

# WINE

## SPARKLING

	<i>glass</i>	<i>bottle</i>
<b>Blanc de Noirs</b> Breathless, Sonoma County, CA, NV (b. A)	--	65
<b>Brut Champagne</b> Moet & Chandon, 'Imperial', Epernay, Champagne, France, NV	18	90
<b>Brut Champagne</b> Veuve Cliquot, 'Yellow Label', Reims, Champagne, France, NV (b. B)	--	145
<b>Brut Rose of Cabernet Franc</b> Calvet, Cremant de Bordeaux, France, NV	14	70
<b>Moscato d'Asti</b> Vietti, 'Cascinetta', Piedmont, Italy, NV	--	55
<b>Prosecco</b> Borgoluce, 'Lampo', Treviso, Italy, NV	11	55

## WHITE

	<i>glass</i>	<i>bottle</i>
<b>Albarino</b> Bodega Garzon, Uruguay, 2019	11	44
<b>Chardonnay</b> Hill Family, 'Carly's Cuvee', Napa Valley, CA 2016	15	60
<b>Chardonnay</b> Henri Perrusset, Macon-Villages, Burgundy, France 2018	16	64
<b>Chardonnay</b> Dutton Estate, 'Kyndall's Reserve', Russian River Valley, Sonoma, CA 2017 (b. D)	--	65
<b>Chenin Blanc</b> La Pitchoune, 'La Bombe', Merritt Island, Clarksburg, CA 2017 (b. G)	--	42
<b>Gruener Veltliner</b> Laurenz V., 'Singing', Niederosterrich, Austria, 2019 (b. E)	--	48
<b>Pinot Grigio</b> Santa Margherita, Valdadige, Italy, 2018	12	48
<b>Riesling</b> Noble House, (by Dr. Pauly-Bergweiler), Mosel, Germany, 2018	10	40
<b>Sauvignon Blanc</b> Echo Bay, Marlborough, New Zealand, 2019	10	40
<b>Sauvignon Blanc</b> Margerum, 'Sybarite', Happy Canyon, Santa Barbara, CA, 2018	12	48
<b>Sauvignon Blanc</b> Roblin, 'Origine', Sancerre, Loire, France, 2018 (b. F)	--	65

## ROSÉ

	<i>glass</i>	<i>bottle</i>
<b>Rose of Grenache/Cinsault</b> Fleur de Provence, Cotes de Provence, France, 2019	10	40
<b>Rose of Grenache</b> Kita, 'Camp 4 Vineyard', Santa Ynez Valley, Santa Barbara, CA, 2018 (b. H)	--	50

## RED

	<i>glass</i>	<i>bottle</i>
<b>Cabernet Sauvignon</b> Olema, Sonoma County, CA, 2017	15	60
<b>Cabernet Sauvignon</b> Keenan, Napa Valley, CA, 2016	19	76
<b>Cabernet Sauvignon</b> Venn, Napa Valley, CA, 2017 (b. J)	--	85
<b>Grenache/Syrah</b> David Givaudan, 'La Bete', Cote du Rhone, France, 2018 (b. K)	--	40
<b>Malbec</b> Siete Fincas, Mendoza, Argentina, 2019	12	48
<b>Malbec</b> Mi Terruno, 'Mayacaba', Mendoza, Argentina, 2015 (b. L)	--	87
<b>Merlot</b> Rutherford Ranch, Napa Valley, CA, 2017	11	44
<b>Merlot</b> Saddleback Cellars, Napa Valley, CA, 2016 (b. M)	--	55
<b>Pinot Noir</b> Van Duzer, Willamette Valley, OR, 2017	17	68
<b>Pinot Noir</b> Madson, 'Tuyon Vineyard', Santa Cruz Mountains, CA, 2018 (b. N)	--	70
<b>Pinot Noir</b> Andrew Rich, 'Volcanic', Willamette Valley, OR, 2016 (b. O)	--	78
<b>Red Blend (Merlot/Petite Syrah/Cab Sauv)</b> Hourglass, 'HGIII', Napa Valley, CA, 2017 (b. Q)	--	75
<b>Sangiovese</b> Lamole di Lamole, Chianti Classico, Tuscany, Italy, 2016	14	56
<b>Zinfandel</b> Sextant, 'Wheelhouse', Paso Robles, CA, 2017	13	52
<b>Zinfandel</b> Frank Family Vineyards, Napa Valley, CA, 2017 (b. R)	--	65

## 1/2 BOTTLE

	<i>bottle</i>
<b>Brut Champagne</b> Pommery, 'Brut Royal', Reims, Champagne, France, NV (b. 1)	60
<b>Sauvignon Blanc</b> Frog's Leap, Rutherford, Napa Valley, CA, 2018 (b. 8)	45
<b>Chardonnay</b> Flanagan, Russian River Valley, Sonoma, CA, 2015 (b. 5)	60
<b>Pinot Noir</b> Bergstrom, 'Cumberland Reserve', Willamette Valley, OR, 2016 (b. 16)	55
<b>Cabernet Sauvignon</b> Whitehall Lane, Napa Valley, CA, 2016 (b. 13)	55



A **4% surcharge** will be added to each bill to help cover increasing operations and labor costs



\* Full wine list available upon request  
\* \$25 fee is charged for wine corkage per 750ml bottle

# DRINKS

## COCKTAILS

*/ unique  
signature recipes*

<b>Spa Day</b> cucumber-mint infused vodka, elderflower, lime	15	<b>Spicy Bloody Mary</b> vodka, zingzang, cholula >>sub tito's vodka +2	14
<b>Coastal G&amp;T</b> gin mare, orange liqueur, lime, fever tree tonic	15	<b>Hound Dog</b> grapefruit vodka, grapefruit, lemon, sugar, salt rim	15
<b>Skyline</b> vodka, sour cherry liqueur, citrus bitters	16	<b>The Cove Mojito</b> ginger infused saison rum, rum haven coconut rum, mint, lime, soda	15
<b>Premium Old Fashioned</b> high west double rye	18	<b>Ultimate Margarita</b> reposado tequila, lime, agave, grand marnier	17
<b>Dirty Bleu</b> tito's vodka, olive brine, bleu cheese olives	19	<b>Terrace Margarita</b> blanco tequila, lime, agave	14
<b>Citrus Spritz</b> (draft cocktail) aperol, citrus infused gin, prosecco, grapefruit	15	<b>Diamond Cadillac Margarita</b> maestro dobel diamante, cointreau, grand marnier 100, lime, agave	30
<b>Sangria</b> red wine, st. remy brandy, fruit	11	<b>Smoke 'n Hot</b> mezcal, serrano bitters, lime, agave, tajin rim	15
<b>Strawberry Lemonade</b> strawberry vodka, lemon, sugar	15	<b>Spicy Pina Margarita</b> pineapple-jalapeno infused blanco tequila, lime, agave, tajin rim	15
<b>Bitter Swell</b> surf city rum, campari, pineapple, lemon	16	<b>Michelada</b> tecate, lime, zingzang, tajin/salt rim	10

## BEER

*draft*

<b>Rip Current 'Corriente Negra'</b> Amber Lager/ San Diego / 5.1% ABV	8
<b>Societe 'The Harlot'</b> Belgian Blonde/ San Diego / 5.6% ABV	8
<b>Pure Project 'Tropical Mist'</b> Citrus Blonde/ San Diego / 5.1% ABV	8
<b>Modern Times 'Orderville'</b> Hazy IPA/ San Diego / 7.2% ABV	9
<b>Pizza Port 'Swami's'</b> IPA/ San Diego / 6.8% ABV	9
<b>Alesmith '394'</b> Pale Ale/ San Diego / 6.0% ABV	8.5
<b>Latitude 33 'Blood Orange'</b> IPA/ San Diego / 7.2% ABV	9
<b>Karl Strauss 'Follow The Sun'</b> Pilsner/ San Diego / 4.8% ABV	8
<b>Coors Light</b> Lager/ Colorado / 4.1% ABV	7.5

*bottle & can*

<b>Coronado 'Orange Ave. Wit'</b> 12oz San Diego / 5.2% ABV	7.5
<b>Ballast Point 'Sculpin' IPA</b> 12oz San Diego / 7.0% ABV	9
<b>Tecate</b> 12oz Mexico / 4.5% ABV	7
<b>Brooklyn 'Special Effects' (non alc)</b> 12oz New York / 0.5% ABV	7
<b>Anthem Apple Cider</b> 12oz Oregon / 5.5% ABV	7.5
<b>Thorn Brewing Co. 'Barrio Lager'</b> 12oz San Diego / 4.5% ABV	7.5
<b>AleSmith 'Nut Brown Ale'</b> 12oz San Diego / 5.0% ABV	7.5



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10.12.20



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