

WINE BY THE GLASS

CREMANT

Cremant De Bourgogne | Brut
14 | 49

SAUVIGNON BLANC

Kaena | LO District '19
14 | 49

CHARDONNAY

Pence | Estate Chardonnay '22
19 | 70

CHENIN BLANC

Low Tide | Jurassic Park Vineyard '22
15 | 53

PINOT NOIR

Melville | Estate Pinot | Sta. Hills '22
19 | 70

CAB FRANC

Lieu Dit | Happy Canyon Vineyard '22
19 | 70

SYRAH

Stolpman | Crunchy Rôastie '22
15 | 53

CABERNET SAUVIGNON

Star Lane Vineyard | Happy Canyon '19
20 | 72

ROSE

Donnachadh | Rosé of Syrah | Sta. Hills '23
18 | 63



BEER ON TAP

{NORTH COAST}

Pilsner | Scrimshaw • 9

{THIRD WINDOW}

Pale | Grey Ghost • 11

{ALMANAC}

WC IPA | Seaside • 10



BEER 16OZ CAN

{BOOM-TOWN BREWERY}

Czech Style Pilsner | Mic Czech • 10

{DELIRIUM NOCTURNUM}

Belgian Ale | The Dark Side of Delirium • 12

{CLOWN SHOES}

Hazy IPA | Rainbows Are Real • 11

{BOOM-TOWN BREWERY}

Hazy DIPA | Graffiti • 11

ZERO PROOF

{GINGER ME UP}

Ginger | Lemon | Pomegranate | Bubbles • 12

{YUZU DREAMS}

Yuzu | Ginger Bay Leaf Simple | Bubbles • 12

{FIGUEROA MOUNTAIN}

Non-Alcoholic IPA • 8

{SOFT DRINKS}

Coke | D.Coke | Coke Zero | Sprite | Dr. Pepper | Lemonade • 6

THE GATHERING TABLE, LED BY CHEF BUDI KAZALI

INNOVATIVE CALIFORNIA CUISINE, WITH ASIAN & FRENCH INFLUENCE.
CHEF KAZALI OFFERS A BLEND OF LOCAL INGREDIENTS AND GLOBAL FLAVORS, PROMISING A
SOPHISTICATED DINING EXPERIENCE.