

Seasonal Wines

sparkling

RHUBY ROYALE \$9

ART OF THE AGE RHUBY, "JEIO" BRUT ROSE.

MIMOSA \$6

CHAMPAGNE, ORANGE.

BISOL "JEIO" BRUT ROSE NV VENETO, ITALY \$8/\$32

DELICATE FRUITS WITH A LONG DRY FINISH.

TENUTA PEDREZANA GRASPAROSSA LAMBRUSCO 2010 EMIGLIA ROMANA, ITALY \$11/\$44

PURE WINE, WILD CHERRIES AND DRIED FRUITS.

white

BODEGAS OSTATU, RIOJA BLANCO 2010 RIOJA, SPAIN \$7.5/\$30

BRIGHT LEMON AND MINERAL. LUSH PALATE.

GRYPHUS, SAUVIGNON BLANC 2010 RAPEL VALLEY, CHILE \$8/\$32

PEAR AND TROPICAL FRUITS WITH SLIGHT ACIDITY.

SELLA & MOSCA, VERMENTINO DI SARDEGNA 2010 SARDINIA, ITALY \$7.5/\$30

CRISP, LIGHT AND REFRESHING. A SEASIDE WINE.

CALLIA, TORRONTES 2010 MENDOZA, ARGENTINA \$6.5/\$27

EXOTIC, FRESH AND SLIGHTLY SWEET.

red

PRIMARIUS, PINOT NOIR 2009 OREGON \$11/\$42

STRAWBERRY AND RHUBARB, SOFT TANNINS, BRIGHT ACIDITY.

TIERRA DE ANTES, MALBEC 2010 MENDOZA, ARGENTINA \$7/\$29

BLACKBERRIES, MUSHROOMS AND COFFEE, YOU KNOW, MALBEC!

VERA DE ESTENAS, OLD VINE BOBAL 2009 UTIEL REQUENA, SPAIN \$8/\$34

FOREST, FRUIT AND FLORAL. DISTINCTLY SPANISH.

JAX, Y3 TAUREAU, CABERNET BLEND 2008 NAPA VALLEY, CALIFORNIA \$12/\$49

RICH, EXPLOSIVE AND INDULGENT.

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Seasonal 22's

ALL BOTTLES \$12

ROGUE CHIPOTLE ALE | ASHLAND, OREGON - 5.5%

CUCAPA LOWRIDER ALE | RYE BEER, MEXICALI, BAJA CA, MX - 7.2%

CUCAPA RUNAWAY IPA | AMERICAN IPA, MEXICALI BAJA CA, MX - 7.5%

CUCAPA LA MIGRA IMPERIAL STOUT | MEXICALI, BAJA CA, MX - 8.5%

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Pitchers to Share

RED SANGRIA | \$20

WHITE SANGRIA | \$20

LA CANTINA MARGARITA | \$20

DOS EQUIS LAGER | \$17

DOS EQUIS AMBER | \$17

Happy Hour

MON - FRI 5-7

\$4 SANGRIA

\$4 LA CANTINA

\$3 MICHELADAS

\$1 OFF DRAFTS

\$2 OFF ALL WINE

\$13 XX LAGER & AMBER PITCHERS

\$16 SANGRIA PITCHERS

\$16 LA CANTINA PITCHER