

DRAFT BEER

Stella Artois Lager, Belgium 5.0 abv | 6.50
Otra Ves, Sierra Nevada Gose, Chico 4.5 abv | 6.50
Lagunitas IPA, Petaluma 6.2 abv | 6.00
Space Dust, Elysian Double IPA, Washington 8.2 abv | 9.00
Death & Taxes Moonlight Black Lager, Santa Rosa 5 abv | 7.00
Rich Mahogany, Altamont Red Ale, Livermore 6.0 abv | 7.00
Rotating Draft See Server | MP

BOTTLED BEER

Urquell Pilsner, Czech Republic 4.4 abv | 6.00
Heineken, Euro Pale Lager 5.0 abv | 6.00
Sierra Nevada, Pale Ale 5.6 abv | 6.00
Einstock, Icelandic White Ale, 5.2 abv | 7.00
Chimay Red, Dubbel 7.00 abv | 12.00
Breaking Bud, IPA, 8.0 abv | 16.00 22 oz
Mischief, Hopped Belgian Ale, 8.0 abv | 18.00 750ml
Curieux, Boubon Tripple Ale 11.0 abv | 34.00 750ml
Umbrix Mike Hess Imperial Stout, San Diego 10.2 abv | 17.00

SOFT DRINKS

Coke, Diet Coke, Sprite | 3.00
Ice Tea, Lemonade, Arnold Palmer | 3.00
Craft Root Beer | 4.00
Craft Ginger Beer | 4.00
Fentiman's Rose Lemonade | 4.25
Fentiman's Mandarin Orange Jigger | 4.25
San Pellegrino Limonata (Lemon) | 3.75
San Pellegrino Sparkling Spring Water | 7.50
Acqua Panna Natural Spring Water | 7.50



Libations

COCKTAILS

Old Fashioned | 13.50 Spirited / Bold
Mission Fig, Bitters, Orange Peel, Luxardo Cherry, 1776 Rye Whiskey

Whiskey Sour | 11 Spirited / Savory
Fresh Squeezed Lemon & Lime, Cane Sugar, Egg White, Four Roses

Classic Daiquiri | 11 Bright / Savory
Lime, Cane Sugar, Denizen Reserve Rum

Cucumber Gimlet | 12 Refreshing / Crisp
Fresh Lime, Soda, Re:Finde Cucumber Vodka, New Amsterdam Gin

The Duchess | 10 Sweet / Refreshing
Strawberry, Fresh Lemon, Re:Finde Cucumber Vodka, St. Germaine

Sidcar | 11 Bright / Bold
Fresh Lemon, Peach Bitters, Copper & Kings Apple Brandy

Negroni | 11 Spirited / Aromatic
Aperol, Grand Classico, Fords London Dry Gin

French 71 | 12 Refreshing / Savory
Blueberry, Rosewater, Brut, Juniper Berries, New Amsterdam Gin

Smoked Margarita | 12 Bright / Savory
Lime, Combier d'Orange, Centenario Tequila, Banhez Mezcal

Carpano Spritzer | 10 Herbaceous / Aromatic
Anitica Formula Sweet Vermouth, Soda, Lemon

WHITE WINE

Vueve De Vernay Sparkling Wine, France | 9.00

Crisp Pear and Green Apple, Lively Tart Finish

Château De Campugnet Rose, France | 8.50

Ripe Strawberry and Cherry, Semi Dry, Balanced Finish

Jekel Riesling, Monterey | 8.00

Apricots, Lemon, Peaches, Vanilla, Medium Dry

Lagaria Pinot Grigio, Italy | 8.00

Floral Aroma with Apricot and Pear, Medium-bodied

Ara Single Estate Sauvignon Blanc, New Zealand | 9.50

Green Apple, Mandarin Orange, Dry, Medium body

La Playa Chardonnay, Calchagua, Chile | 8.50

Pleasantly Fruit Forward, Bright Citrus, Un-Oaked

Carmonet Reserve Chardonnay, California | 12.5

Creamy Pear and Butterscotch with Tropical Fruit

RED WINE

Maggio Family Merlot, Lodi | 8.50

Blackberry, Cherry and Vanilla, Round Palate

Heritages Cotes Du Rhone, France | 11.00

Intense Fruit, Depth, Spiciness, Soft Roundfeel

OZV Old Vine Zinfandel, Lodi | 10.00

Plump Cherries, Blackberries and Earthy Spice

Cedar Brook Pinot Noir, Napa | 9.50

Fresh Red Berry and Soft Spice Rounded with Vanilla

Maggio Family Cabernet, Lodi | 10.00

Black Currant, Chocolate and Anise, Velvety Tannins

Cline Cashmere Blend, California | 12.00

Bold dark fruit, chocolate, black pepper and plum

Featured Wine By the Glass, See Server | M/P