

{ BREAKFAST 6:00 am – 11:00 am }

LUNCH 11:00 am – 5:00 pm

DINNER 5:00 pm – 11:00 pm

OVERNIGHT 11:00 pm – 6:00 am

WEEKEND BRUNCH 11:00 am – 5:00 pm

assorted drinks

hot

Mocha, Cappuccino, Latte	5
Bhakti Chai Latte.	5
Matcha	5
Americano, Coffee	5
Assorted Hot Tea, Hot Cocoa	4
Espresso	3

cold

Ginger Lemonade.	4
Iced Tea	3
Lemonade	3
Soda	4
Mineral Water	4/7
Sparkling Water	6/9

pressed juicery

ask your server about our selection of cold pressed juices. 12

fresh squeezed juices

grapefruit, watermelon, orange. 5 7

cocktails

Bloody Mary/Maria	13
vodka/tequila, house blend mix, bacon	
Moscow Mule	13
vodka, lime, simple, ginger beer	
A Better Mimosa	13
citrus vodka, orange juice, champagne, cointreau	
Paloma	13
blanco tequila, grapefruit, lime, agave	
Mojito	13
clear rum, cane sugar, lime, mint, club soda	
The Spritz	13
aperol, prosecco, club soda	
Mimosas for 2	24
orange juice and a bottle of bubbly	

The Standard
Downtown LA

smoothies

modifications or substitutions politely declined
omissions granted

Avocado	8
kale, hemp seed, almond milk	
Banana-Date	8
soy milk, organic honey	
Acai	8
blueberry, pomegranate, beets, banana	

eggs

wo Eggs Your Way	11
baguette, herb roasted potatoes	
add veggie sausage or add bacon/chicken apple sausage	4
Omelette	14
baguette, herb roasted potatoes	
choose 3	
cheddar, swiss, goat cheese,	
fine herbs, tomato, mushrooms, onions, peppers	
bacon, ham, spinach, smoked salmon	
Classic Eggs Benedict.	14
herb roasted potatoes	
Avocado Egg Toast	12
poached egg, local hass avocado, labneh, watermelon radish, watercress	
Breakfast Burrito	12
eggs, spicy pepperjack, guacamole, black beans, pico de gallo	
add sausage/bacon/veggie sausage	3
NY Strip Steak and Eggs	18
baguette, herb roasted potatoes	
Anson Mills Polenta	12
crispy polenta cakes, sunny side up eggs, wild mushrooms, lemon, parsley, parmigiano reggiano	

griddle

The Breakfast	22
short rib/brisket blended patty, thick cut bacon, farm fresh egg cheddar, arugula, herb remoulade, onion fondue, homemade pickles, brioche, herb roasted potatoes	
Chicken n' Waffles	18
fried chicken, belgian waffle, syrup	
Buttermilk Pancakes.	12
Brioche French Toast	13
seasonal fruit compote	
Belgian Style Waffle	11
seasonal berries	

breads & pastries

Smoked Salmon.	15
pickled red onions, capers, sliced tomatoes, cream cheese, petite greens, toasted bagel	
Bagel & Cream Cheese	5
plain, onion, sesame	
Croissant, Pain au Chocolat or Berry Muffin	4

fruits & cereals

Farmer's Market Fruit	15
selection of seasonal fruit	
Steel Cut Irish Oatmeal	8
seasonal fruit compote	
Housemade Granola, Greek Yogurt, Berries and Honey	11

sides

Applewood Smoked Bacon, Turkey Bacon	5
Chicken Apple Sausage, Veggie Sausage	5
Herb Roasted Potatoes	4
Toasted Sourdough, Wheat, or English Muffin	3
Avocado	4

whenever possible, Executive Chef Julio Palma uses sustainable, locally farmed ingredients

Kindly note, gratuity will NOT be added to your bill.

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assorted drinks

hot

- Mocha, Cappuccino, Latte 5
- Bhakti Chai Latte. 5
- Matcha 5
- Americano, Coffee 5
- Assorted Hot Tea, Hot Cocoa 4
- Espresso 3

cold

- Ginger Lemonade. 4
- Iced Tea 3
- Lemonade 3
- Soda 4
- Mineral Water 4/7
- Sparkling Water 6/9

pressed juicery

ask your server about our selection of cold pressed juice. 12

cocktails

- The Pepper Twist. 13
lemon and peppercorn infused gin, green chartreuse, lemon, rosemary syrup, lemon pepper sea salt
- Sandia Smash 13
jalapeño infused bourbon, watermelon, lemon, rosemary syrup
- Pinkies Up 13
vodka, sparkling rosé, yellow chartreuse, blanched basil & strawberry syrup, lemon
- The Greedy Herb 14
green chili vodka, ancho Reyes chili verde, yerba mate syrup, lime, cucumber, sage infused salt
- Fairyer Times 14
absinthe, gin, lime, thyme syrup, sparkling water, cucumber, peppercorn sea salt
- Coffee and Cigs 14
rye, espresso, Irish cream liqueur, chai syrup, scotch spray
- Fennel Fashion 13
mezcal or rye, fennel seed syrup, black walnut bitters, absinthe spray
- Toasty Toddy 13
honey bourbon, spiced rum, unfiltered apple cider, dried fruit, fall spices, honey syrup, lemon
- Summer Vine. 13
hibiscus infused gin, lemon, simple syrup, muddled grapes

The Standard
Downtown LA

sweets

- Seasonal Sorbetto and Gelato 8
- Birthday Cake! 9
- Strawberry Shortcake 9
- Lemon Tart 8
- Bread Pudding 9
- Affogato 9
- Ding Dong 12

starters

- Rustic Bread 8
ricotta, wildflower honey, black pepper, hazelnut, maldon salt
- Avocado Toast 12
local hass avocado, lebnah, watermelon radish, watercress
- Soup du Jour mp
- Cobb 15
lettuce, avocado, tomato, bacon, egg, pecorino, lemon vinaigrette
- Wild Arugula 12
radicchio, fennel, fried capers, pecorino, lemon vinaigrette
- Little Gems 12
pickled shallots, walnuts, pecorino, mustard vinaigrette
- Grain Bowl 14
quinoa, almond, dried cherry, beets, cucumber, avocado, hummus, tabbouleh
- Figs and Burrata 18
striped and turkish figs, walnuts, prosciutto, saba, arugula
- Fried Cauliflower 10
bagna cauda, lemon, parsley, bread crumb
- Crispy Brussels Sprouts. 8
onion marmalade, agrodolce

bread and board

served with mixed greens

- Standard Burger. 18/3
short rib/brisket blended patty, cheddar, arugula, herb remoulade, onion fondue, housemade pickles, brioche; add farm fresh egg
Make it a vegetarian burger with the impossible patty; add farm fresh egg 20/3
- Ahi Tuna Burger 18
sunflower sprouts, Asian slaw, wasabi mayo, potato bun
- CTA 13
cucumber, tomato, avocado, onion sprouts, feta, lemon, rye bread
- Crispy Chicken 16
spicy jidori chicken, hot pickles, chili mayo, wildflower honey, sweet bun
- Smoked Turkey 15
avocado, bacon, lettuce, tomato, cheddar, herb aioli
- BLTA 15
bacon, butter lettuce, avocado, heirloom tomato, garlic aioli

main

- Salmon 22
granny smith apple, parsnip, celery root, buttermilk, dill
- Steak Frites 26/6
10oz new york steak, shoestrings, herb butter, add truffle oil
- Jidori Chicken 26
figs, sun choke, escarole, celery root, saba
- Spaghetti 18
laughing bird shrimp, guancaile, pepperoncini, cracked black pepper, san marzano tomato, parsley, bread crumbs, fennel pollen
- Pappardelle 20
impossible bolognese, parmigiano reggiano

add ons

- Non-GMO french fries. 6
- Non-GMO sweet potato fries 7
spicy aioli
- Sprouting broccoli 7
pickled chili, pecorino, garlic
- Avocado 4
- Jidori chicken breast. 8
- Grilled salmon 8

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beers

bottled

- Saison Dupont 12
Belgian saison
- Victory Golden Monkey 9
Belgian style tripel
- Samuel Smith. 9
organic English cider
- Stone IPA. 9
Indian pale ale
- Bitburger Drive (0% abv). 8
German style pilsner

draft

- Standard Bräuhaus 8
helles lager
- Ask your server about our additional selection of bottled and draft beers*

cocktails

- The Pepper Twist. 13
lemon and peppercorn infused gin, green chartreuse, lemon, rosemary syrup, lemon pepper sea salt
- Sandia Smash 13
jalapeño infused bourbon, watermelon, lemon, rosemary syrup
- Pinkies Up. 13
vodka, sparkling rosé, yellow chartreuse, blanched basil & strawberry syrup, lemon
- The Greedy Herb 14
green chili vodka, ancho reyes chili verde, yerba mate syrup, lime, cucumber, sage infused salt
- Fairyier Times 14
absinthe, gin, lime, thyme syrup, sparkling water, cucumber, peppercorn sea salt
- Coffee and Cigs 14
rye, espresso, Irish cream liqueur, chai syrup, scotch spray
- Fennel Fashion 13
mezcal or rye, fennel seed syrup, black walnut bitters, absinthe spray
- Toasty Toddy 13
honey bourbon, spiced rum, unfiltered apple cider, dried fruit, fall spices, honey syrup, lemon
- Summer Vine. 13
hibiscus infused gin, lemon, simple syrup, muddled grapes

The Standard Downtown LA

sweets

- Seasonal Sorbetto and Gelato 8
- Birthday Cake! 9
- Strawberry Shortcake 9
- Lemon Tart 8
- Bread Pudding 9
- Affogato 9
- Ding Dong 12

starters

- Rustic Bread 8
ricotta, wildflower honey, black pepper, hazelnut, maldon salt
- Avocado Toast 12
local hass avocado, lebnah, watermelon radish, watercress
- Soup du Jour mp
- Wild Arugula 12
radicchio, fried capers, pecorino, lemon vinaigrette
- Little gems 12
pickled shallots, walnuts, pecorino, mustard vinaigrette
- Figs and Burrata 18
striped and turkish figs, walnuts, prosciutto, saba, arugula

small plates

- Fried Cauliflower 10
bagna cauda, lemon, parsley, bread crumb
- Crudo 14
wild albacore, white soy crème fraiche, broccoli and mustard flower, oro blanco, cultured salt
- Kuri squash & Porcini 14
black kale, Cipollini, garlic, sherry cream, sunny egg
- Shrimp Toast 16
crostone, laughing bird shrimp, buttered squash jam, basil butter, lemon
- French Beans. 12
haricot verts, yellow wax bean, honey rosemary vinaigrette, sultana, goat cheese, pistachio
- Gemelli 18
ragu of braised liberty farms duck, pecorino romano, bronze fennel
- Pappardelle 20
impossible bolognese, parmigiano reggiano

main

- Salmon 22
granny smith apple, parsnip, celery root, buttermilk, dill
- Steak Frites 26/6
10oz New York, shoestrings, herbed butter
- Seabass 24
brussel sprouts, guanciale, red flame grapes, verjus
- Jidori Chicken 26
crispy fingerling, escarole, Meyer lemon, rosemary
- Standard Burger. 18/3
short rib/brisket blended patty, cheddar, arugula, herb remoulade, onion fondue, house made pickles, brioche, w/farm fresh egg
- Make it a vegetarian burger with the impossible patty; add farm fresh egg 20/3*
- Dry Aged Flank Steak 65
sprouting broccoli and onions, chimichurri, romesco, flat bread

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espresso & tea

Cafe Mocha	5
Cafe Latte/Bhakti Chai Latte/Matcha	5
Cappuccino	5
Hot Cocoa	4
Americano	5
Assorted Teas	4
Coffee	4
Espresso	3

after dinner

Moscato, Calposado, IGT, Lombardy, Italy	12
Chartreuse	14
Fonseca Port	9
Grandfather Port	20
Fernet Branca	10
Amaro Montenegro	10

cocktails

The Pepper Twist	13
lemon and peppercorn infused gin, green chartreuse, lemon, rosemary syrup, lemon pepper sea salt	
Sandia Smash	13
jalapeño infused bourbon, watermelon, lemon, rosemary syrup	
Pinkies Up	13
vodka, sparkling rosé, yellow chartreuse, blanched basil & strawberry syrup, lemon	
The Greedy Herb	14
green chili vodka, ancho reyes chili verde, yerba mate syrup, lime, cucumber, sage infused salt	
Fairyier Times	14
absinthe, gin, lime, thyme syrup, sparkling water, cucumber, peppercorn sea salt	
Coffee and Cigs	14
rye, espresso, Irish cream liqueur, chai syrup, scotch spray	
Fennel Fashion	13
mezcal or rye, fennel seed syrup, black walnut bitters, absinthe spray	
Toasty Toddy	13
honey bourbon, spiced rum, unfiltered apple cider, dried fruit, fall spices, honey syrup, lemon	
Summer Vine	13
hibiscus infused gin, lemon, simple syrup, muddled grapes	

sweets

Seasonal Sorbetto and Gelato	8
Birthday Cake!	9
Strawberry Shortcake	9
Lemon Tart	8
Bread Pudding	9
Affogato	9
Ding Dong	12

small plates

Soup du Jour	mp
Nachos Borrachos	12/3
black beans, pico de gallo, guacamole, sour cream, salsa roja, cheddar add chicken or ground beef	
Fried Chicken Bites	10
Buffalo Chicken Wings	13
blue cheese dressing	
Avocado Toast	8
local haas avocado, heirloom tomato, pickled fresno chili, cultured salt, micro basil, thick cut sourdough	

plates

Standard Burger	18/3
short rib/brisket blended patty, cheddar, arugula, herb remoulade, onion fondue, housemade pickles, brioche add farm fresh egg	
<i>Make it a vegetarian burger with the impossible patty; add farm fresh egg</i>	20/3
Pappardelle	20
impossible bolognese, parmigiano reggiano	
Coastal Lettuces	12
pickled shallots, walnuts, parmigiano reggiano, mustard vinaigrette	
Smoked Turkey	15
avocado, bacon, lettuce, tomato, white cheddar, herb aioli	
Chicken n' Waffles	15
belgian waffle, fried chicken breast, syrup	
Grilled Three Cheese Sandwich	13
mayo, butter lettuce, tomato, red onion, brioche bun	
add bacon/avocado	3/2
BLTA	15/3
bacon, butter lettuce, avocado, heirloom tomato, garlic aioli add farm fresh egg	

early breakfast

NY Strip Steak and Eggs	18
baguette, herb roasted potatoes	
Two Eggs Your Way	11
baguette, herb roasted potatoes	
add veggie sausage	3
add bacon/chicken apple sausage	4
Breakfast Burrito	12
eggs, spicy pepperjack, guacamole, black beans, pico de gallo	
add sausage/bacon/veggie sausage	3
Brioche French Toast	13
seasonal fruit compote	

sides

Applewood Smoked Bacon, Turkey Bacon	5
Chicken Apple Sausage, Veggie Sausage	5
Herb Roasted Potatoes	4
Toasted Sourdough, Wheat, or English Muffin	3
Non-GMO french fries	6
Non-GMO sweet potato fries	7
Fried Pickles	6

The Standard
Downtown LA

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OVERNIGHT 11:00 pm – 6:00 am

{ WEEKEND BRUNCH 11:00 am – 5:00 pm }

assorted drinks

hot

Mocha, Cappuccino, Latte	5
Bhakti Chai Latte.	5
Matcha	5
Americano, Coffee	5
Assorted Hot Tea, Hot Cocoa	4
Espresso	3

cold

Ginger Lemonade.	4
Iced Tea	3
Lemonade	3
Soda	4
Mineral Water	4/7
Sparkling Water	6/9

pressed juicery

ask your server about our selection of cold pressed juices.12

juices

grapefruit, watermelon, orange.	5	7
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cocktails

Bloody Mary/Maria	13
vodka/tequila, house blend mix, bacon	
Moscow Mule	13
vodka, lime, simple, ginger beer	
A Better Mimosa	13
citrus vodka, orange juice, champagne, cointreau	
Paloma	13
blanco tequila, grapefruit, lime, agave	
Mojito	13
clear rum, cane sugar, lime, mint, club soda	
The Spritz	13
aperol, prosecco, club soda	
Mimosas for 2	24
orange juice and a bottle of bubbly	

The Standard
Downtown LA

smoothies

modifications politely declined

Avocado	8
kale, hemp seed, almond milk	
Banana-Date	8
soy milk, organic honey	
Acai	8
blueberry, pomegranate, beets, banana	

eggs

Two Eggs Your Way.	11
baguette, herb roasted potatoes	
add veggie sausage or add bacon/chicken apple sausage	4
Omelette.	14
baguette, herb roasted potatoes	
choose 3:	
cheddar, swiss, goat cheese, fine herbs, tomato, mushrooms, onions, peppers	
bacon, ham, spinach, smoked salmon	
Classic Eggs Benedict.	14
herb roasted potatoes	
Avocado Egg Toast	12
poached egg, cherry tomato, pickled fresno chile, herbs, lemon	
Breakfast Burrito	12
eggs, spicy pepperjack, guacamole, black beans, pico de gallo	
add sausage/bacon/veggie sausage	3
NY Strip Steak and Eggs	18
baguette, herb roasted potatoes	
Anson Mills Polenta	12
crispy polenta, sunny side up eggs, wild mushrooms, lemon, parsley, parmesan	

griddle

The Breakfast	22
short rib/brisket blended patty, confit bacon, farm fresh egg cheddar, arugula, herb remoulade, onion fondue, housemade pickles, brioche, herb roasted potatoes	
Chicken n' Waffles	18
fried chicken, Belgian waffle, syrup	
Buttermilk Pancakes	12
Brioche French Toast	13
seasonal fruit compote	
Belgian Style Waffle	11
seasonal berries	

breads & pastries

Smoked Salmon.	15
pickled red onions, capers, sliced tomatoes, cream cheese, petite greens, toasted bagel	
Bagel and Cream Cheese.	5
plain, onion, sesame	
Croissant, Pain au Chocolat or Berry Muffin	4

small plates

Avocado Toast	12
local hass avocado, lebnah, watermelon radish, watercress	
Coastal Lettuces	12
pickled shallots, walnuts, pecorino, mustard vinaigrette	
Figs and Burrata	18
striped and turkish figs, walnuts, prosciutto, saba, arugula	
Cobb	15
lettuce, avocado, tomato, bacon, egg, pecorino, lemon vinaigrette	
Grain Bowl	14
farro, almonds, dried cherries, beets, cucumbers, avocado, hummus, tabouleh	
Pappardelle	20
impossible bolognese, parmigiano reggiano	

plates

Standard Burger.	18/3
short rib/brisket blended patty, cheddar, arugula, herb remoulade, onion fondue, homemade pickles, brioche; add farm fresh egg	
Make it a vegetarian burger with the impossible patty; add farm fresh egg	20/3
Smoked Turkey	15
avocado, bacon, lettuce, tomato, white cheddar, herb aioli	
CTA	13
cucumber, tomato, avocado, onion sprouts, feta, lemon, rye bread	
Crispy Chicken	16
swiss cheese, bacon, butter lettuce, tomato, homemade pickles, aioli	

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sweets

Seasonal Sorbetto & Gelato	8
single scoop	3
Birthday Cake!	9
white cake, rum custard, blueberry jam, whipped cream	
Strawberry Shortcake	9
fresh strawberries, strawberry jam, buttercake, vanilla bean whipped cream	
Lemon Tart	8
meyer lemon curd, meringue, graham cracker crust	
Bread Pudding.	9
honey, dates, citrus, cardamom, caramel, crème fraiche gel	
Affogato.	9
espresso, Fosselman's vanilla bean ice cream, candied coffee beans	
Ding Dong.	12
chocolate cake, chocolate mousee, ganache, gold leaf	

coffee

Mocha, Cappuccino, Latte, Bhakti Chai Latte, Matcha	5
Americano, Coffee	5
Assorted Hot Tea, Hot Cocoa	4
Espresso	3

afterwards

Moscato, Calposado, IGT, Lombardy, Italy	12
Chartreuse	14
Fonseca Port.	9
Grandfather Port	20
Fernet-Branca	10
Amaro Montenegro	10

The Restaurant Cocktails

The Pepper Twist

*lemon and peppercorn infused gin, green chartreuse, lemon, rosemary syrup,
lemon pepper sea salt*

Sandia Smash

jalapeño infused bourbon, watermelon, lemon, rosemary syrup

Pinkies Up

vodka, sparkling rosé, yellow chartreuse, blanched basil & strawberry syrup, lemon

13

The Greedy Herb

*green chili vodka, ancho reyes chili verde, yerba mate syrup, lime, cucumber, sage
infused salt*

Fairyier Times

*absinthe, gin, lime, thyme syrup, sparkling water, cucumber, peppercorn sea
salt*

Coffee and Cigs

rye, espresso, Irish cream liqueur, chai syrup, scotch spray

14

Fennel Fashion

mezcal or rye, fennel seed syrup, black walnut bitters, absinthe spray

Toasty Toddy

*honey bourbon, spiced rum, unfiltered apple cider, dried fruit, fall spices,
honey syrup, lemon*

Summer Vine

hibiscus infused gin, lemon, simple syrup, muddled grapes

13

Bar Open 10:00 am – 1:30 am, Daily

the list



cocktails

The Pepper Twist	13
lemon and peppercorn infused gin, green chartreuse, lemon, rosemary syrup, lemon pepper sea salt	
Sandia Smash	13
jalapeño infused bourbon, watermelon, lemon, rosemary syrup	
Pinkies Up	13
vodka, sparkling rosé, yellow chartreuse, blanched basil & strawberry syrup, lemon	
The Greedy Herb	14
green chili vodka, ancho Reyes chili verde, yerba mate syrup, lime, cucumber, sage infused salt	
Fairyer Times	14
absinthe, gin, lime, thyme syrup, sparkling water, cucumber, peppercorn sea salt	
Coffee and Cigs	14
rye, espresso, Irish cream liqueur, chai syrup, scotch spray	
<i>additional cocktails on the cocktail menu, ask your server or host</i>	

whites by the glass

pinot gris , matello vineyards, willamette valley, oregon '14.....	14	45
chardonnay , folie à deux, russian river, sonoma, ca '16	12	40
albarino , lagar de cervera, rias baixas, spain, '14	12	42
sauvignon blanc , touraine, loire valley, france '15	14	54
sauvignon blanc , domaine du pré semelé, sancerre, fr '17	15	54

rose by the glass

rosé , fleurs de prairie, provence, france	12	42
rosé , bodvár N°5 côtes de provence, france	15	75
70% grenache, 25% cinsault, 5% syrah		

bubbles by the glass

prosecco , extra dry DOP, acinum, veneto, italy.....	11	40
rosé , bodvár N°1, languedoc roussillon, france	15	75
charles bove, rosé , touraine, france	12	50
sparkling brut , domaine chandon, carneros, ca	12	46
moscato d'asti dogc , bricco quaglia la spinetta.....	13	50
piedmont, italy '14		

bottles of bubbles

moet & chandon imperial, nv, eprenay, france.....	150
moet & chandon, rose, imperial, nv, eprenay, france.....	150
veuve clicquot, yellow label, "reserve cuvee"	150
reims, france	
ruinart, blanc de blanc, nv, reims, france	220
dom perignon, champagne, france '09.....	575

bottles of white

viognier , rosenblum cellars, lodi, ca '09.....	50
gruner veltliner , von donabaum, austria '15	52
pouilly-fume , jean-claude chatelain, loire valley '12.....	55
pouilly-fusse , lupe-cholet, cote d'or, france '10.....	65



reds by the glass

pinot noir , buena vista, sonoma, ca '16	12	45
malbec , belasco de baquedano llama	12	40
mendoza, argentina '16		
cabernet sauvignon , double canyon, washington '15	13	45
zinfandel , saldo, california '16	13	45
bordeaux , haut-la pereyre, bordeaux, france '11.....	13	45
syrah blend , coupe roses, minervois vignals, '15	13	50
(60% syrah, 30%grenache, 10%carignan)		
red blend , fiction, paso robles, ca '15	12	40

bottles of red

cabernet sauvignon , justin isosceles, paso robles, ca.....	85
burgundy , joseph voillot pommard, vieilles vignes,	120
cote de-beaune '12	
domaine de montille aux thorey , nuits-saint-georges	150
1er cru, france '11	
meritage , justin isosceles, paso robles, ca '12	170
cabernet sauvignon , hewitt vineyard, rutherford, ca	200
meritage , newton vineyard, "the puzzle", napa ca '09	225

beers

bottled

saison dupont , belgian saison	12
victory golden monkey , belgian style tripel.....	9
samuel smith , organic english cider	9
stone ipa , indian pale ale	9
bitburger drive (0% abv), german style pilsner	8

draft

standard bräuhaus , helles lager	8
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ask your server about our additional selection of bottled and draft beers