

WINE, BEER, ETC.

WINE

SPARKLING

BOTTLE/GLASS

Naveran Cava Vintage Brut O 2017, Catalonia Spain	33	11
Naveran Brut Rosé O 2017, Catalonia Spain	33	11
Honey Bubbles Sparkling Moscato NV, Veneto/Asti, Italy "Sip Bubbles-Save Bees"	30	10

WHITE

Tyler Chardonnay O 2017, Santa Barbara County	45	15
Sean Minor Chardonnay O 2017, Sonoma Coast	36	15
Antonelli Trebbiano Spoletino O 2017, Umbria Italy 2017	32	12
Quivira Sauvignon Blanc S 2017, Sonoma County	36	12
Terra Alpina Pinot Grigio S 2018, Dolomites, Italy	30	11

ROSÉ

Margerum Rosé S 2018, Santa Barbara County	36	12
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RED

Melville Pinot Noir O 2015, Estate Bottled, Santa Rita Hills	55	17
La Follett Pinot Noir S 2016, Northern California Coast	44	14
Antonelli Montefalco Rosso O 2015, Umbria Italy	36	12
Vino Atlántico 'Zestos' Old Vine O 2017, Garnacha Madrid Spain	28	10
Happy Canyon "Piocho" Bordeaux Blend O 2015, Happy Canyon of Santa Barbara	42	14
Sean Minor Cabernet Sauvignon O 2106, Napa Valley	53	17

HOUSE WINES

Sustainable wines available by the glass. Ask your server for varietals.	10
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BEER

DRAFT BEER

Rotating Special Draft - Tap	7
Rotating Special Draft - IPA	8

CANNED BEER

Maui Coconut Porter	12 OZ	6
Madewest Brewing Company Ventura IPA	16 OZ	7
Madewest Brewing Company Ventura Pale Ale	16 OZ	7

BOTTLED BEER

North Coast Scrimshaw, Ft. Bragg	12 OZ	5
Smog City Sabre Toothed Squirrel Hoppy Amber Ale	7	
Alagash White - Belgian-Style Wheat Beer	7	
Ojai Valley Brewery	18 OZ	
White Pixie – Brewed with Pixie Tangerine Zest and Blossoms - 6.5% ABV	11	
Chapparel - Brewed with Wild Ojai Sage and Sage Brush - 6% ABV	11	
Sugarbush IPA - Brewed with Wild Sumac - 6.8% ABV	11	

GLUTEN FREE OPTIONS

BOTTLED BEER **GF**

Ojai Valley Brewery Grasslands - Brewed with Sorghum, Rice and Ojai Lemongrass - 6% ABV	12 OZ	11
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HARD KOMBUCHA **GF**

Flying Embers Ginger Oak or Ancient Berry	16 OZ	7
Boochcraft Ginger Lime Rosehips	12 OZ	8

HARD CIDER **GF**

Anna's Rose Cider	12 OZ	7
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FROM THE SAGE BAR

WELL DRINKS

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**ASK ABOUT OUR
APOTHECARY LIBATIONS
FOR CRAFT COCKTAILS MADE WITH
HEALING MEDICINAL INGREDIENTS**

**O = ORGANIC S = SUSTAINABLE
GF = GLUTEN FREE**

**Corkage Fee: \$15.00 per bottle. Prices & items subject to change. WBE-1217-19*