



## BEVERAGE MENU

### WHITES & SWEETS

2017 Sauvignon Blanc \$30/\$10

2017 Merlot Rosé \$30/\$10

2017 Riesling \$30/\$10

2017 Gewürztraminer \$30/\$10

2017 Reference Chardonnay \$34/\$12

### FEATURED WINE

2017 Tempranillo Rosé \$16/\$8

### REDS

2015 Grenache \$30/\$10

2017 Romanza \$30/\$10 (*Red, White, or Pink*)

2014 Group Therapy \$38/\$12

2015 WHP Cabernet Sauvignon \$47/\$14

2016 WHP Syrah \$47/\$14

### SPARKLING

2016 Ruby Cuvée \$30/\$10

2017 Brut \$32/\$10

2018 Pinot Grigio \$36/\$10

### BEERS

**Blood Orange Wit - Refuge** \$12  
Belgian style wheat beer brewed with blood oranges

**Hell or High Mango - 21st Amendment** \$10  
Wheat Beer brewed with Mango

**Tierra Madre – Mother Earth** \$10  
Mexican Lager

**Stone Buenaveza – Stone** \$10  
Classic Salt and Lime Lager

**Stone Delicious IPA – Stone** \$10  
A citrusy India pale ale

**Pale Ale 394 – Alesmith** \$10  
SD style pale ale named after Tony Gwynn's  
batting average of 394

### SPECIALTIES

**Mimosa** \$10

**Hibiscus** \$10

**GrapeSeed Spa Sippy Cup** \$15

**GrapeSeed Spa Tumbler** \$40

### NON-ALCOHOLIC

**Bottled Water** \$4

**Sparkling Cider** \$4

**Assorted Juices** \$4