

Bar Menu

WINE

glass / bottle

red

- BULL BY THE HORNS

cabernet sauvignon – CA

12 / 40
- CRU WINERY

pinot noir – CA

7 / 32
- BELLE GLOS

pinot noir – CA

48

white

- LOVEBLOCK

sauvignon blanc – NZ

12 / 48
- BRASSFIELD ESTATE

sauvignon blanc – CA

7 / 28
- THE CALLING

chardonnay – CA

9 / 32
- BELLE GLOS

rosé – CA

9 / 32

sparkling

- AVISSI WINES

prosecco – IT

18
- G.H.MUMM

champagne – FR

55

COCKTAILS

- MARGARITA

tequila, lime juice, agave syrup

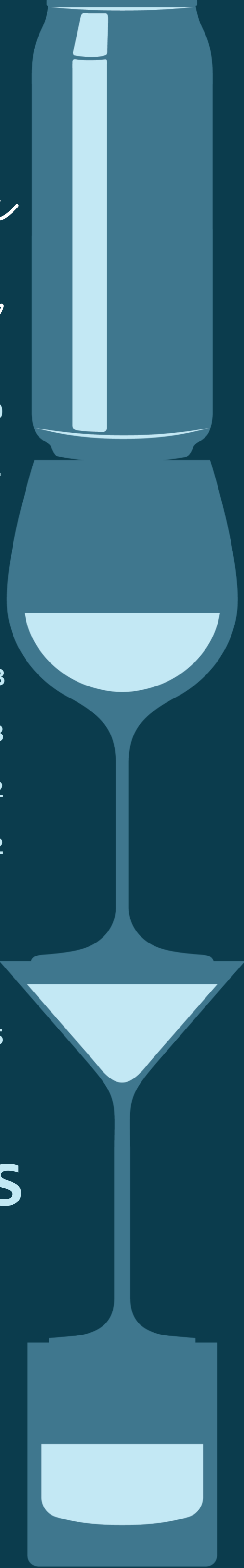
9
- MULE

your choice of spirit, lime juice, agave syrup, ginger beer

9
- ESPRESSO MARTINI

mr black coffee liqueur, tito’s vodka, kahlúa coffee liqueur, sightglass espresso

10



BEER

draft

- 7
- GOLDEN ROAD BLONDE
- CORONADO BREWERY IPA

tall boys

- 7
- ALESMITH DRY CIDER
- EL SEGUNDO BREWERY LAGER
- KONA BIG WAVE PALE ALE
- FIGUEROA MOUNTAIN GUAVA IPA
- ELYSIAN BREWING IPA
- ALESMITH TROPICAL IPA

short cans

- 5
- ATHLETIC BREWING LAGER (NA)
- SAPPORO LAGER
- MODELO LAGER
- GOLDEN ROAD BELGIAN WHITE
- FIGUEROA MOUNTAIN HOPPY IPA
- SIERRA NEVADA HAZY IPA
- MODERN TIMES HAZY IPA

SEASONAL

- PIÑA PALOMA

arette reposado tequila, grapefruit juice, pineapple juice, lime juice, agave syrup, salt rim

10
- WATERMELON MARGARITA

arette reposado tequila, lime juice, watermelon juice, agave, rose crystals

10
- BOURBON PEACH ICED TEA

buffalo trace bourbon, black tea, peach syrup

10
- LAVENDER LEMONADE

tito’s vodka, lemonade, lavender syrup, dehydrated lemon wheel garnish

9