

<b>Wines by the Glass</b>			
Caliberco <i>Albarino/Verdelho/Torrontes</i>	\$9	Mark West <i>Pinot Noir</i>	\$9
Trefethen <i>Estate Dry Riesling</i>	\$10	Leyda <i>Pinot Noir</i>	\$10
Georg Schneider <i>Riesling</i>	\$9	Napa Cellars <i>Pinot Noir</i>	\$11
Ecco Domani <i>Pinot Grigio</i>	\$8	Vina Gormaz <i>Tempranillo</i>	\$8
Dry Creek <i>Fume Blanc</i>	\$8	Fritz <i>Zinfandel</i>	\$9
Le Playa <i>Sauvignon Blanc</i>	\$9	Roger Sabon Lirac <i>Cotes du Rhône</i>	\$9
Mirassou <i>Sauvignon Blanc</i>	\$8	Anglim " <i>Cerise</i> " <i>Rhone Blend</i>	\$10
Clos la Chance <i>Chardonnay</i>	\$8	Hahn Estates <i>Syrah</i>	\$9
Domaine Maby Lirac <i>Cotes du Rhône</i>	\$9	Trivento <i>Reserve Malbec</i>	\$8
Terra d'Oro <i>Rosé</i>	\$8	Viano Vineyards <i>Cabernet Sauvignon</i>	\$10

**Bottled Beer**

Czechvar Lager	\$5
Omer Traditional Blond	\$9
Staropramen	\$5
Red Stripe	\$4
Hoegaarden	\$5
Weihenstephaner Hefe-Weissbier	\$6
Matilda Belgian Ale	\$8
Shiner Bock	\$5
Sam Adams Light	\$4
Kwak Amber	\$9
La Rossa Double Bock	\$5
Becks Non-Alcoholic	\$4

**Fresh Juices**

Orange	2.75
Grapefruit	3.00
Apple	2.50

**Draft Beer**

Trumer Pilsner	\$5.5
Deschutes Green Lakes Organic Ale	\$5.5
Lagunitas IPA	\$5.5
Devil's Canyon Scotch Ale	\$5.5
Guinness Stout	\$6.5
Black & Tan - Guinness & Green Lakes	\$6

**Hot Beverages**

Coffee for 1	3
French Press -- serves 3	8
Cappucino	3.25
Latte	3.75
Castillian Hot Cocoa	3.50

**Tea** 3.00

Assam Breakfast	Chamomile Lemon
Earl Grey	Jasmine Green
English Breakfast	English Breakfast Decaf

Fiji Still or Pelligrino Sparkling water \$5 / Liter



**Brunch**

**Libations**

*by the glass or carafe*

<b>Andalu's Old Bay Bloody Mary</b>	\$7/24	<b>Georgia Sunrise</b> -- Bourbon, Peach Nectar, Lemon and Soda	\$7/24
<b>Belvedere Bloody Mary</b> -- super smooth	\$9/26	<b>Screwdriver</b> -- with Hangar One Mandarin	\$9/26
<b>Michelada</b> -- spiced tomato juice with Trumer Pils	\$6/22	<b>Raspberry Lemonade</b> -- with Raspberry Hangar One	\$9/26
<b>Andalusia</b> -- housemade ginger vodka with fresh mint and lemon	\$7/24	<b>Corpse reviver</b> -- Gin, Lillet and fresh lemon juice with a splash of Absinthe	\$9/26
<b>Morning Recharger</b> -- <i>Non-alcoholic</i> Orange, Grapefruit and Cranberry Juice with Fresh Mint	\$4.75 /16	<b>Pasion</b> -- tequila with fresh basil and organic passionfruit nectar	\$7/24

**Champagnes by the Glass**

<b>Bellini</b> - Prosecco with White Peach	\$6	<b>Prosecco St. Germain</b> -- with Elderflower Liqueur	\$8
<b>Mimosa</b> -- Champagne, Fresh Orange Juice, Triple Sec	\$6	Pol Clement <i>Blanc de Blancs</i>	\$7
Bouvet <i>Brut Rosé Excellence</i>	\$8	Segura Viudas " <i>Aria</i> " <i>Cava</i>	\$9
Bleasdale <i>Sparkling Shiraz</i>	\$9	Mumm Napa <i>Brut Prestige</i>	\$10

**Red or White Sangria** -- \$15 carafe, \$4 glass

*Bottomless Mimosas or Bloody Marys \$15 per person for 2 hours*

*A 3% service charge will be added to all checks for employee benefits including Healthy San Francisco.*