



# WEIGHTS & MEASURES

RESTAURANT BAKE SHOP BAR



## COCKTAILS

Can make any mocktails - Ask for our NA wine & "spirits"

<b>Tropical Sour</b>	Rye, passion fruit, lime, orange bitters	13
<b>Venezuelan Passion</b>	Rum, passion fruit, mint, lemon	12
<b>Strawberry Basil Lemonade</b>	Vodka, fresh lemon juice, fresh basil leaves, strawberry	14
<b>Aguachile Margarita</b>	Mezcal, serrano, lime & cucumber juice, simple syrup	13
<b>Red Sangria</b>	House recipe (Pitcher \$40)	11

<b>Espresso Martini</b>	Vodka, espresso, hazelnut liqueur, simple syrup	14
<b>Paloma</b>	Grapefruit soda, lime, tequila (spicy it up +\$1)	13
<b>Old Fashioned</b>	Bourbon, angostura bitters, turbinado, orange peels & cherries	13
<b>Bloody Red Eye</b>	Tomato juice & lemon, beer, tabasco, worcestershire, salt & pepper (Vodka or Tequila +\$2)	13
<b>Rocks, Neat, or Classics</b>	Ask your server about our crafty selection of spirits or our classic cocktails	

## GRAPES BUBBLES

### WINES BY GLASS

SPARKLING	<b>Biutiful</b>	Rose	Spain	12/48
	<b>Cerdon</b>	Rose (sweet)	France	12/48
	<b>Paladin Raboso Fiore</b>	Red	Italy	11/36
	<b>Acinum</b>	Prosecco	Italy	11/42
	<b>Avinyo Reserva</b>	Cava	Spain	14/39
WHITE	<b>Leitz</b>	Riesling (sweet)	Germany	15/55
	<b>Txomin Txakoli</b>	Txakolina	Spain	13/49
	<b>Soalheiro</b>	Albariño	Portugal	15/52
	<b>Astrolabe</b>	Sauvignon Blanc	New Zealand	15/55
	<b>Terres Blondes</b>	Chardonnay	France	16/49
	<b>Foxglove</b>	Chardonnay	California	16/59
ROSE	<b>Esprit Gassier</b>	Cotes de Provence	France	15/59
	<b>Monte Xanic</b>	Garnacha	Baja California	14/39
RED	<b>Klee</b>	Pinot Noir	Oregon	16/64
	<b>Sansilvestro</b>	Barbera	Italy	15/54
	<b>Condado de Haza</b>	Tempranillo	Spain	15/59
	<b>Milo</b>	Malbec	Argentina	13/52
	<b>Annabella</b>	Cabernet Sauvignon	Napa	16/59

### WINES BY BOTTLE (40% off Take Home)

RED - Pinots & Lights	<b>Amalie Roberts</b>	Pinot Noir (2013)	Willamette	65
	<b>Elk Cove 5 Mountains</b>	Pinot Noir	Willamette	88
	<b>Bruno Giacosa</b>	Nebbiolo d'Alba	Italy	89
	<b>Propiedad Palacios Remondo</b>	Garnacha	Spain	89
	<b>G.D. Vajra</b>	Nebbiolo	Italy	48
RED - Bordeaux Blend	<b>El Enemigo</b>	Cab Franc	Argentina	66
	<b>Pisarres Priorat</b>	Priorat Blend	Spain	69
	<b>Gran Ricardo</b> (owners favorite)	Cab Blend	Baja California	125
	<b>Cellar Vall Llach Porrera</b>	Priorat Blend	Spain	110
	<b>La Spinneta</b>	Sangiovese	Italy	65
	<b>Castellon Romitorio</b>	Super Tuscan	Italy	58
RED - Cabernet	<b>Matteo Pictor</b>	Blend	Châteauneuf-du-Pape	78
	<b>Caro</b>	Malbec	Argentina	110
	<b>Clio Jumila</b> (owners favorite)	Cabernet/Monastrel	Spain	86
	<b>Tenuta Sant'Antonio</b>	Amarone Blend	Italy	119
	<b>Luca</b>	Malbec Reserva	Argentina	58
	<b>Love on Mars</b> (owners favorite)	Cabernet Sauvignon	California	65
	<b>Pinea 17</b> (owners favorite)	Tempranillo	Spain	99
	<b>Titus</b>	Cab Sauvign.	Napa	86

## BEERS MIMOSAS

### Beer (\$7)

Coors Light, Yuengling Flight, Buckle Bunny, Dos Equis, Yuengling Lager, Shiner Bock, Yellow Rose IPA, Mini Boss IPA, Ranch Water Seltzer, Heineken O.O (na)

### Mimosas (\$10 glass / \$40 caraffe)

Orange, Passion Fruit (+\$2), Cranberry, Mango (+\$2), Grapefruit

NON RED	<b>Astrolabe</b>	Pinot Gris	New Zealand	45
	<b>Peju</b>	Chardonnay	California	55
	<b>Chaumeau Balland</b> (favorite)	Sancerre	France	75
	<b>Meursault 'Le Limozin'</b>	Chardonnay	France	110
	<b>Nomine Renard</b>	Champagne	France	68