

## 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 FRAÎCHE	\$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 4.0

JUICE OF DARK CHERRIES, HERITAGE PEARS AND APPLES, DEALCOHOLIZED  
CIDER, RED BELL PEPPER, BEETROOT, ARONIA, MEADOWSWEET, OXALIS. STILL

### Jörg Geiger Inspiration 4.7

DEALCOHOLIZED WINE, JUICE OF HERITAGE APPLES AND PEARS, RED  
CURRANT, FENNEL, SOUR CHERRY, RED BELL PEPPER, CHILI, HERBS. STILL

### Jörg Geiger Manufaktur 1797

DEALCOHOLIZED SPARKLING WINE MADE EXCLUSIVELY FROM THE  
CHAMPAGNER-BRATBIRNE (CHAMPAGNE ROASTING PEAR),  
AFTER 3+ YEARS OF BOTTLE FERMENTATION

### Jörg Geiger Cuvée 11

JUICE OF UNRIPE BELLE DE BOSKOOP APPLES, SWEET VERNAL GRASS, OAK,  
MONARDA, JASMINE, VANILLA, CARBON DIOXIDE

## Seasonal Cocktail

### Cherry Royal

CHAMBORD, CHERRY, CHAMPAGNE

**\$18**

### Summer APRÈS-MIDI!

WOODINVILLE “WILLARD” PRIVATE LABEL BOURBON, J’ENWEY “CHERRY  
BLOSSOM TEA”-INFUSED SIMPLE SYRUP, LEMON JUICE, SODA

**\$26**

*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

Woodford Reserve

**\$17**

Woodinville

**\$23**

**\$17**

