



## BAR MENU

### **CAESAR SALAD 21**

*espelette garlic croûtons, radish,  
parmigiana reggiano*

### **WEDGE SALAD 22**

*baby iceberg lettuce, applewood smoked bacon,  
oven roasted cherry tomatoes, pickled red onions,  
bleu cheese dressing*

### **FRENCH ONION SOUP 21**

*gruyère & comte gratinée, sourdough croûton*

### **CITRUS CURED HAMACHI 29**

*charred avocado, crispy rice crackers, ninja radish,  
shiso ponzu*

### **DUNGENESS CRAB FRIED RICE 26**

*jasmine rice, sugar snap peas, pineapple, carrots,  
shitake mushrooms, fried egg, crunchy garlic*

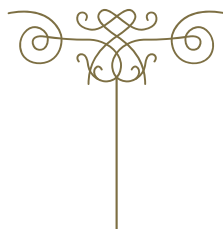
### **STEAK FRITES 55**

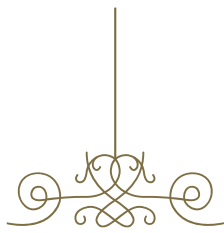
*USDA prime hanger steak 8oz, french fries,  
bernaise sauce*

### **TRUFFLE PARMESAN FRIES 19**

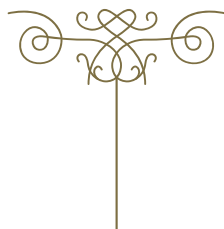
### **BRUSSELS SPROUTS 13**

### **LOBSTER MAC AND CHEESE 26**





# SPIRITS LIST





## SIGNATURE SPIRITED

24

### **OAKED VESPER**

*ford's officer's reserve overproof gin, wheatly vodka, cocchi americano, dolin dry vermouth*

### **OAKED MANHATTAN**

*elijah craig small batch bourbon, elijah craig barrel proof bourbon, rittenhouse rye, carpano antica vermouth, angostura bitters*

## SPECIALTY COCKTAILS

22

### **MINT WHEEL**

*botanist gin, mint, cucumber, sparkling, absinthe spray*

### **CHERRY CANE**

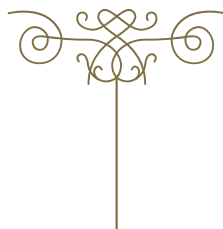
*cachaça, morlacco cherry, demerara, lime*

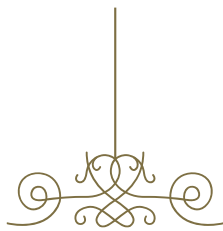
### **SEVILLE SPRITZ**

*st. george citrus vodka, aperol, prosecco, pernod spray, orange bitters*

### **YELLOW No. 7**

*siete leguas blanco tequila, yellow chartreuse, elderflower, lime, honey, orange*





## **ALCOHOL FREE ELIXIRS** **12**

### **ISLAND STYLE**

*coconut water, lime, house grenadine, mint*

### **CUCUMBER COOLER**

*cucumber, lime, mint, sparkling*

## **BEER BOTTLE** **11**

### **FIRESTONE 805**

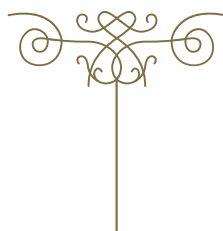
### **WEIHENSTEPHANER ORIGINAL LAGER**

### **FIGUEROA MOUNTAIN HOPPY POPPY**

### **ALLAGASH WHITE ALE**

### **DOWNTOWN BROWN'S BROWN ALE**

### **ST. PAULI GIRL N/A**





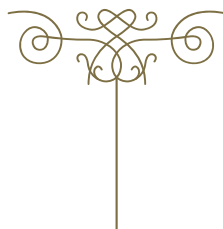
## WINE SELECTION

### SPARKLING AND CHAMPAGNE

- Prosecco, Bisol, "Jeio", 'Brut', Italy **16 / 78**
- Champagne, Moët & Chandon,  
"Imperial," Brut Réserve, Epernay **26 / 130**

### WHITE WINE

- Sauvignon Blanc, Grassini,  
Happy Canyon of Santa Barbara **19 / 74**
- Pinot Grigio, Terlato,  
Colli Orientali del Friuli, Italy **17 / 65**
- Chardonnay, Pence Ranch,  
Sta. Rita Hills, Santa Barbara **19 / 74**
- Chardonnay, Clos Pegase,  
'Mitsukos Vineyard', Carneros, Napa Valley **25 / 98**
- Roussanne, Stolpman Vineyards,  
Ballard Canyon, Santa Ynez Valley, Santa Barbara **16 / 62**
- Rosé, Vie Vite  
Cotes de Provence, France **17 / 65**

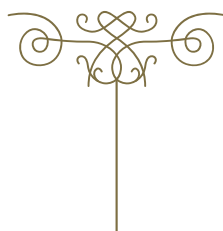




## WINE SELECTION

### RED WINE

- |                                                                                    |                 |
|------------------------------------------------------------------------------------|-----------------|
| Pinot Noir, Melville, 'Estate',<br>Sta. Rita Hills, Santa Barbara                  | <b>19 / 74</b>  |
| Pinot Noir, Scar of the Sea,<br>'Seven Leagues', Santa Maria Valley, Santa Barbara | <b>27 / 106</b> |
| Grenache, a Tribute to Grace,<br>Santa Barbara Highlands                           | <b>19 / 74</b>  |
| Bordeaux Blend, Chappellet,<br>"Mountain Cuvée", Napa Valley                       | <b>24 / 92</b>  |
| Cabernet Sauvignon, Daou Vineyards,<br>'Reserve', Paso Robles                      | <b>27 / 106</b> |
| Syrah Blend, Jonata by Matt Dees,<br>'Todos', Ballard Canyon, Santa Barbara        | <b>29 / 114</b> |



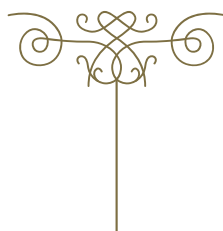


## **GIN**

<b>BOTANIST</b>	<b>17</b>
<b>BEEFEATER LONDON DRY</b>	<b>12</b>
<b>BOMBAY SAPPHIRE</b>	<b>19</b>
<b>CUTLER'S</b>	<b>19</b>
<b>HENDRICK'S</b>	<b>19</b>
<b>NOLET'S SILVER DRY</b>	<b>21</b>
<b>PLYMOUTH</b>	<b>14</b>
<b>TANQUERAY</b>	<b>20</b>

## **VODKA**

<b>ABSOLUT</b>	<b>17</b>
<b>ABSOLUT CITRON</b>	<b>17</b>
<b>BELVEDERE</b>	<b>19</b>
<b>CHOPIN (POTATO &amp; GF)</b>	<b>17</b>
<b>GREY GOOSE</b>	<b>19</b>
<b>HANGAR ONE MANDARIN BLOSSOM</b>	<b>20</b>
<b>KETEL ONE</b>	<b>19</b>
<b>ST. GEORGE'S CITRUS</b>	<b>10</b>
<b>TITO'S (GF)</b>	<b>18</b>

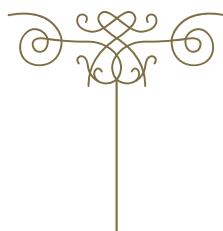






## TEQUILA & MEZCAL

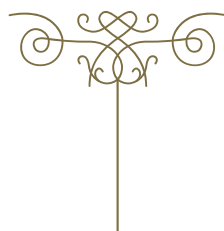
<b>DON JULIO 1942</b>	<b>48</b>
<b>DON JULIO ANEJO</b>	<b>24</b>
<b>DON JULIO BLANCO</b>	<b>19</b>
<b>DON JULIO REPOSADO</b>	<b>20</b>
<b>GRAN PATRON BURDEOS</b>	<b>95</b>
<b>GRAN PATRON PIEDRA</b>	<b>62</b>
<b>NOSOTROS REPOSADO</b>	<b>13</b>
<b>NOSOTROS ANEJO</b>	<b>15</b>
<b>PATRON ANEJO</b>	<b>24</b>
<b>PATRON SILVER</b>	<b>19</b>
<b>SAUZA SIGNATURE BLUE</b>	<b>17</b>
<b>VIDA</b>	<b>15</b>





## **BRANDY & COGNACS**

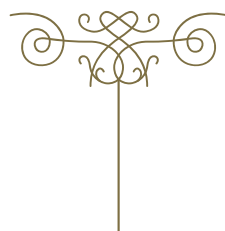
<b>BOULARD CALVADOS V.S.O.P.</b>	<b>20</b>
<b>HENNESSY V.S.O.P. ROSE IMPERIAL</b>	<b>22</b>
<b>HENNESSY X.O.</b>	<b>46</b>
<b>LAIRDS APPLE BRANDY</b>	<b>15</b>
<b>LOUIS XIII REMY MARTIN 2 OZ.</b>	<b>350</b>
<b>PAUL MASSON BRANDY</b>	<b>15</b>
<b>PEAR BRANDY CLEAR CREEK</b>	<b>11</b>
<b>REMY MARTIN 1738</b>	<b>25</b>
<b>REMY MARTIN V.S.O.P.</b>	<b>18</b>





## **RUM**

<b>BACARDI 8 YEAR</b>	<b>19</b>
<b>BACARDI LIGHT</b>	<b>17</b>
<b>CAPTAIN MORGAN</b>	<b>17</b>
<b>DENIZEN SILVER 3 YEAR</b>	<b>11</b>
<b>ENCANTO PISCO</b>	<b>18</b>
<b>MALIBU</b>	<b>10.5</b>
<b>MOUNT GAY</b>	<b>17</b>
<b>MYERS DARK</b>	<b>18</b>
<b>NOVO FOGO CACHACA</b>	<b>12</b>
<b>PYRAT X.O. RESERVE</b>	<b>20</b>
<b>RON ZACAPA 23 YEAR</b>	<b>19</b>
<b>STIGGINS' FANCY PLANTATION PINEAPPLE</b>	<b>12</b>





## **WHISKEY**

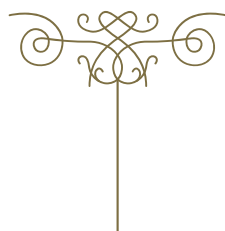
<b>ANGEL'S ENVY</b>	<b>26</b>
<b>BAKERS 7 YEAR</b>	<b>27</b>
<b>BUFFALO TRACE</b>	<b>19</b>
<b>BULLEIT BOURBON</b>	<b>16</b>
<b>BULLEIT RYE</b>	<b>18</b>
<b>CHARLES GOODNIGHT</b>	<b>15</b>
<b>ELIJAH CRAIG</b>	<b>11</b>
<b>FOUR ROSES SINGLE BARREL</b>	<b>23</b>
<b>HIBIKI HARMONY</b>	<b>25</b>
<b>JAMESON</b>	<b>17</b>
<b>JACK DANIELS</b>	<b>17</b>
<b>MAKER'S MARK</b>	<b>19</b>
<b>NIKKA COFFEE GRAIN</b>	<b>20</b>
<b>RED BREAST 12 YEAR</b>	<b>21</b>
<b>RITTENHOUSE RYE</b>	<b>10</b>
<b>SUNTORY TOKI</b>	<b>15</b>
<b>WHISTLEPIG RYE</b>	<b>17</b>
<b>WOODFORD SELECT BARREL RESERVE</b>	<b>19</b>

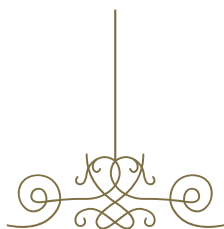




## SCOTCH

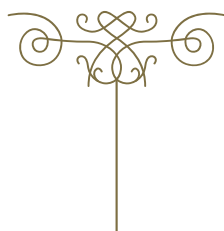
<b>BALVENIE 14 YEAR CARIBBEAN CASK</b>	<b>23</b>
<b>DEWAR'S WHITE LABEL</b>	<b>17</b>
<b>GLENMORANGIE ORIGINAL 10 YEAR</b>	<b>19</b>
<b>GLENKINCHIE</b>	<b>20</b>
<b>JOHNNIE WALKER BLACK</b>	<b>19</b>
<b>JOHNNIE WALKER BLUE</b>	<b>66</b>
<b>LAGAVULIN 16 YEAR</b>	<b>28</b>
<b>LAPHROAIG QUARTER CASK</b>	<b>25</b>
<b>MCCALLAN 12 YEAR</b>	<b>22</b>
<b>MCCALLAN 18 YEAR</b>	<b>58</b>
<b>MCCALLAN 25 YEAR</b>	<b>281</b>
<b>OBAN 14 YEAR</b>	<b>24</b>
<b>PORT CHARLOTTE</b>	<b>25</b>
<b>TALISKER 10 YEAR</b>	<b>20</b>
<b>TALISKER 18 YEAR</b>	<b>55</b>

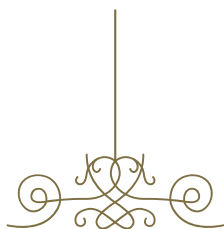




## **OTHER SPIRITS**

<b>AMARETTO LAZZARONI</b>	<b>12</b>
<b>APEROL</b>	<b>16</b>
<b>AVERNA AMARO</b>	<b>14</b>
<b>BAILEY'S</b>	<b>15</b>
<b>BENEDICTINE</b>	<b>15</b>
<b>CAMPARI</b>	<b>15</b>
<b>COINTREAU</b>	<b>15</b>
<b>DRAMBUIE</b>	<b>18</b>
<b>FERNET BRANCA</b>	<b>15</b>
<b>FRANGELICO</b>	<b>17</b>
<b>GRAND MARNIER</b>	<b>15</b>
<b>JADE NOUVELLE ABSINTHE SUPERIEURE</b>	<b>14</b>
<b>LEMONCELLO PALINI</b>	<b>12</b>
<b>MONTENEGRO AMARO ITALIANO</b>	<b>14</b>
<b>KAHLUA</b>	<b>15</b>
<b>PATRON XO CAFÉ</b>	<b>14</b>
<b>ST. GERMAINE ELDERFLOWER</b>	<b>15</b>
<b>SUZE</b>	<b>12</b>
<b>SAMBUCA LAZZARONI</b>	<b>12</b>





## **PORT & DESSERT WINE**

<b>ALVEAR MEDIUM DRY SHERRY</b>	<b>13</b>
<b>CASTELNAU DE SUDUIRAUT SAUTERNES</b>	<b>14</b>
<b>GRAHAM'S 10 YEAR</b>	<b>14</b>
<b>GRAHAM'S 20 YEAR</b>	<b>17</b>
<b>GRAHAM'S 30 YEAR</b>	<b>26</b>
<b>GRAHAM'S 40 YEAR</b>	<b>35</b>
<b>KRACHER BEERENAUSLESE CUVEE</b>	<b>18</b>
<b>M. CHAPOUTIER BANYULS</b>	<b>17</b>
<b>RAMOS PINTO 20 YEAR</b>	<b>17</b>

