

COCKTAILS

THE LOYAL MARTINI	19
Choice of Gin or Vodka, French Vermouth, Buffet	
CHAMPAGNE COCKTAIL FOR TWO	65
Veuve Clicquot half bottle, Courvoisier VS, Accoutrements	
RED EYE	15
Cold Brew Liqueur, Chocolate Bitters, Bubbles	
LAST WORD	18
Gin, Green Chartreuse, Maraschino, Lime	
MILKY WAY	16
Tequila, Milk Punch, Bergamot, House Bitters	
THE SPICY COMARE	18
Tequila, Thai Chili, Bell Pepper	
BLOODY SUNDAY SET	17
Choice of Vodka or Tequila, House Mix, Tecate, Buffet	
HEY BRUH '19 (ON TAP)	16
Vodka, House Aloe Vera Soda	

PUNCH BRUNCH (SERVES FOUR)

SPICY MIMOSA	15/48
Thai Chilies, Fresh Orange	
PEAR DAIQUIRI	16/52
Rum Blend, Pear, Lime	

JUICES

SWEET GREENS	9
CUCUMBER AND DILL LEMONADE	9
TOMATO TAMARIND	9
BEET, APPLE, & GINGER	9

Head Bartender: Matthew Kruger

WINE & BEER

SPARKLING

BRUT Ayala “Majeur” Champagne, France NV 20

BRUT ROSÉ Domaine Bousquet, Argentina, NV 17

ROSÉ

GRENACHE Domaine Lafond, Tavel, France ‘17 17

HONDARRABI ZURI “Antxiola”, Getariako Txakolina, Spain ‘18 16

WHITE

SAUVIGNON BLANC Laporte “Le Bouquet” Sancerre ‘17 18

RIESLING Pierre Sparr, Alsace, France ‘16 15

PINOT GRIGIO Castelfeder, Alto Adige, Italy ‘15 18

PINOT GRIS Ponzi, Willamette Valley, Oregon ‘16 16

CHARDONNAY Bishop’s Peak, Central Coast, California ‘17 19

RED

PINOT NOIR Folly Of The Beast, Central Coast, California ‘16 19

SYRAH Xavier Vins, Cotes Du Rhone, France ‘16 14

SANGIOVESE D. Cinelli Colombini, Tuscany, Italy ‘16 17

GRENACHE La Cabotte “Colline” Cotes Du Rhone, France ‘17 16

CABERNET SAUVIGNON Whitehall Lane “Tre Leoni” Napa ‘16 19

TAP

PALE LAGER Menabrea, IT 9

WHEAT BEER Allagash, USA 10

IPA Firestone, USA 9

BOTTLE

PORTER Black Duck, USA 9

LIGHT Heineken, NL 7

LAGER Tecate, MX 7