



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

## WHITE { ordered from light to full bodied }

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

## ROSE

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

## RED

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



## BEER ON TAP

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

## BPO SPECIALTIES BUBBLES, SAKE & SANGRIA

<b>Tozai Typhoon</b> Futsu Kyoto	14
<b>Tozai Snow Maiden</b> Junmai Nigori	16
<b>Farmers Market Sangria</b>	13
<b>Classic Mimosa</b> Prosecco and Orange Juice	13
<b>Bellini</b> 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.