



National Wine Day

CELEBRATION WEEKEND

May 22–24, 2026

50% OFF SELECT WINES all weekend.

Enjoy curated Wine + Food Pairings, available alongside the regular menu



ROSÉ

BANDOL – DOMAINE DE L'OLIVETTE 2023

Cépages: Mourvèdre, Grenache, Cinsault

Profile: Notes of small red fruits, strawberry, and peach with a smooth, gourmet finish.

BOTTLE	GLASS	½ GLASS
\$57	\$19	\$10

♥ **SMOKED SALMON ROLL** with Goat Cheese & Herb Arugula Salad – \$22

WHITE

CHÂTEAUNEUF-DU-PAPE – CÔTE DE L'ANGE BLANC 2023

Cépages: 40% Clairette, 25% Grenache Blanc, 25% Bourboulenc, 10% Roussanne

Profile: Mineral-driven with citrus peel, grilled herbs, and white-fleshed fruit

BOTTLE	GLASS	½ GLASS
\$70	\$22	\$11

♥ **SAUTÉED HALIBUT** with Chimichurri Sauce & Ratatouille – \$34

RED

VACQUEYRAS “BEAUMIRAIL” – GIGONDAS LA CAVE 2022

Cépages: 60% Grenache Noir, 30% Syrah, 10% Mourvèdre/Cinsault

Profile: Black and purple fruits layered with sweet spices and earthy undertones.
Structured tannins with a long, harmonious finish.

BOTTLE	GLASS	½ GLASS
\$54	\$18	\$9

♥ **7-HOUR BRAISED LEG OF LAMB** with Ras el Hanout & Chickpea Fries – \$39