



Our Wine Bar was created as a place to share our love of great food, wine, but we also love craft beer. Consistent with our philosophy on Extra Virgin Olive Oil, we hand-select only the finest craft beers to share with our customers.

Draft Beers

	ABV	Size	Price
<p>1. IPA, “Duet”, Alpine Beer Company, Alpine, CA A West Coast IPA that features Amarillo and Simcoe hops "in harmony," giving a light, floral aroma. Duet is nicely bitter with the perfect amount of malt concealed behind the hoppy goodness. Immensely drinkable, amazingly light on its feet. 96 pts. Beer Advocate</p>	7.0%	16 oz	8.00
<p>2. Hoppy Pilsner, “Pivo”, Firestone Walker Brewing Co., Paso Robles, CA This is just a stunning play on a German Pilsner. It has everything you would expect and then some, especially in the aroma. Not only is there an abundance of grassy hops and biscuity malt, but dried flowers and candied lemon rind weave their way in there beautifully creating a fantastic hybrid take on the style that stays true to its roots. 2015 Gold medal winner at Great American Beer Fest.</p>	5.30%	16 oz	8.00

Bottled Beers

	ABV	Size	Price
<p>3. Gose, “Blood Orange”, Anderson Valley Brewing Company, Anderson Valley, CA This beer is a tart, refreshing wheat ale that is kettle-soured with lactobacillus and brewed with sea salt and coriander. However, unlike traditional versions of the style, this beer features liberal additions of blood oranges during fermentation. This imparts tangy citrus notes that complement the champagne-like flavors, creating a complex and sessionable ale perfect for any occasion</p>	4.0%	12 oz	7.00
<p>4. Blonde Ale, “Kolsch Style”, Mission Brewery, San Diego, CA The color of a pilsner and the character of an ale, Mission blonde adds a Kolsch yeast strain for fruitiness that compliments the blend of noble hops. Lager-like with a delicate dryness.</p>	5.0%	12 oz	7.00
<p>5. Witbier, “Allagash White”, Allagash Brewing, Portland, ME Allagash’s interpretation of a traditional Belgian wheat beer. Brewed with a generous portion of wheat and spiced with coriander and Curacao orange peel, this beer is fruity, refreshing and slightly cloudy in appearance. 92 pts. Beer Advocate, 2015 Gold medal winner at Great American Beer Fest.</p>	5.0%	12 oz	7.00
<p>6. IPA, “Racer 5”, Bear Republic, Sonoma, CA This hoppy IPA is a full bodied beer brewed with malted barley, wheat, and crystal malts. The malt base is designed to highlight the unique floral qualities Columbus and Cascade hops from the Pacific Northwest. Racer 5 is one of America’s top medal winning IPAs. There’s a trophy in every glass. 93 pts. Beer Advocate</p>	7.0%	12 oz	7.00
<p>7. IPA, “Mosaic”, Karl Strauss, San Diego, CA Back when the Mosaic hop first came on the scene, the brewers at Karl Strauss couldn’t wait to get their hands on some. Now, with three medals (and counting!) for this session beer, their crew is still just as smitten. Mosaic Session Ale is bursting with vibrant grapefruit aroma and flavors of citrus and tropical fruit. This signature dry-hopping technique delivers an incredibly drinkable, lower ABV beer; without sacrificing hop appeal. 90 pts. Beer Advocate</p>	5.5%	12 oz	7.00
<p>8. Russian Imperial Stout, “Old Rasputin”, North Coast Brewing Company, Fort Bragg, CA Produced in the tradition of 18th Century English brewers who supplied the court of Russia's Catherine the Great, Old Rasputin seems to develop a cult following wherever it goes. It's a rich, intense brew with big complex flavors and a warming finish. 95 pts. Beer Advocate</p>	9.0%	12 oz	7.00
<p>9. Herbed-Spiced Beer, “Not Your Father’s Root Beer”, Small Town Brewery, Chicago, IL This ale offers a silky, smooth and satisfying finish that is unmatched in flavor. A fun beer for those who crave something unique. The brewery crafted this specialty ale with spices including sarsaparilla, wintergreen, anise, and vanilla.</p>	5.9%	12 oz	7.00

Beverages

<p>1. San Pelligrino Natural sparkling mineral water. ASK YOUR SERVER ABOUT ADDING WE OLIVE FLAVORS!</p>	500 ml	5.00
<p>2. Limonitz Organic sparkling strawberry-lemonade produced in Sonoma, California. Not too sweet, this is refreshing take on classic lemonade.</p>		5.00

Please ask your server about a complimentary
olive oil and vinegar tasting 