark cherries, red fruit, white pepper, hints of citrus, clove

ENTRESUELOS TEPRANILLO 16 | 22 | 55
Spain | Vegan Certified. Rich and muscular, with exotic roasted spice and blueberry confiture notes followed by racy graphite and espresso. The ripe finish of chocolate and spice is well-proportioned.

SILVER PALM CABERNET 18 | 24 | 57
California | blackberries, cherries, cocoa and toasty oak, complemented by soft tannins that lead to a silky finish

ROBERT FOLEY CABERNET 2016 | 185
Napa valley, ca | ripe and full of black cherry, and cassis. rounded out by toasty notes on the finish. *elegant and full-bodied*

SPELLBOUND 15 | 21 | 54
California | Petite Sirah. Intense color and generous bouquet of rich blackberries and blueberries, vanilla bean and roasted coffee, crafted to unleash dark and luscious characteristics.

DENNER NIGHTSHADE RED BLEND | 60
paso Robles, Ca. | Rhône-inspired blend, embodies the bold spirit of Paso Robles. This small-lot blend shows off the richness and complexity Denner is known for marrying lush fruit with savory spice and a supple, elegant texture.

SILVER OAK CABERNET 2018 Alexander Valley | 160
Alexander Valley, Ca. | cassis, caramel, juniper, pomegranate. Silky mouthfeel with vanilla, oak and juicy tannins.

SILVER OAK CABERNET 2018 Napa | 245
Napa, CA | strawberry, black pepper and vanilla, with blackberry and bright cherry return. expressive yet luxurious

OPUS ONE 2017 | 535
oakville | bordeaux blend. black cherry, blackberry, and cassis with creamy, fine-grained tannins. harmonious, sumptuous, and remarkably elegant

OPUS ONE 2018 | 659
oakville | bordeaux blend. layered flavors of fresh and juicy black-fruit, hints of orange zest, licorice and dark chocolate. beautifully balanced, smooth tannins, and fresh acidity

DRAFT BEER

BAVIK SUPER PILSNER I 9
Brouwerij de Brabandere, Belgium | 5.2 ABV | crisp, bright and clean. expertly brewed since 1894
Make it a Michelada +2

DELERIUM TREMENS I 11
Belgium | 8.5% ABV| pale strong ale. Slightly malty with round mouthfeel and strong lasting and dry bitter finish

LUNAR KITTEN IPA I 11
California I 7.5 ABV I Aromas of mango, papaya, passion fruit, lychee and honeydew up front, along with dank herbal notes of Thai basil and hemp over a rich, biscuity malt base.

SEASONAL ALE I 10
Rotating seasonal draft. Ask your server for selections

FRUIT BEER & CIDERS

FRULI STRAWBERRY BEER I 10
belgium | 4.1% abv | organic. Belgian witbier with organic strawberries. Bright, fresh - hints of coriander and orange zest

SINCERE CIDER I 9
California | 5.6% abv | woman owned & operated. perfectly balanced dry cider. vegan & gluten free

STIEGL GRAPEFRUIT RADLER I 8
stieglebraueri, austria | 2.25% abv | real grapefruit juice gives this deliciously refreshing radler (mixed beer drink) its amber natural cloudiness and pleasant tangy taste

LIGHT & CRISP

EINSTOCK WHITE I 9
einstock, iceland | 5.2% abv | craft belgian witbier, notes of orange peel, coriander. made with pure icelandic water

BOOMTOWN BAD HOMBRE MEXICAN LAGER I 9
Boomtown Brewery, Los Angeles | 4.8% abv | classic mexican-style lager. light, crisp, clean with spicy & floral notes
Make it a Michelada +2

BITBURGER DRIVE (NON-ALCOHOLIC) I 7
Bitburger Brewery, Germany | 0.0% abv | fresh and light with the genuine flavor of pilsner

WEIHENSTEPHANER HEFFEWEISSEN I 10
Germany | 5.4 ABV | the world's oldest brewery. Bavarian wheat beer. Refreshing, hints of clove and banana

GLUTENBERG AMERICAN PALE ALE I 8
Glutenberg brewery, quebec canada | 5.5% abv | gluten free. citrus and caramel notes, coupled with a mild bitter finish

TRAPPISTE & STOUT

OLD RASPUTIN RUSSIAN IMPERIAL STOUT I 10
northcoast brewery, fort bragg | 9% abv | rich, intense brew with big complex flavors of roast & chocolate. dark fruit notes and a warming finish

ST. BERNARDUS ABT 12 BELGIAN TRAPPISTE I 10
belgium | 10.5% abv | widely regarded as one of the best beers in the world. quadruple trappiste

COCKTAILS

LINDEN LEMONADE I 12
sabe vodka, lavender simple syrup, lemon juice, sparkling rosé

RISKY BUSINESS I 12
whiskey, bitters, simple syrup and orange peel

MOSCOW MULE I 12
sabe vodka, mint, ginger beer with a bubbly float

BLUEBERRY BLISS I 12
sabe vodka, fresh blueberry & mint, lemon juice

BITTER BETTY I 10
our take on the aperol spritz. Rainwater Madeira, lemon, tonic

THE BOSS I 10
classic cocktail. bitters, sparkling wine with a sugar cube

RASPBERRY BERET I 10
fruity and fun. sparkling wine with refreshing raspberry sorbet

ROSÉ SPRITZ I 10
fentimans rose lemonade, sparkling rosé, mint

STRAWBERRY LEMONDROP I 12
sabe vodka, fresh strawberry, lemon juice, simple syrup

SEASONAL SANGRIA I 10
red wine, blend of fresh fruits, moscato, and seasonal juice.

TEMPRANCE MOCKTAILS

ROSE LEMONADE SPARKLER I 9
sparkling rose lemonade, tonic, fresh mint

LAVENDER LEMONADE I 9
tonic, house made lavender syrup, lemon juice

DIET COKE... COKE...ICED TEA...HOT TEA I 4

SPARKLING WATER I 6

TAPAS

CIRTUS MARINATED OLIVES | 10
citrus, thyme, and garlic marinade

ROASTED BAR NUTS | 10
sweet and savory blend of herbs and spices, dark chocolate

PROSCIUTTO BON BONS | 12
roasted prosciutto-wrapped, goat cheese filled dates

GORGONZOLA HONEY CROSTINI | 10
baguette topped with gorgonzola, pecans and honey

PEA TAPENADE | 12
sweet peas, garlic and parmesan served with baguette

LAFAYETTE POTATOES | 12
four potato waffles served with butter, sour cream and chives
add brisket $5 | add chicken $5 | add prosciutto $2.50

ARTISANAL CHEESE PLATE | 19
selection of fine cheeses, nuts, fruit and pickled onions

HEARTS OF PALM CEVICHE | 13
onions, cucumber, cilantro, mango, avocado. vegan

JALAPENO STRAWBERRY JAM | 13
housemade jam over goat cheese. Served with baguette

ARTICHOKE & ROASTED RED PEPPER DIP | 15
Artichokes, Red pepper, Parmesan cheese. Served with toasted baguette

BBQ BRISKET SLIDERS | 18
BBQ sauce, house made slaw, candied jalepeno, brioche

CURRY MAC N' CHEESE | 16
mild japanese yellow curry, mozzarella & parmesan
add brisket $5 | add prosciutto $2.50

CHARCUTERIE & CHEESE PLATE | 25
selection of cheeses, charcuterie, nuts, fruit, pickled onions

TAPAS FLIGHTS

Select 3 for $17 or 4 for $19

CITRUS MARINATED OLIVES
PEA TAPENADE
STRAWBERRY JAM WITH GOAT CHEESE

GORGONZOLA HONEY CROSTINI
HEARTS OF PALM CEVICHE
CAPRESE SALAD

FLATBREADS

DISTRICT MARGHERITA | 15
Tomato sauce, fresh mozzarella, cherry tomatoes, basil, with a balsamic reduction | add prosciutto $3

SUNDRIED TOMATO & ARTICHOKE | 15
Garlic oil sauce, goat cheese, and mozzarella
add prosciutto $3

SWEET BLUES | 15
Sweet dates, savory blue cheese, mozzarella, bacon, pecans, drizzled with honey

BBQ BRISKET | 17
BBQ sauce, brisket, mozzarella, pickled onions & candied jalapeno

BBQ CHICKEN | 17
BBQ sauce, grilled chicken breast, mozzarella, red onions & cilantro

ITALIAN MEAT | 16
Charcuterie, prosciutto, tomato sauce & mozzarella

PINEAPPLE GORGONZOLA | 15
Sweet pineapple, Danish blue cheese, balsamic reduction.

SOUPS & SALADS

ORGANIC ARUGULA SALAD | 12
Candied nuts, pickled onions, vinaigrette, goat cheese

CAPRESE SALAD | 14
Fresh mozzarella, tomatoes, basil and balsamic reduction

BLUE CHEESE WEDGE SALAD | 16
Iceberg, blue cheese dressing, bacon, onion & tomato

CAESAR SALAD | 12
Romaine lettuce, parmesan cheese, croutons, caesar dressing | add salmon $5 | add chicken $5

SEASONAL ASIAN SLAW SALAD | 12
Cabbage, carrot, arugula, crispy wontons, ginger sesame dressing | add salmon $5 | add chicken $5

SEASONAL SOUP | 10

AFTER DINNER DRINKS

FRENCH PRESS COFFEE | 6
Add chocolate $1 | Add Cinnamon $1

CAPPUCINO OR LATTE | 6
Substitute oat milk $2 | Mocha OR Lavender $1

ESPRESSO | 3

AFFOGATO | 6