

TALULA'S DRINK MENU  
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	glass	bottle
<b>SPARKLING</b>		
<b>SALAD DAYS</b> (CHARDONNAY, CHENIN BLANC, COLOMBARD) Field Recordings, Paso Robles, California <i>Super bright, fresh, and crushable sparkler from the Central Coast. Lots of green apples, lemon, and herbs. Blend of Chardonnay, Chenin Blanc, and Colombard. 100% Organic. Grapes are direct-pressed and fermented in stainless steel with wild yeasts. At only 9.9% ABV, it's perfect for any time of day!</i>	12	38
<b>LAMBRUSCO (SALOMINO, MARANI)</b> Vai, Emilia-Romagna, Italy, NV <i>This Lambrusco is made from Salamino and Marani Grapes, resulting in a vibrant ruby red color and a pleasant violet aroma. Strong fruity notes, a rich effervescence, and a dry finish make this a perfect pair with our pizzas.</i>	12	33
<b>MONGARDA COL FONDO</b> Mongarda, Veneto, Italy, 2018 <i>A delicious Prosecco, extremely food-friendly. Wonderful aromatics, tart citrus fruit, soaring acidity. Pairs well with one of our pizzas or with a light salad. A killer value; this is not to be confused with your cheap mimosa prosecco.</i>	14	44
<b>ROSÉ RURALE PET NAT</b> Christoph Hoch, Hollenburg, Austria, 2018 <i>Hoch is the 12th generation (since 1640) to make wine in his hometown of Austria. The fun challenge in making this wine is getting a perfect balance of the tannins from the skin contact on the Saint Laurent and Muskat Ottonel grapes. Bright and juicy, with ripe strawberry notes, a touch of blood orange, and a saline finish.</i>		56



	<i>glass</i>	<i>bottle</i>
RED		
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IL LUPO (MONTEPULCIANO) - 1 LITER BOTTLE	10	38
Passione Natura, Abruzzo, Italy, 2021		
<i>Passione Natura ("Passion in Nature") is a project born between Eric Narioo and a group of independent organic/ biodynamic farmers in Abruzzo. The vineyards are amongst the highest peaks of Southern Italy, in the commune of Popoli, a remote mountain town surrounded by glaciers within Italy's largest national park. Medium-bodied, full of red fruit, and dried herbs with moderate tannins, it makes a perfect pizza wine.</i>		
CITTO (SANGIOVESE, CABERNET SAUVIGNON) -	13	45
Della Volpaia, Tuscany Italy, 2021		
<i>A balanced blend of Sangiovese and Cabernet Sauvignon. This wine has a vivid ruby color, silky tannins, and an intense cherry and raspberry taste. In our opinion it's an affordable "baby" super Tuscan.</i>		
CASCINA EBREO ROSSO (DOLCETTO, BARBERA, NEBBIOLO)	12	42
Piedmont, Italy, 2021		
<i>The Dolcetto and Barbera are pressed together, while the Nebbiolo is included in the end during malolactic fermentation. Spontaneous fermentation takes place with 25-30 day maceration in steel. The wine is aged in Austrian oak for four months and another 6 months in bottle before release.</i>		

glass

bottle

RED CONT

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WAVES RED (ZINFANDEL & GRENACHE) - (250ML CAN)

20

Las Jaras, Mendocino Valley, California, 2021

*Las Jaras is a collaboration between long-time California winemaker Joel Burt and comedian Eric Wareheim (of Master of None and Tim and Eric). The grapes in Waves undergo carbonic maceration, a process by which almost no juice comes into contact with the skins and stems. This results in lighter, fruitier, less tannic red wine. 25% of the blend was aged in oak, adding some warm spice notes to the mix. Slightly effervescent, light bodied and full of dark fruits results in a perfect sipper.*

GLOU D'ETAT (GRENACHE, MOURVEDRE, VALDIGUIE)

50

Jolie Laide, Sonoma, California, 2022

*Light crusher of a red wine made in a fun and irreverent style inspired by many of our favorite European wines. Foot stomping and whole-cluster ferment with a slightly shorter maceration time create a wine that is lighter in style while preserving lovely aromatics. A lower tannin profile makes it perfect as a fresh and youthful red wine to drink slightly chilled. Cranberry, orange, dried flowers, and earth tones finished with balanced acidity and light tannins.*

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58



glass      bottle

**WHITE**

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**BIANCO (SAUVIGNON BLANC, RIESLING)      10      35**

Prima Piuma, Monferrato, Italy, 2021

*This organic easy drinking wine was created by a humble husband and wife winemaking duo. Bone dry and crisp with hints of green apple, we like to pair this with our Beekeeper's Lament pizza.*

**ALLUMEA (CHARDONNAY, GRILLO)      12      38**

Allumea, Palermo, Sicily, Italy 2021

*The word "Allumea" is derived from the Italian word for "enlightenment." Allumea hand-harvests from various organic vineyards that promote biodiversity and sustainability around the province of Palermo, on the north coast of Sicily. Crisp and fresh, notes of citrus and tropical fruit with great minerality, means a great pair with our white pies.*

**PINOT GRIS      14      48**

Bellande, Willamette Valley, Oregon, 2021

*Produced by Bee and Ross Maloof, of Maloof wines, which grows its own grapes in the "No Clos Radio" vineyard, but also sources fruit from some of the best organic vineyards in Oregon. This wine is made from fruit from two organic vineyards in the Willamette Valley, fermented using native yeasts and aged on the lees in neutral French oak. Expect a dry and light wine with notes of mandarin, ginger, white flowers, and a bit of spice.*

**TROUSSEAU GRIS      68**

Jolie Laide, Sonoma, California, 2021

*Founded originally in 2010 by Scott Schultz, joined later by his partner Jenny Schultz, they work with a handful of organic farmers to create some really fun and interesting wines. Jolie-laide roughly translates to pretty-ugly, a French term of endearment to describe something that is unconventionally beautiful. In addition to their use of near-extinct varietals, all of their wines are whole-cluster fermented with native yeasts, gently foot crushed and aged in neutral oak. Notes of citrus, apples, almonds, and fresh herbs.*

	glass	bottle
ROSÉ		
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ZILLAMINA (MONASTRALL)	10	34
Bodega Pinoso, Pinoso, Spain, 2022		
<i>Bodegas Pinoso is a Spanish cooperative born in 1932 that gradually became one of the pioneers of organic viticulture in the region, converting more and more of their growers to certified organic since 1997. A brilliant strawberry color. Strawberry and plum aromas. Fresh in the mouth, with tons of fruit, elegant, clean, and pleasing finish.</i>		
PINK WINE (ZINFANDEL, PETITE SIRAH)		44
Skull Wines, Contra Costa & Lodi, California, 2021		
<i>The philosophy at Skull Wines is to make hand-crafted wines in the spirit of old California: working with family-owned, organically farmed vineyards and engaging in simple winemaking. Spontaneous fermentations take place with whole cluster grapes in stainless steel and concrete vats, and ageing takes place in neutral oak barrels. Light, crisp, and refreshing in style, the skull on the label is white and turns hot pink when cold and ready to drink.</i>		
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SKIN CONTACT		
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FIELD RECORDINGS	10	
(CHARDONNAY, MELON, PINOT GRIS, SEMILLON, XAREL.LO)		
Field Recordings, California, 2021		
<i>A mix between classic California Chardonnay and orange wine techniques on Pinot Gris, Albarino, and Riesling. Chardonnay pressed after 24 hours of skin contact and aged in neutral French oak.</i>		
DOMO ARIGATO "MR RAMATO" (PINOT GRIGIO)		48
Field Recordings, Central Coast, California, 2021		
<i>Founded in 2007, Field Recordings is the inspiration of Andrew Jones, whose career in California vineyards has spanned decades. Having fostered relationships with growers and small-plot owners, Andrew is able to purchase miniscule batches of some of their best fruit. This Pinot Grigio was made in the traditional Friulian "ramato" style, where the skins are left on during the fermentation process, resulting in a more structured wine, with flavors of dried strawberry, just-picked stone fruit, and fresh thyme. This is a staff favorite!</i>		

## . COCKTAILS .



### EVERYDAY COCKTAILS

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#### GIN + JAM - 14

*Prairie gin, lemongrass syrup,  
housemade seasonal jam, lime  
substitute APD Gin for +2*

#### BARREL-AGED SAVILE ROW - 15

*earl grey-infused bourbon, contratto  
bitters, dolin sweet vermouth*

#### LA BODEGA ROSA\* - 15

*reposado tequila, mezcal, manzanilla,  
aperol, falernum, ginger, lime, grapefruit*

#### OFFSHORE ESPRESSO

#### MARTINI - 15

*vodka, Offshore espresso, Mr. Black coffee  
liquor, vanilla*

#### OAXACAN DEAD - 14

*Granja mezcal, contratto bitters,  
china-china amer*

#### PINA PALOMA - 14

*tequila blanco, lime, pineapple juice,  
grapefruit soda*

#### TAKEN FOR GRANATE\* - 15

*vodka, pomegranate, velvet falernum,  
sumac, lime, mint*

#### TALULA'S MILK PUNCH - 15

*dark rum, cognac, oat milk,  
coconut creme, agave, tahini,  
chocolate bitters*

#### SANGRIA ROSSO\* - 12

*red wine, orange & elderflower liqueur,  
orgeat, lemon, cognac, seasonal fruit*

#### GINGER HOT TODDY - 14

*Misunderstood Ginger spiced whiskey,  
lemon, honey, ginger, chamomile tea*

#### RAMONA BLOOD

#### ORANGE SPRITZ CAN - 12

*sparkling, organic Sicilian Zibibbo wine  
mixed with organic blood orange juice*

\* CONTAINS NUTS OR OTHER ALLERGENS  
ASK YOUR SERVER FOR MORE DETAILS

### MOCKTAILS

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ALL MOCKTAILS CONTAIN LESS THAN 0.5% ABV

#### VIRGIN GIN & JAM - 14

*A new twist on an old favorite!  
CleanCo Clean G gin alternative, lemongrass syrup,  
housemade seasonal jam, lime*

#### ST. AGRESTIS PHONY NEGRONI - 12

*nuanced juniper, citrus, and floral notes with the same bitterness of the classic cocktail*

. LIQUOR .

1.5 oz | 2.0 oz

VODKA

ALB Vodka 10 | 12  
Tito's Vodka 12 | 13  
Asbury Park Distilling Co. Vodka 12 | 13  
Grey Goose Vodka 13 | 14

GIN

Prairie Organic Gin 10 | 12  
Asbury Park Distilling Co. Gin 10 | 12  
Asbury Park Barrel Finished Gin 13 | 15  
Greenhook Dry Gin 12 | 14  
Greenhook Old Tom Gin 12 | 14  
Beefeater Gin 12 | 14  
Drumshambo Green Tea Gin 12 | 14  
Hendricks Gin 14 | 16

TEQUILA

Bribon Blanco 10 | 12  
Bribon Reposado 10 | 12  
Astral Blanco 10 | 12  
Casamigos 16 | 18  
Casamigos Reposado 17 | 19  
El Tesoro Blanco 16 | 18  
El Tesoro Reposado 17 | 21  
Organic 123 Anejo 20 | 24  
Clase Azul Blanco 34 | 42  
Clase Azul Reposado 36 | 45

MEZCAL

Granja Mezcal 10 | 12  
Illegal Reposado Mezcal 10 | 12  
Del Maguey San Luis Del Rio 16 | 20  
Del Maguey Chichicapa 16 | 20  
Nuestra Soledad Ejutla 14 | 16  
Nuestra Soledad San Baltazar 14 | 16  
La Medida Arroqueño 25 | 30  
El Jolgorio Madrecuixe 30 | 40

RUM

El Dorado 5 yr Old Rum 10 | 12  
Wray & Nephew 10 | 12  
Goslings 10 | 12  
El Dorado 12yr Old Rum 12 | 14  
Appleton Estate 8 yr. Rum 12 | 14  
Plantation Pineapple Rum 12 | 14  
Suyo No. 2 Pisco 14 | 16

BOURBON

Four Roses Yellow Label 10 | 12  
Misunderstood Ginger Whiskey 10 | 12  
Elijah Craig 12 yr 12 | 14  
Penelope Four Grain 12 | 14  
Larceny 12 | 14  
FEW Straight American Whiskey 12 | 14  
Russels Reserve 10 yr 12 | 14  
Asbury Double Barrel Bourbon 12 | 14  
Four Roses Single Barrel 13 | 15  
Henry McKennan Single Barrel 14 | 16  
Angel's Envy 14 | 16

RYE

Old Overholt Rye 10 | 12  
FEW Rye 10 | 12  
George Dickel Rye 10 | 12  
Pinhook Rye 10 | 12  
Whistle Pig 10 Year Rye 20 | 25

SCOTCH & SINGLE MALT

Dewars White Label 10 | 12  
Great King Glasgow Blended Scotch 11 | 13  
Glenmorangie 10 yr 14 | 16  
Laphroaig 10 yr 15 | 17  
Glenfiddich Solera 15 17 | 19  
McCallan 12yr 20 | 22  
Ardbeg 10yr 22 | 24  
Balvenie Caribbean 14 yr 25 | 30



CORDIALS - APERTIFS - AMAROS .

2 oz Pour

Grand Marnier	14	Amaro Nonino	15
Vicario Nocino	12	Averna	12
Disaronno Amaretto	12	Aperol	8
Lazzaroni Sambuca	12	Campari	10
Pierre Ferrand Cognac	14	Contratto Bitters	8
Vieux Carre Absinthe	12	Cynar	8
Asbury Park Lemoncello	10	Veccio Amaro Del Capo	8
Artigiano Guiseppe Grappa	10	Cardamaro	8
Almacenista Amontillado Sherry	12	China China Amer	14
Graham's Six Grapes Reserve Port	10	Fernet Branca	12

. TASTING FLIGHTS .

Three 1 oz Pours

MEZCAL FLIGHT - 22

*Granja Nomada - slight smoke, floral, citrus*

*Del Maguey Chichicapa - smoke, chocolate, mint*

*Ilegal Reposado Mezcal - clove, toffee, vanilla*

AMARO FLIGHT - 18

*Amaro Del Capo - light, floral, spice*

*Controtto Bitters - gentian, rhubarb, beet*

*Cynar 70 - vegital, nutty, cinnamon*

WHISKEY FLIGHT - 24

*Russels Reserve 10 yr - spicy, vanilla, cacao*

*Whistle Pig - baking spice, pepper, oak*

*Glasgow Blend - peat, biscuits, citrus*



.SOFT DRINKS, TEA, AND COFFEE.

OFFSHORE COFFEE

- Espresso - 3 . 5
- Americano - 3 . 5
- Drip Coffee - 3 . 5
- Cappuccino - 5
- Cold Brew - 6

ART OF TEA

- Loose Leaf Tea - 3
  - earl grey creme, classic black,*
  - egyptian chamomile, pacific coast mint,*
  - white coconut creme, green pomegranate,*
  - caramelized pear*

BRUNCH COCKTAILS

*\*served Saturday & Sunday mornings only\**

- S&S SPRITZ - 10
  - lambrusco, cardamaro, orange*

- MIMOSA - 6
  - bubbles, orange juice*
- BUILD YOUR OWN BUCKET - 30

COLD DRINKS

- Daily Shrub - 6
  - Shrubs are a refreshing blend of fruit,*
  - sugar and vinegar created during the*
  - colonial era to preserve fruit long after*
  - harvest. Like pickling, shrubs allow us*
  - to capture the essence of fresh fruit and*
  - extend the seasons.*
- Boylans Soda - 2 . 5
  - cola, diet cola, lemon-lime, ginger ale,*
  - root beer, lemonade*
- Shirley Temple - 5
  - housemade grenadine,*
  - boylan's lemon-lime soda*
- Turmeric Tonic - 6
  - turmeric, lemon, honey, cardamom*
- Gin & Jam Soda - 7
  - lemongrass syrup, lime juice,*
  - housemade seasonal jam, soda*

- CLASSIC BLOODY MARY - 12
  - ALB vodka, Talula's bloody mix,*
  - pickled jalapenos, horseradish,*
  - house pickles*

- WHITE RUSSIAN - 14
  - cold-brew, coffee liqueur, vodka,*
  - whipped cream, nutmeg*

. SWEET TOOTH .

AFFOGATO - 10 (gf, v+)

*housemade fennel ice cream, Offshore Coffee Co. espresso - 10  
w/ housemade rootbeer amaro - 14*

CHOCOLATE HAZLENUT BUDINO (gf, v+) - 10

*chocolate hazlenut pudding, rice crispies, v+ caramel, v+ whipped cream*

TRES LECHES CAKE - 12

*olive oil sponge cake, vanilla marscapone whip, grapefruit curd, bruleed grapefruit*

DATE CAKE - 12

*butterscotch sauce, cinnamon whip*

COOKIE SMASH - 14

*two warm housemade cookies, salted caramel,  
cold fudge, sea salt, housemade vanilla ice cream (v+ opt'l)*

HOUSEMADE ICE CREAM - 9

*ask your server for our current selection*



