

SNACKS

SANTA BARBARA COOKIE CO. \$8

- * Chocolate Chip
- * Dark Chocolate

SANTA BARBARA PISTACHIO CO. \$10

- * Salted
- * Chile Lemon
- * Crushed Garlic

THE GOOD CRISP CO. CHIPS \$7

- * Classic Original
- * Sea Salt & Vinegar
- * Sour Cream & Onion
- * Jalapeño

LESSER EVIL POPCORN \$7

- * Himalayan Gold
- * Himalayan Pink Salt
- * Himalayan Sweetness

CRACKEROLOGY APPETIZER KIT \$20

- * Rosemary & Red Wine
- * Jalapeño & Chipotle

CRACKEROLOGY APPETIZER KIT \$10

- * Rosemary & Sea Salt - Gluten Free
- * Lemon Blueberry Swirl Dessert

BEATO CHOCOLATES \$12

- * *Titanic* chocolate bar
72% dark chocolate with rose & sea salt
- * *Moon Face* box of 12 chocolates
72% dark chocolate with fleur de sel

ALCOHOL FREE

BOXED WATER \$4

SAN PELLEGRINO \$6

TÖST \$16

750 mL non-alcoholic sparkling refresher

- * Original - white tea, cranberry, ginger
- * Rosé - white tea, ginger, elderberry

GHIA \$6

8-oz non-alcoholic aperitif

- * Ghia Soda
- * Lime & Salt

ATHLETIC BREWING CO. \$6

12-oz non-alcoholic beer

- * Run Wild IPA
- * Upside Dawn Golden

WINE CLUB

Members get 50% off to-go!

Other Perks:

First access to new releases,
customizable club shipments,
\$6 wine tasting, discounted tickets to
most special tastings



TASTING FLIGHT

Look ➔ Smell ➔ Swirl ➔ Sip ➔ Taste

Pour wine into your glass. Check out the color and viscosity. Smell the aromas.
Give it a swirl and take a sip. What do you taste? Pour and repeat.

2022 SAUVIGNON BLANC

Edna Valley

Our '22 Sauvignon Blanc shows aromas of kiwi, bright lemon, pink grapefruit and overall luscious, tropical notes. The flavors transform you to Hawaii with passion fruit, guava, lychee and yellow pear. It finishes with a puckering peach flavor. Pair with sushi or Thai food!

2019 WHITE WINE

55% Albariño, 40% Chardonnay, 5% Pinot Gris, Central Coast

Our Central Coast white blend is a delicious mid-body alternative to Chardonnay. Its nose presents aromas of citrus and honeydew melon. On the palate, a crisp acidity reveals hints of tropical and stone fruits. This wine pairs well with English or TJ's Unexpected Cheddar. It also is a nice complement to roast chicken with rosemary and fingerling potatoes.

2019 CHARDONNAY

San Luis Obispo County

As always, our chardonnay is stainless steel fermented and without malolactic fermentation. This vintage has a subtle honeysuckle nose with overtones of lychee, pear and pine nut in the mid palate. Bright, but with a medium mouthfeel and balanced acidity. This wine pairs nicely with pasta in a light olive oil, garlic, goat cheese, basil and pine nut finish.

2017 GRENACHE

Central Coast

Wine of the Month!

Beautiful magenta color with aromas of raspberry and cherry, cigar box, dusty cinnamon, jasmine, and subtle earth. Our '19 Grenache has well integrated flavors with a silky mouthfeel. Red fruit flavors burst through and are followed by red licorice, hibiscus and forest floor. The finish has a tart bing cherry flavor with bright acidity leaving a lasting impression.

2019 PINOT NOIR

Spanish Springs Vineyard, San Luis Obispo County

Medium ruby in appearance with a medium light body. Intriguing aromas of bing cherry, black licorice, fig, earth, and clove spices. Bright acidity on the mouth dominated by tart cherry and followed by red plum and currant, rhubarb and lingering black licorice with a smoky leather finish.

2020 FIRE STATION RED

69% Sangiovese, 25% Cabernet Sauvignon, 6% Graciano, Paso Robles

Tuscan on full display in this Super Tuscan blend. The deep carmine appearance of the wine offers aromas of dark plum, oak and cassis. On the palate it reveals balanced flavors of Marionberry, blackberry and plum that end with a comforting, smooth, warm finish. This wine will pair nicely with stronger cheeses such as Manchego, or Pecorino or everyday dishes like Barbacoa de Res, enchiladas, or simple spaghetti Bolognese.