

COCKTAILS & WINE

seasonal cocktails

hummingbird tito's vodka, honey simple, lavender syrup, fresh lime, orange bitters, club soda	\$12.00
springtime squeeze stoli blueberry, lemon juice, simple syrup, triple sec, muddled blueberries, topped with blueberries and lemon zest sugar rim	\$13.00
lychee margarita 1800 silver tequila, lychee syrup, agave, fresh lime juice, triple sec	\$13.00
garden party empress gin, lemon juice, lavender syrup, mint leaves, prosecco	\$13.00
arnie p par-tea basil hayden bourbon, earl grey infused simple syrup, walnut bitters, lemon twist	\$14.00

rosé & others

rosé apothic	\$10.00 (gl) \$33.00 (btl)
prosecco split la marca, doc italy	\$11.00 (btl)

white wines

crisp & bright	
pinot grigio canyon road, california	\$7.00 (gl) \$22.00 (btl)
pinot grigio ecco domani, italy	\$9.00 (gl) \$28.00 (btl)
sauvignon blanc starborough, marlborough new zealand	\$10.00 (gl) \$33.00 (btl)
smooth & balanced	
chardonnay canyon road, california	\$7.00 (gl) \$22.00 (btl)
chardonnay william hill, california	\$10.00 (gl) \$33.00 (btl)
white zinfandel canyon road, california	\$7.00 (gl) \$22.00 (btl)
aromatic & slightly sweet	
riesling relax, germany	\$10.00 (gl) \$31.00 (btl)
moscato mirassou, california	\$9.00 (gl) \$28.00 (btl)
elegant & full	
bordeaux blanc château ducasse	\$15.00 (gl) \$47.00 (btl)

house cocktails

fig bliss figenza fig vodka, st. germain, lemon & cranberry juice	\$13.00
paper crane makers mark bourbon, aperol, amaro nonino, fresh lemon juice, passion fruit syrup	\$13.00
element 72 hendrick's gin, lavender simple, lemon juice, prosecco	\$13.00
crimson sunset 1800 reposado, triple sec, fresh lime juice, blood orange juice, agave syrup	\$13.00
lychee martini grey goose vodka, lychee syrup	\$13.00
kiwi me softly hendrick's gin, st. germain elderflower liqueur, muddled kiwi, lime juice, simple syrup, club soda	\$14.00
ginger pear martini grey goose pear, ginger liquor and a splash of sour mix	\$14.00

red wines

light & smooth	
pinot noir mirassou, california	\$9.00 (gl) \$28.00 (btl)
pinot noir dough, oregon	\$11.00 (gl) \$35.00 (btl)
medium-bodied & balanced	
merlot canyon road, california	\$7.00 (gl) \$22.00 (btl)
montepulciano d'abruzzo masciarelli, abruzzo, italy	\$8.00 (gl) \$26.00 (btl)
côtes du rhône kermit lynch, southern rhône, france	\$10.00 (gl) \$33.00 (btl)
rich & full bodied	
malbec alamos, mendoza argentina	\$9.00 (gl) \$28.00 (btl)
cabernet sauvignon canyon road, california	\$7.00 (gl) \$22.00 (btl)
cabernet sauvignon josh cellars, california	\$11.00 (gl) \$35.00 (btl)
cabernet sauvignon louis martini, sonoma, california	\$12.00 (gl) \$38.00 (btl)
super tuscan brancaia tre, tuscanly italy	\$11.00 (gl) \$35.00 (btl)

sake

akashi tai junmai ginjo sparkling sake <i>light, elegant & effervescent 300 ml</i> • tasting notes: white peach, ripe banana, meyer lemon, honeydew • sparkling and citrusy finish and smooth, silky texture • served chilled from the bottle	300 ml \$27.00
moonstone asian pear sake <i>crisp, fruity & refreshing 300 ml</i> • tasting notes: ripe asian pear, honeydew melon, subtle pineapple • award-winning sake is known for its bright, clean aromatics and a luscious, slightly sweet profile • served chilled from bottle	300 ml \$15.00
house sake <i>smooth, mellow & well-rounded</i> • tasting notes: fresh melon, toasted rice, and a hint of honeysuckle with a dry, mellow finish • medium-bodied with a clean finish, featuring subtle sweetness and gentle earthy notes • served warm in a tokkuri	180 ml \$8.00

happy hour daily 3 - 6pm

\$3.50 beer

domestic draft or bottled beer
bud, bud light, coors light, miller light, michelob ultra & yuengling

\$5.00 drink specials

all well drinks

canned drinks

high noon, stateside, sun cruiser, surf side

house wine canyon road

pinot grigio, merlot, chardonnay, zinfandel, cabernet

\$6.00 cocktail drinks

berry blast
red berry vodka, lemonade

dirty shirley
vodka, lemon lime soda, grenadine

orange crush
orange vodka, triple sec, orange juice, lemon lime soda

\$8.00 sangria

red or white sangria

12 oz canned sangri served with ice and garnished with fruit

