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Beverage Menu

SIGNATURE COCKTAILS

Rose Martini

vodka, lilet rose, rose cordial, bianco vermouth

Garabaldi

campari, fluffy orange juice

Daisy

cupreata mezcal, yellow chartreuse, lime strength pineapple

Paloma

tequila, aperol, watermelon radish, passionfruit, soda

Junglebird

tequila, mezcal, martini bitter, pineapple, coconut wash

50/50

gin, dry vermouth, orange bitters

Old Fashioned

double barrel rye, miso honey, dr. bird overproof rum

Negroni

palo santo smoked gin, daytrip strawberry amaro, tawny port

Espresso Martini Bingsu

gin, dry vermouth, orange bitters

SPIRIT FREE

Not a Negroni

Lyre's aperitif rosso, Giffard bitter, juniper hydrosol, orange

WIP

passionfruit, tarragon, soda

Hella's Bitters & Soda

aromatic bitters highball

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Open Everyday
5pm - 11pm

DRAFT BEER

Pilsner, Crown & Hops 8 Trill Pils, Inglewood

IPA, Three Weavers Cloud City, Inglewood

PACKAGED BEER

Lager, House Beer, Venice

Pilsner,

Farmhouse Ale, Highland Park Brewery Saison Circus

Wit

IPA, Second Chance Seize the IPA, San Diego

Hazy IPA, Boomtown Chavez Ravine, Arts District

Sour, Homage Brewing, DTLA

Stout

Cider, Benny Boy Pippin, DTLA

Address | Los Angeles

RED WINE

<i>Pinot Noir</i>	21 100
Fossil & Fawn, Willamette Valley, OR	
<i>Pinot Noir</i> 🍷	175
Robert Sinskey Three Amigos, Carneros, CA	
<i>Nebbiolo</i>	20 95
Bruna Grimaldi, Italy	
<i>Grenache</i>	85
Tribute to Grace, CA	
<i>Gamay</i>	150
Gut Oggau, Austria	
<i>Chilled Cargnan</i>	17 80
Etteilla ‘Set’, Mendocino, CA	
<i>Malbec</i> 🍷	60
Luigi Bosca Reserva, Mendoza, Argentina	
<i>Barbera</i>	125
Lepiane Walker Vineyard, Santa Barbara, CA	
<i>Red Blend</i>	18 85
Stolpman Vineyards ‘La Cuadrilla’, Los Olivos, CA	
<i>Cab Franc</i>	85
Habit, Santa Ynez, CA	
<i>Red Blend</i>	155
Gaja Promis, Italy	
<i>Pauillac 1er Grand Cru Classé</i>	1450
Chateau Mouton Rothschild, France 2009	
<i>Cabernet Sauvignon</i>	26 125
Aslina, South Africa	
<i>Cabernet Sauvignon</i>	415
Heitz Martha’s Vineyard, Napa, CA	
<i>Bordeaux</i>	175
Château Angludet, France	
<i>Red Blend</i>	650
Dominus Estate Christian Moueix, Napa, CA	
<i>Red Blend</i>	295
Tignanello, Italy	
<i>Pais</i>	65
Roberto Henriquez País Verde, Chile	
<i>Red Blend</i> 🍷	825
Sassicaia Tenuta San Guido, Italy	

WHITE WINE

<i>Txakoli</i>	18 85
Lasalde Elkartea Balea, Spain	
<i>Vermentino</i>	70
Ryme Cellars ‘Hers’, Carneros, CA	
<i>Sancerre</i>	25 120
Isabelle Garrault, France	
<i>Sauvignon Blanc</i>	95
Merry Edwards, Russian River, CA	
<i>Riesling</i>	90
Catherine Riss De Grès ou de Force, Alsace, France	
<i>Pouilly-Fumé</i>	245
Didier Dagueneau Silex, France	
<i>Chenin Blanc</i>	17 80
Lieu Dit, Santa Ynez, CA	
<i>Gavi</i> 🍷	85
La Scolca Black Label, Italy	
<i>Viognier</i>	110
L’Octavin Ivre de Vivre, France	
<i>Arneis</i>	65
Birdhorse, Mendocino, CA	
<i>Aligoté</i> 🍷	65
Marthe Henry Boillot Bourgogne, France	
<i>Garganega</i>	120
Gini Contrada Salvarenza Vecchie, Veneto, Italy	
<i>Etna Bianco</i>	70
Giovanni Rosso, Italy	

WHITE WINE cont.

<i>Puligny Montrachet</i>	220
Jean-Marc Pillot, Les Noyers Brets, France	
<i>Chassagne-Montrachet Premier Cru</i>	285
Joseph Drouhin ‘Embazées’, France	
<i>Chardonnay</i>	22 105
Neyers El Novillero Vineyard, Carneros, CA	
SPARKLING	
<i>Cremant</i>	20 95
Domaine de la Bergerie, France	
<i>Champagne</i>	40 150
Moët Chandon, France	
<i>Champagne</i>	295
Pierre Paillard La Grande Récolte Extra Brut Grand Cru ‘Bouzy’	
<i>Champagne</i>	375
Perrier Jouët Belle Epoque, France	
<i>Champagne Rosé</i>	190
Billecart Salmon, France	
<i>Champagne</i>	550
Krug Grande Cuvee, France	
<i>Pet Nat</i>	95
Grape Republic Dela Fresca, Tohoku, Japan	
<i>Pet Nat Orange</i> 🍷	110
Domaine Geschickt Obi Wine Keno Bulle, Alsace, France	
<i>Pet Nat Rosé</i>	75
Kobal Bajta, Slovenia	

ROSE | SKIN CONTACT

<i>Rosé</i>	20 95
Scribe, Sonoma Valley, CA	
<i>Rosé Bandol</i>	80
Domaine de Terrebrune, France	
<i>Rosé</i> 🍷	105
Château Léoube, Provence, France	
<i>Skin Contact</i>	18 85
Meinklang, Austria	
<i>Friulano</i> 🍷	75
Osa Major Tocai Snow’s Crossing Vineyard, CA	
<i>Skin Contact</i>	85
Ruth Lewandowski Tatto, CA	
<i>Skin Contact</i>	105
John Vineyards ‘Maceration’, Willamette Valley, OR	

SAKÉ

Junmai, Yuki Otoko 180ml	17
Junmai Ginjo, Heaven Sake, 720ml	95
Junmai Ginjo, Nippon Seishu Chitose Tsuru Kita Shizuku	18 40 75
Junmai Daiginjo, Kubota "Manju" 720ml	200
Nigori, Brooklyn Kura Lake Effect 750ml	60
Sake Vermouth, OKA 'Japanese Bermutto'	16

-  Organic (CO) - Farming without the use of chemical fertilizers, pesticides or other artificial agents.
-  Practicing Organic (PO) - Follows the above practices, but doesn't have official certification from their country, as this can be very expensive process for small farmers and winemakers. They're still doing the important work though!
-  Biodynamic (B) - A holistic, spiritual way of farming beyond organic. Everything in the vineyard is interconnected, working in harmony with the sun, the stars and the moon.
-  Dry-Farmed (DF) - Vines cultivated without irrigation. Farmers plant a variety of drought-resistant cover crops that are mulched into the land during rainy periods.
-  No-Till (NT) - Farming without tilling or plowing. This method doesn't disturb the soil or leave it bare. It decreases erosion, runoff and weeds, & it's a way of sequestering carbon.
-  Regenerative (R) - A way of farming that renews and heals the land. It builds soil fertility, ecosystem diversity and draws carbon down from the atmosphere through cover crops, crop rotations, compost & animal manures. This method incorporates all of the other farming tenets mentioned above, and it's one of the key ways to reduce global warming.