

Bubbles

	<u>GL</u>	<u>BTL</u>
 La Grande Dame Veuve Clicquot NOTES OF JASMINE, HONEYSUCKLE WITH NUANCES OF APPLE, PEAR AND PEACH	\$90	\$450
 Veuve Clicquot Rosé Brut YELLOW APPLE, APPLE BLOSSOM, ORANGE OIL, FRESH PASTRY	\$30	\$150
 Veuve Clicquot Brut “Yellow Label” YELLOW APPLE, APPLE BLOSSOM, ORANGE OIL, FRESH PASTRY	\$27	\$135

Still Wine

	<u>GL</u>	<u>BTL</u>
 Hartford Court - Chardonnay DRY, CITRUS, PEAR, YELLOW APPLE, CRÈME FRAICHE	\$17	\$75
 Chateau Langlois – Sauvignon Blanc DRY, GOLDEN APPLE, LEMON, FRESH HERBS	\$17	\$75
 Rock Angel - Rosé DELICATE RED BERRY AROMAS WITH MINERAL NOTES, ALONG WITH FLORAL HINTS AND A SUBTLE SPICE	\$25	\$90





Zero Proof Wines

GL | \$12 BTL | \$60

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Jörg Geiger Inspiration 4.5
 STILL DEALCOHOLIZED WINE, JUICE OF WINE GRAPES, LAPSANG
 SOUCHONG TEA, WILDFLOWER
- 
Jörg Geiger Inspiration 4.4
 STILL JUICE OF PEAR, MANGO, OAK, WILDFLOWERS
- 
Jörg Geiger Cuvée No. 21
 SPARKLING JUICE OF HERITAGE APPLES AND PEARS, HAY FLOWER,
 ROASTED BARLEY

Seasonal Cocktail

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Cherry Royal \$18
 CHAMBORD, CHERRY, CHAMPAGNE
- 
Spring Has Sprung! \$26
 WOODINVILLE “WILLARD” PRIVATE LABEL BOURBON, J’ENWEY “CHERRY
 BLOSSOM TEA”-INFUSED SIMPLE SYRUP, LEMON JUICE, SODA
*A beautiful fuchsia color, this bourbon cocktail offers a boozy lift to the
 delicate cherry blossom tea-infused syrup, with final touches of soda water
 and a cherry blossom ice sphere.*

Bourbon

- 
Jefferson’s Small Batch \$17
- 
Woodford Reserve \$17
- 
Woodinville \$23



Afternoon Tea

Drink Menu