BAR HOURS:

Wed: 11-10 | Thurs: 3-10 | Fri: 3-11 | Sat: 11-11

KITCHEN HOURS:

Wed: 11-9 | Thurs-Fri: 3-9 | Sat: 11-9

White wines by the glass

	Glass / Bottle
QSS Rare Vinho Verde, Portugal | NV	9 / 31
Santadi 'Villa Solais' Vermentino di Sardegna, Italy | 2024	12 / 42
Duck Pond Pinot Gris, Willamette Valley, Oregon | 2024	11 / 38
Rock and Water Pinot Grigio, Central Valley, Chile| 2024	8 / 28
Pfaffl Grüner Veltliner Vom Haus, Austria | 2024	12 / 42
JP Chenet Sauvignon Blanc, Gascogne, France | 2024	9 / 31
Mussel Bay Sauvignon Blanc, Marlborough, New Zealand | 2024	11 / 38
Round Pond Estate Sauvignon Blanc, Rutherford, Napa Valley | 2024	15 / 52
Storm Point Chenin Blanc, Swartland, South Africa | 2024	11 / 38
Ethereo Albariño, Rias Baixas, Spain | 2024	14 / 49
Klinker Brick Grenache Blanc, Lodi, California| 2023	12 / 42
Inama Vin Soave Classico, Veneto, Italy | 2025	13 / 45
Domaine Bernier Chardonnay, Loire Valley, France| 2024	10 / 35
Octopoda Chardonnay, Russian River Valley, Sonoma, California | 2024	13 / 45
Bonny Doon 'Le Cigare' Orange Wine, Central Coast, California | 2024	12 / 42

Reserve white wines (bottle only)

	Bottle
Honig Sauvignon Blanc, Napa Valley, California	56
Domaine Gilles Noblet Pouilly-Fuissé Chardonnay, Burgundy, France | 2024	75
Ponzi Vineyards Laurelwood Chardonnay, Willamette, Oregon | 2022	62

$15 Featured Side-By-Side Pours

We will offer select varietals in half-pour sizes and served side by side, to allow you to compare the same wines from different regions! (See back of menu for options)

Red wines by the glass

	Glass / Bottle
Archetype Pinot Noir, California | 2023	10 / 35
Benmar 'Above the Clouds' Pinot Noir, Willamette Valley, Oregon | 2024	14 / 49
Vigneti del Sole Montepulciano d'Abruzzo, Italy | 2024	10 / 35
Castello Di Ama Chianti Classico, Italy | 2023	20 / 65
E. Guigal Côtes du Rhône, Southern Rhône, France | 2022	12 / 42
Fly By Merlot, North Coast, California | 2022	12 / 42
Tres Rojas 'Dos Hombres' Cabernet Franc + Merlot blend, Illinois | 2023	15 / 52
90+ Cellars Bordeaux Blend, France | 2023	11 / 38
Marques de Murrieta Rioja Reserva, Spain | 2020	18 / 60
Baca 'Home Base' Zinfandel, Lodi, California | 2022	15 / 52
d'Arenberg 'The Stump Jump' Shiraz, South Australia | 2022	10 / 35
Tonel 46 Reserve Malbec, Mendoza, Argentina | 2024	13 / 45
Donati Family Vineyards Claret Red Blend, Paso Robles, California | 2020	13 / 45
Masseria Li Veli 'Passamante' Salice Salentino Negroamaro, Puglia, Italy | 2024	14 / 49
Pavette Cabernet Sauvignon, Lodi, California | 2022	9 / 31
Hedges CMS Cabernet Sauvignon, Columbia Valley, Washington | 2022	12 / 42
San Simeon Cabernet Sauvignon, Paso Robles, California | 2023	14 / 49
BACA Cabernet Sauvignon, Napa Valley, California | 2023	18 / 63
Turnbull Cabernet Sauvignon, Napa Valley, California | 2023	25 / 89
Octopoda Cabernet Franc, California | 2023	11 / 38
Antigal Adventus Cabernet Franc, Mendoza, Argentina | 2023	16 / 56
Cooper & Thief Red Blend finished in Larceny Bourbon Barrels, Napa | 2023	20 / 65

$17 By the Glass Reserve Wine

Each month, we will choose a wine that is typically offered only by the bottle, and offer glass pours!

Reserve Red wines (bottle only)

	Bottle
Chanson Bourgogne Pinot Noir, Burgundy, France | 2022	75
Caymus-Suisun Redgale Vineyard Grenache, California | 2022	75
Poggio Antico Brunello di Montalcino, Italy | 2019	99
Alain Jaume Domaine Grand Veneur Châteauneuf du Pape, France | 2022	80
Luca Old Vine Malbec, Mendoza, Argentina | 2019	75
Ridge Three Valleys Red Blend, Sonoma, California | 2020	68
Honig Cabernet Sauvignon, Napa Valley, California | 2019	92
Silver Oak Cabernet Sauvignon, Alexander Valley, California | 2018	140
Silver Oak Cabernet Sauvignon, Napa Valley, California | 2018	199
Stolpman Estate Syrah, Ballard Canyon, California | 2021	63

Rosé and Sparkling Wines

	Glass/ Bottle
Hogwash Rosé, California | 2024	9 / 31
Hampton Water Rosé, Languedoc-Roussillon, France | 2024	10 / 35
*Aim*é Roquesante Côtes de Provence Rosé, France | 2024	12 / 42
Scharffenberger Cellars Sparkling Brut Rosé, Mendocino, California | NV	15 / 52
Zonin Prosecco DOC, Verona, Italy | NV	8 / 28
Pizzolato Prosecco DOC, Treviso, Veneto Region, Italy | NV	12 / 42
Vins el Cep Kila Cava Brut DO, Spain | 2021	10 / 35
Champagne Louis Roderer Collection 246, France | NV	– / 99
Waris-Larmandier Blanc de Blanc Grand Cru, Champagne, France | NV	– / 125

Sweet and Semi-Sweet Wines

	Glass/ Bottle
Old Dog White Blend, Canton, Illinois| 2024	12 / 42
Frisk 'Prickly' Riesling, Victoria, Australia | 2024	10 / 35
Shine Gewurztraminer Kabinett, Germany | 2023	11 / 38
House Sangria (our secret Bloom recipe!)	9 / 31
Donausonne Blaufrankisch Semi-Sweet Red, Hungary| NV	8 / 28
Tres Rojas Blueberry Tart Wine, Illinois | 2023	13 / 45
Tres Rojas Strawberry Wine, Illinois | 2023	13 / 45
Opera Prima Sparkling Blue Moscato, Spain| NV	9 / 31
Stefano Farina Moscato d'Asti DOCG, Italy| 2024	11 / 38
Vigneto Dolce Sweet Red, Piedmont, Italy | NV	9 / 31
West of Wise Blackberry Sangria, Illinois | 2025	11 / 38

Port/Dessert Wines

	Glass/ Bottle
Warres Otima Tawny 10 year Port, Portugal	14 / –
Jorge Ordonez Malaga Victoria | 2022 (375ml, 4 servings)	– / 59
Felsina 'Berardenga' vin Santo del Chianti Classico | 2017 (375ml, 4 servings)	– / 75

Love wine, food, flowers, and fun?
Check out our Grapevine memberships!

Wine flights

-Order by row or column, OR choose any 4 wines on this page for $25-

	BLANCS (crisp, vibrant whites!) $20	ROSE/ SPARKLING $20	IN BLOOM (our current favorites!) $22	REDS $20
THEY LOVE ME $16	Rock + Water Pinot Grigio	Hogwash Rosé	Inama Vin Soave	Fly By Merlot
THEY LOVE ME NOT $18	Pfaffl Gruner Veltliner	Hampton Water Rosé	Bonny Doon Orange Wine	Stump Jump Shiraz
WHO CARES $20	Klinker Brick Grenache Blanc	Scharffenberger Sparkling Rosé	Donati Family Vineyards Claret	Tonel 46 Reserve Malbec
I LOVE ME $22	Mussel Bay Sauvignon Blanc	Kila Cava	Masseria Li Veli Negroamaro	Octopoda Cabernet Franc

Semi-Sweet flight $20

House Sangria	Blaufrankisch Red	Old Dog White	Shine Gewurztraminer

Sweet flight $20

Tres Rojas Blueberry Wine	Tres Rojas Strawberry Wine	Vigneto Sweet Red	Sparkling Blue Moscato

Classic Cocktails | $12

Margarita
tequila • triple sec • lime • simple syrup
available in lime, blackberry, smoked jalapeño, and blood orange

Aperol Spritz
aperol • prosecco • soda water

Espresso Martini
traditional
vodka • cold brew • coffee liqueur • shanky's whip
creamy
vodka • shanky's whip • irish cream • coffee liqueur

Dirty Martini
vodka • dry vermouth • olive brine

Manhattan
rye whiskey • sweet vermouth • bitters
• Starlino maraschino cherry

Old Fashioned
bourbon • sugar • bitters

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Ask us about our monthly cocktail features!

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All signature cocktails available as mocktails for $8

Signature Cocktails | $12

Lavender Bees Knees
gin • lavender • honey • lemon

Wild Violet
tequila • violet liqueur • pineapple•
• pomegranate • *topped with club soda*

Elderflower Spritz
vodka • elderflower • cranberry
topped with prosecco

Midnight Pomegranate
spiced rum • blackberry liqueur • lime
• pomegranate • *topped with prosecco*

Desert Rose
mezcal • lime • hibiscus • elderflower
topped with prosecco

Smoky Hibiscus Sunset
white rum • hibiscus • smoked jalapeño liqueur • pineapple • lime
topped with club soda

Blooming Blackberry Bourbon
bourbon • blackberry liqueur • lime
topped with club soda

Pomegranate Bliss
vodka • pomegranate • blood orange liqueur • lime
topped with club soda

Beer

Domestic | $4 ea
Coors • Miller • Michelob

-196 Vodka Seltzer | $5

Craft | $7 ea
SBC Coffee Blonde
Rotating IPA
Rotating Seasonal

Non-Alcoholic Options

NA Beer | $5 ea
Athletic Brewing
•Assorted Brews

Rotating THC Soda | $12

NA Wine | $7 G / $25 B
Zonin Zero Prosecco
House NA Sangria
Cupcake Sauv Blanc

Soda | $3
Coke • Diet Coke • Sprite

Did you know we offer over 50 whiskeys?
Scan here to check out our current list!

Side-by-side Wine Options ($15):

New Zealand and French Sauvignon Blanc
Oaked Cali and Unoaked French Chardonnay
California and Oregon Pinot Noir
California and Washington Cabernet Sauvignon
California and Argentinian Cabernet Franc

Upcoming Reserve Wine of the Month List ($17):

August – Turnbull Cabernet Sauvignon
September – Gruet Vineyards Brut 66 Sparkling
October – Stolpman Estate Syrah

Friday Happy Hour Specials 4-7pm:

Rotating $5 Wines by the Glass
$1 off Cocktails & Appetizers
$26 Specialty Charcuterie Board