




## Bubbles

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

## Still Wine



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

## Zero Proof Wines

**GL | \$12    BTL | \$60**

-  **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

-  **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**

