

## COCKTAILS

<b>Jamaican Smash</b> Myer's dark rum, housemade simple syrup, muddled basil, muddled lime	\$14
<b>Cucumber Champagne Cooler</b> Piper-Sonoma Brut NV, muddled cucumber, housemade simple syrup, muddled mint leaves	\$14
<b>Knob Creek Rye Old Fashioned</b> Knob Creek Rye, housemade simple syrup, orange bitters	\$16
<b>Crowned Jewel Mule</b> Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice	\$16
<b>Margarita</b> Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup	\$16
<b>French 75</b> The Botanist 1stlay dry gin, fresh lemon juice, housemade simple syrup, Piper Sonoma Brut NV	\$18
<b>Boulvardier</b> Four Roses bourbon, Campari, M&R sweet vermouth	\$18
<b>Espresso Martini</b> Tito's Handmade vodka, coffee liqueur, espresso, housemade simple syrup, optional creamer	\$18

## BEERS

<b>DRAFT</b>	
<b>Michelob Ultra</b>	\$8
<b>Laguna Beach 1000 Steps IPA</b>	\$8
<b>Fat Tire</b>	\$12
<b>Schrimshaw Pilsner</b>	\$12
<b>Wind &amp; Sea Wheat</b>	\$12
<b>Red Trolley Ale</b>	\$12
<b>Mosaic Session IPA</b>	\$12
<b>Modelo Negra</b>	\$12
<b>BOTTLED</b>	
<b>Bud Light</b>	\$7
<b>Coors Light</b>	\$7
<b>Heineken</b>	\$8
<b>Samuel Adams Boston Lager</b>	\$8
<b>Lagunitas IPA</b>	\$8
<b>Stella Artois</b>	\$8
<b>Blue Moon Belgian White</b>	\$8
<b>Heineken 0.0</b>	\$8
<b>BEYOND BEER</b>	
<b>Angry Orchard Hard Cider</b>	\$8
<b>White Claw Hard Seltzer</b>	\$8

## ZERO PROOF

<b>Garden &amp; Ginger</b> <i>(non-alcoholic)</i> Seedlip Garden 108, Fever-Tree ginger ale, fresh rosemary	\$14
<b>Cucumber Gimlet</b> <i>(non-alcoholic)</i> Fresh lime juice, muddled fresh cucumber, housemade simple syrup, Fever-Tree club soda	\$12
<b>Cranberry Refresher</b> <i>(non-alcoholic)</i> Cranberry juice, pomegranate, fresh lime juice, fresh orange juice, Fever-Tree ginger ale	\$12

## WINES

<b>WHITES</b>		Glass   Bottle
<b>S.A. Prun Essence Riesling</b> 🍷	\$15   \$58	
<b>Domaine Louis Moreau Chablis</b> Chablis, France	\$22   \$86	
<b>Masi Masianco, Friuli D.O.C.</b> Venezia, Italy	\$12   \$46	
<b>Emmolo Sauvignon Blanc</b> Napa/Solano, California	\$14   \$54	
<b>Kim Crawford Sauvignon Blanc</b> Marlborough, New Zealand	\$15   \$58	
<b>30 Degrees Chardonnay</b> 🍷	\$10   \$38	
<b>Sea Sun by Wagner Chardonnay</b> California	\$12   \$46	
<b>Stag's Leap Hands of Time Chardonnay</b> 🍷 California	\$14   \$54	
<b>BUBBLES &amp; ROSÉS</b>		
<b>LaMarca Prosecco (split)</b> Prosecco, Italy	\$9   \$34	
<b>Piper Sonoma Brut NV</b> 🍷 Sonoma County, California	\$14   \$54	
<b>Côtes des Roses Rosé</b> Languedoc, France	\$15   \$58	
<b>REDS</b>		
<b>Meiomi Pinot Noir</b> California	\$15   \$58	
<b>Murphy-Goode Red Blend</b> California	\$16   \$62	
<b>Banfi Centine Toscana IGT Red Blend</b> 🍷 Tuscany, Italy	\$15   \$58	
<b>Decoy by Duckhorn Merlot</b> California	\$15   \$58	
<b>30 Degrees Cabernet Sauvignon</b> 🍷	\$12   \$46	
<b>Paso Robles, California</b>		
<b>Starmont Cabernet Sauvignon</b> 🍷 North Coast, California	\$21   \$82	
<b>Louis M. Martini Cabernet Sauvignon</b> 🍷 California	\$14   \$54	



Organic



Certified Sustainable



Vegan