



# Wines by the Glass

All Served From Magnums

## SPARKLING

### Sommariva

NV Prosecco di Conegliano-Valdobbiadane  
Superiore, Brut, Veneto, Italy

15

### Diebolt-Vallois

NV Blanc de Blancs Brut,  
Champagne, France

25

## ROSÉ

### Fontsaïnte

2017 Gris de Gris, Corbières, France

12

### Tempier

2018 Bandol, Provence, France

20

## WHITE

### Champalou

2017 Cuvée des Fondraux, Vouvray, France

14

### Venica & Venica

2017 Ronco del Cerò, Sauvignon  
Friuli, Italy

17

### Rijckaert

2016 Saint-Véran, Vieilles Vignes  
Burgundy, France

22

## RED

### Prebende

2017 Beaujolais, France

14

### Kermit Lynch

2017 Côtes-du-Rhône, France

18

### Vigne Rada

2016 Cannonau, Sardinia, Italy

22

### Hermanos de Peciña

2006 Reserva, Rioja, Spain

23

## PIORA

2015 Bordeaux Blend, Santa Ynez Valley,  
California

25



## CLASSIC & SEASONAL COCKTAILS

16

### Agave Sour

With your choice of: Mezcal or Tequila  
Fresh Citrus, Apertif Blend, Egg White

### COTE Old Fashioned

Bonded Bourbon, Spiced Oleo Saccharum, Bitters

### Vesper

London Dry Gin, Vodka, Cocchi Americano, Bitters

### Seoul-Side

Soju, East India Solera Sherry, Lime, Mint

### Mai Tai

Cachaça, Venezuelan Rum, Curacao Blend, Orgeat, Lime

### Lovin' Spoonful

Soju, Passion Fruit Liqueur, Lemon, Mint

### Phi Phi Peach

Vodka, Aperol, Peach, Thai Basil, Lemon, Club Soda

### Viva La Vida

Mezcal, Suze, Salers, Cocchi Americano

## Frosé

Grower rosé, Aperol, Campari,  
Giffard Pineapple Liqueur, Citrus

## BREWED

8

### Hite

Lager Beer, Seoul, South Korea

## ZERO ABV

10

### Sober Gimlet

Lime Cordial, Cucumber, Mint

### Escape

Pineapple, Coconut, Lime, Tonic Water

### Curious Elixirs No. 1

\$9/glass, \$18/bottle

## ICED TEA

5

### Pu Erh

Zhejiang Green  
Herbal Chrysanthemum

