

## Whites

- WHITE OF THE DAY 6**  
Ask your server for today's selection
- ROSE OF THE DAY 6**  
Ask your server for today's selection
- SPARKLING ROSE OF THE DAY 8**  
Ask your server for today's selection
- BISOL JEIO PROSECCO BRUT 9**  
Prosecco, Italy NV
- NEWTON UNFILTERED CHARDONNAY 13**  
Napa Valley 2016
- ALBERT BICHOT MACON-VILLAGES 10**  
Burgundy, France 2018
- GREGORY GRAHAM CHARDONNAY 12**  
Carneros, California 2018
- LES DEUX MOULINS ORGANIC SAUVIGNON BLANC 8**  
Loire Valley, France 2019
- ARONA SAUVIGNON BLANC 6**  
Marlborough, New Zealand 2019
- PIGHIN PINOT GRIGIO 8**  
Friuli-Venezia Giulia, Italy 2018

## Draft Beer

- ROULEUR DOMESTIQUE BLONDE ALE 7**  
San Diego, CA 5.6% ABV
- STONE ENTER NIGHT PILSNER 7**  
San Diego, CA 5.7 ABV
- ALESMITH .394 PALE ALE 8**  
San Diego, CA 6% ABV
- THORN BARRIO BAJA-STYLE LAGER 8**  
San Diego, CA 4.5% ABV
- MODERN TIMES ORDERVILLE HAZY MOSAIC IPA 8**  
San Diego, CA 7.2% ABV
- STONE DELICIOUS IPA 8**  
San Diego, CA 7.7% ABV

## Bottles & Cans

- EDEN HARVEST HARD CIDER 6**
- MODELO ESPECIAL 5**
- BUD LIGHT 4**
- MICHELOB ULTRA 4**
- CLAUSTHALER NON-ALCOHOLIC 4**

## Reds

- RED OF THE DAY 6**  
Ask your server for today's selection
- 3RD CORNER CABERNET SAUVIGNON 8**  
California 2017
- AUSTIN HOPE CABERNET SAUVIGNON 15**  
Paso Robles, California 2018
- BELLE GLOS CLARK & TELEPHONE PINOT NOIR 15**  
Santa Maria Valley, California 2017
- CELLARS 33 PINOT NOIR 12**  
Sonoma Coast, California 2017
- PURAMUN RESERVA MALBEC 10**  
Valle de Uco, Mendoza, Argentina, 2015
- SAN FELICE CHIANTI CLASSICO 9**  
Tuscany, Italy 2017

## Specialty Drinks

- WHITE OR RED SANGRIA 7 glass / 21 carafe**  
House made, fresh fruit
- MOSCOW MULE/DARK & STORMY 10**  
Reyka Vodka/Hamilton's Pot Still Black Rum, lime, ginger beer & bitters
- SPICY WATERMELON MARTINI 12**  
Absolut Lime Vodka, watermelon, lemon, cayenne sugar rim
- APEROL SPRITZ 10**  
Aperol, Prosecco, club soda
- 3RD CORNER FRESH LIME MARGARITA 8**  
3oz Cimarron Blanco Tequila, fresh squeezed lime, Petite Canne Syrup
- 3RD CORNER PERFECT MANHATTAN 12**  
George Dickel Rye, Dolin Dry Vermouth, Carpano Antico, Scrappy's Orleans Bitters, Luxardo Cherries
- MAKE YOUR OWN MIMOSAS 14.95**  
Bottle of house bubbly and a carafe of OJ

## Desserts

- GELATO VERA 9**  
Ask your server for today's choices. Served with whipped cream, fresh strawberries, caramel sauce and a house-made chocolate chip cookie
- CREME BRULEE 10 \*GF**  
Served with fresh strawberries
- CHOCOLATE MARQUIS 11 \*GF**  
Vanilla gelato, caramel sauce, whipped cream
- CHOCOLATE CROISSANT BREAD PUDDING 11**  
Vanilla gelato, fresh strawberries, caramel sauce, whipped cream
- APPLE PEAR BLUEBERRY CRUMBLE 11 \*GF**  
Granola, vanilla gelato
- ARTISAN CHEESE PLATE 16.95**  
Dried apricots, apples, toasted walnuts, demi baguette