WINES BY THE BOTTLE

BUBBLES

CANTINA DE PRA
PROSECCO DOC FRIZZANTE
Dry with a Mineral finish 11% ABV

WHITE WINE

TINPOT HUT, PINOT GRIS
MARLBOROUGH, NEW ZEALAND, 2020
Pear, Peach, Nutmeg with Floral notes
13% ABV

TINPOT HUT. SAUVIGNON BLANC

34

TINPOT HUT, SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND, 2020 Citrus and Herbal Aromas with notes of Passion Fruit and Melon 13% ABV

ROSE

MIDDLE-EARTH, PINOT MEUNIER ROSÉ NELSON, NEW ZEALAND, 2020 Pomegranate and Citrus Aromas with a dry finish 11.5% ABV

34

RED WINE

TINPOT HUT. PINOT NOIR 46 MARLBOROUGH, NEW ZEALAND, 2017 Fruit-Forward with Black Cherry and Blackberry Aromas 13% ABV MI TERRUNO RESERVE, CABERNET 34 SAUVIGNON, BARRANCAS, MAIPÚ, 2017 Full-Bodied with Toasted Aromas of Vanilla, Chocolate, and Oak 14% ABV 24 VALDERBA, TEMPRANILLO VINO TINTO DE ESPANA. 2019 Round, well balanced, rich and complex 14% ABV

WINES BY THE GLASS	5oz/9oz
CANTINA DE PRA, PINOT GRIGIO FRIULI-VENEZIA GUILLA, ITALY, 2019 Semi-sweet, acidic, and mildly earthy 13% ABV	12 / 18
NICOLAS IDIART, LAS AMIS PINOT NOIR LOIRE, FRANCE 2018 Red Fruity aromas with a hint of licorice 14.1% ABV	12 / 18



SIPS, SPIRITS & SNACKS

BEERS ON TAP MUIR WOODS BAREBOTTLE Hazy IPA Piney and Citrusy 6.7% ABV	7
CRYOLA DEVILLE BAREBOTTLE Hazy IPA New England Style 6.9% ABV	7
TORCIDO NEGRA BAREBOTTLE Amber Lager Mexican Lager 5.5% ABV	7
COCOA FROTH BAREBOTTLE Nitro Chocolate Stout Creamy Cocoa and Vanilla 5.8% ABV	7
PROPER DRY CIDER FAR WEST CIDER Co. 5.5% ABV	8.50

BEERS IN A CAN

CITRA CRISP BAREBOTTLE DDH Pilsner 5.7% ABV	7
SUPER SHANDY WARHOL BAREBOTTLE Sour Ale Perfectly Tart Sour 6.5% ABV	7
JUICY COUTURE BAREBOTTLE Hazy IPA 6.4% ABV	7
FEST WAVES BAREBOTTLE German Style Helles Lager 5.7% ABV	7
WEEKEND PASS HUNTER'S POINT Hazy IPA featuring Mosaic Hops 6.7% ABV	6.50
BLACK LAGER HUNTER'S POINT Dark Lager 5.5% ABV	6.50
YOU GUAVA BE KIDDING ME CIDER FAR WEST CIDER Co. 5.8% ABV	10.50
JST B YRSLF FAR WEST CIDER Co. Semi-Sweet with Wildflower honey 5.8%	10.50 ABV

CRAFT COCKTAILS LA PALOMA (Our Namesake Cocktail) Tequila, touch of Mezcal with fresh grapefruit, lime and soda with a salt rim. BIDI BIDI BOM BOM (Mexican Manhattan) Tequila Blanco, Spiced Licor de Agave, Sweet Vermouth, and Mezcal-Infused Cherries HYDE TYDE (Mai Tai) Mexican Rum, Pineapple Liqueur, Pepita Syrup, and Lime PONCHE SAN FRANCISCO (Rum Punch) Salvadoran Rum, Guava, Lime and Cinnamon 13

SNACKS

COCA (Algerian Hand Pie) Puff Pastry stuffed with Tomato <u>OR</u> Beef	5
BUTTERNUT SQUASH FLATBREAD With Pepitas, Caramelized Onion and Goat Cheese	9
FATAYA (Senegalese Beef Empanada) Organic Beef Tomato and Egg	5
SALVADORAN TAMALES (Housemade) Choice of: Pork, Beef, Chicken, Vegan	5

NON - ALOHOLIC

AGUA FRESCA DEL DIA Made by one of La Cocina's Marketplace Chefs	5
COKE DIET COKE GINGER ALE SPRITE	2
CRANBERRY JUICE APPLE JUICE	3

SCAN TO ORDER



BAR & SNACKS

Monday - Wednesday 11am-5pm Thursday & Friday 11am-8pm

HAPPY HOUR

Thursday & Friday 4pm-6pm \$5 - Draught Beer and Wine \$7 - Cocktails and Spirits

La Paloma aims to feature women tastemakers in the beverage industry. We mindfully source local beers and other products made and/or owned by Female Master Brewers, Winemakers, and Master Distillers.

