

# COCKTAILS & BEERS



## BRAMBLE 14

GIN, ELDERFLOWER, CRÈME DE MÛRE  
BLACKBERRIES, LEMON

## ROSALINDA 14

TEQUILA, RASPBERRY, BLACKBERRY  
LEMON, LIME, GINGER BEER

## IRISH MAID 15

IRISH WHISKEY, ELDERFLOWER, CUCUMBER, LEMON

## EGG NOG 13\*\*\*\*

JAMAICAN RUM, BOURBON, COGNAC,  
MADEIRA, EGGS, CREAM

## STATE OF GRACE 14

VODKA, ELDERFLOWER, RASPBERRIES  
LEMON, LIME, ORANGE, CHAMPAGNE

## PENICILLIN 15

BLENDED SCOTCH, ISLAY SCOTCH  
HONEY, GINGER, LEMON

## SEASONAL MILK PUNCH 15

(Limited Quantities)

CLARIFIED MILK PUNCH

ASK YOUR BARTENDER/SERVER FOR  
TODAY'S SPECIAL

## JALISCO KNOCKOUT 15

CLARIFIED MILK PUNCH  
TEQUILA, HIBISCUS TEA, SPICES, STRAWBERRY  
PINEAPPLE, LEMON, MILK

## NON-ALCOHOLIC SMOOTH ARRANGEMENT 12

SEEDLIP GARDEN, CONDENSED MILK  
PASSIONFRUIT SYRUP, LIME

## MISSING EVIDENCE 12

SEEDLIP SPICE, DON'S MIX, VANILLA  
GUAVA, LIME

## BEERS ON TAP

DRAKE'S HEFEWEIZEN  
SCRIMSHAW PILSNER  
SCIENCE REASONS IPA  
JUICY VIBES HAZY IPA  
OLD NO. 38 STOUT (NITRO)  
LAGUNITAS HI-WESTIFIED STOUT (10oz.)  
(12%ABV)

## CANNED BEERS

FORT POINT YUZU KSA RADLER 9  
TREMOR LIGHT LAGER 8  
N/A BEER 8

## WINE/SPARKLING WINE

SEA SUN PINOT NOIR 12  
JOEL GOTT CABERNET SAUVIGNON 12  
MASON SAUVIGNON BLANC 12  
NAPA CELLARS CHARDONNAY 12  
SEAGLASS ROSÉ 12  
FAIRE LA FÊTE BRUT 12  
STERLING PROSECCO 13



Due to the DROUGHT, Water will only be served UPON REQUEST.

# FOOD MENU

## CREAM CHEESE BREAD 11 VG\*

Cream Cheese stuffed Olive Bread with Butter & Garlic, Herbs

## PORK BELLY & PAPAYA MUSUBI 10\*\*\*\*

Roasted Pork Belly, Turmeric Rice, Papaya, Musubi Sauce

## SPICY BEET & CUCUMBER SALAD 8 V\* VG\*\*GF\*\*\*

Beets, Persian Cucumber, Arugula, Crispy Garlic & Quinoa Scallions, Chili Paste, Miso & Soy Vinaigrette Dressing

## STUFFED AVOCADO 15 VG\* V\*- Without Cheese

Whole Avocado on a Bed of Mixed Greens  
Olive Bataard Crostini, Olive Tapenade, Scallions, Pasilla Chili  
Oregano Oil, Parmesan, Lemon Zest, Olive Oil, Crispy Garlic

## BURRATA 15\*\*\*\* VG\* Without Bacon

Bacon, Butternut Squash Pureé, Pepita-Pecan Crunch  
3-Year Aged Balsamic, Scallions

## KOJI MISO SHISHITO PEPPERS 13 VG\*

Lime, Creme Fraîche, Koji & Red Miso, Sesame Seeds

## ROASTED MARBLE POTATOES 13 VG\* V\* - No cream or cheese

Parmesan, Crème Fraîche, Chimichurri sauce

## CREME BRÛLÉE 9

Grand Marnier Creme Brûlée

\*V-Vegan,\*\* VG-Vegetarian,\*\*\*GF-Gluten Free

## 55 TIKI TACOS 13\*\*\*\*

Pork Shoulder, Tropical Pico de Gallo, Guacamole Salsa

## MAC N CHEESE 12 VG\*\*

Swiss, Cheddar, Parmesan, Panko Bread Crumbs, Herbs

## CHICKEN TSUKUNE 12\*\*\*\*

Chicken Meatballs, Sweet Potato Purée  
Ginger-Soy Glaze, Scallions

## BAY SHRIMP ROLL \*\* 15\*\*\*\*

Old Bay Seasoned Shrimp, Dill, Parsley, Celery, Lemon Juice  
Scallions, Yuzu Kosho Aioli. Served on a Sweet Roll

## PORK BELLY SLIDERS 15\*\*\*\*

Cured and Slow Roasted Pork Belly  
Apple Butter, Jalapeño Aioli, Beet Pickled Cucumber, Mixed Greens  
Served on Sweet Baby Buns

## BEER BRAISED BABY BACK RIBS 16\*\*\*\*

Apple Cider Vinegar, Brown Sugar & Beer-Braised Baby Back Ribs  
Toasted Seeds, Herbs

## PINEAPPLE TERIYAKI BURGER (8 oz.) 19\*\*\*\*

Black Garlic Bourbon Bacon Jam, Cheddar Cheese  
Lettuce, Tomato, Pickle, Balsamic Onions & Dijon Aioli.  
Served A la Carte.

\*\*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



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