

COCKTAILS • 12

FABLE OF BEES gin, ginger & turmeric, local honey, chia seeds

PIÑA MARIÑA white rum, Kalani coconut, pineapple de Caribbean, citrus, coconut foam

HARVEST MOON vodka, confit pear, fall spices, st. george spiced pear, vanilla bean, citrus

DON JUAN tequila, mezcal, cucumber juice, agave, chili tincture

EAST INDIA gin, yellow chartreuse, chai, lemon

VELVET UNDERGROUND bourbon, banana tea syrup, black walnut bitters, candied walnut

SKINNY DIP tequila blanco, watermelon, port, lemon, ipa

DORSEY SOUR bourbon, pineapple, lime, cayenne, pinot noir

EARLY CURFEW rye whiskey, cognac, port reduction, peppercorn tincture

MARTINIS • 13

THE VESPER gin, vodka, lillet blanc, twist

THE GIBSON gin *or* vodka dry vermouth, sea salt, orange bitters

PROVOCATEUR'S PUNCH

Vodka, Brut Rosé,
Aperol, Passion Fruit,
Rosemary
65

HAPPY
HOUR

TUESDAY-FRIDAY
4:30PM - 6:00PM

\$1 OYSTERS

ALL DAY

Frosé

leisure in a glass

vodka, rosé
watermelon, lemon

WINE & BEER

SPARKLING

BRUT

Charles Lafitte, France NV 12/44

BRUT ROSÉ

étoile, North Coast NV 17/64

ROSÉ

ROSÉ OF SYRAH/MOURVÈDRE

Jean-Luc Colombo "Cape Bleue"
Provence, France 2016 11/40

WHITE

SAUVIGNON BLANC

Quivira, Sonoma County 2017 11/40

ALBARIÑO

Vionta
D.O. Rias Baixas, Spain 2016 11/40

CHARDONNAY

Anaba, Sonoma County 2015 16/60

RED

PINOT NOIR J Christopher "J.J"

Willamette Valley, Oregon 2015 16/60

CAMAY Domaine de Fa "En Besset"

Beaujolais, France 2016 12/44

CABERNET SAUVIGNON

Buehler Vineyards, Napa Valley 2015 13/48

BORDEAUX BLEND

Franciscan Magnificat, Napa Valley 2015 18/68

BOTTLED BEER

PILSNER sudwerk, "people's" 12oz 6

IPA sculpin, "grapefruit" 12oz 8

IPA firestone, "easy jack" 12oz 7

LAGER anchorsteam,
"los gigantes" 12oz 6

STOUT modern times
"black house" 16oz 9

SAISON brasserie
dupont 750ml 26

FARMHOUSE BLONDE lost abbey
"devotion" 12oz 9

BELGIUM SOUR "duchess de
bourgogne" 330ml 16

HARD APPLE CIDER
golden state, "mighty dry" 16oz 9

