



From California staples to European classics and a few wild ones in between, our small, focused list is designed to compliment the freshest seafood we tirelessly source. Whites are ordered from light to full bodied — look for familiar names and try similar styles. Raw oysters and fish most suited to the lighter whites higher up the list. Rosés and Bubbles are always in season in SoCal and go with everything. Reds are mostly light and fresh — appropriate for the BPO fare. Cheers!!

SPARKLING

	gls	half	btl
2017 Sparkling Pinot Noir Rosé - Bird in Hand Adelaide Hills, South Australia	14		56
NV Prosecco Superiore Valdobbiadene - Mionetto Veneto, Italy	12		48
NV Roederer Estate Brut - Anderson Valley, California		32	64
NV Taittinger Brut - Champagne, France			88

WHITE { ordered from light to full bodied }

	gls	half	btl
2016 Dry Riesling - Empire Estate Finger Lakes, New York	12		48
2015 Chablis Sainte Claire - Jean-Marc Brocard Burgundy, France	15		60
2016 Sauvignon Blanc - Tiki Estate Marlborough, New Zealand	12		48
2016 Pinot Grigio - Pighin Grave, Friuli, Italy	12		48
2016 Riesling Trocken - Robert Weil Rheingau, Germany	15		60
2016 Grüner Veltliner - Sophie and Laurenz Kremstal, Austria	12		48
2016 Bordeaux Blanc - Château Bonnet Entre-deux-Mers, Bordeaux, France	12		48
2016 Albariño - Pazo de Señorans Rias Baixas, Spain	14		56
2016 Sauvignon Blanc - Matanzas Creek Sonoma County, California		26	52
2016 Soave Classico - Inama Veneto, Italy	12		48
2016 Sancerre - Pascal Jolivet Loire, France		35	70
2016 Vouvray - Marc Bredif Loire, France	14		56
2015 Chardonnay - Flor de Campo Santa Barbara, California	12		48
2015 Chardonnay Russian River Valley - La Crema Sonoma, California	16		64
2015 Bourgogne Blanc Les Sétilles - Olivier Leflaive Burgundy, France			78
2016 Pouilly-Fuissé Domaine Ferret - Burgundy, France			85
2016 Pinot Gris - Au Bon Climat Santa Barbara, California	12		48
2014 Chardonnay Hyde Vineyard - Patz & Hall Sonoma, California			96
2014 Puligny-Montrachet - Jean-Marc Boillot Burgundy, France			150

ROSE

2016 Rosado - Cortejo Rioja, Spain	10		40
2017 Rosé of Pinot Noir - Copain Mendocino County, California	13		52
2016 Rosé - Bieler Pere & Fils Aix-en-Provence, France	12		48
2016 Rosé - Chêne Bleu Vaucluse, France			85

RED

2015 Beaujolais-Villages - Henry Fessy Burgundy, France ~chilled~	11		44
2014 Pinot Noir - Russian River Valley - Foppiano Sonoma, California	15		60
2014 Rioja Crianza - La Montessa Palacios Remondo Rioja, Spain	13		52
2015 Chianti Classico - Volapia Tuscany, Italy	14		56
2015 Cabernet Sauvignon - Alexander Valley Vineyards Sonoma County, CA	14		56
2014 Hautes Cotes de Nuits - (Pinot Noir) Michel Gros Burgundy, France		45	90



BEER ON TAP

Made West Standard Light Ale Ventura	8
Santa Monica Brew Works 310 Kolsch Santa Monica	8
Golden Child Hefeweizen San Diego	8
Modern Times Orderville IPA San Diego	8
Stone Ripper Pale Ale San Diego	8

BPO SPECIALTIES BUBBLES, SAKE & SANGRIA

Tozai Typhoon Futsu Kyoto	14
Tozai Snow Maiden Junmai Nigori	16
Farmers Market Sangria	13
Classic Mimosa Prosecco and Orange Juice	13
Bellini Classic Prosecco and Peach Blend	13

HAPPY HOUR

4-6pm Monday-Friday

7.50 ea

COLD BITES

3 Oysters On The Half
Ceviche Mixto

HOT BITES

Fried Calamari
Mac & Cheese
Truffle Fries
Oysters Rockefeller

WINE & BEER

House Rosé
House White
Farmers Market Sangria
Today's Beer & Sake

OYSTERS ARE SAFE TO EAT

YEAR-ROUND. Oyster consumption is no longer confined to months that end in "R". That adage comes from a time before refrigeration, strict regulations, and farming.

OYSTERS ARE RICH IN VITAMINS

A, C, D and B-12. Eating four oysters a day gives you a complete daily supply of copper, iodine, iron, magnesium, manganese, phosphorus and zinc.

MERROIR – noun (mare-wär): How an oyster's flavor reflects the waters where it was raised. The same type of oyster tastes different depending on where it was raised.

According to ancient piles of shells found in New York, we've been eating oysters since **6950 B.C.**

Oyster farms **IMPROVE THE HEALTH OF NEARBY WATERWAYS** by filtering out particulates and excess nutrients and creating habitat for other organisms to thrive.