



Drinks

MARGARITAS 12

CLASSIC MARGARITA

espolon blanco tequila, orange liqueur,
lime juice, agave syrup

FLAVORS:

jalapeño, coconut, blueberry-cinnamon,
mango, passion fruit

SPECIALTY COCKTAILS 14

ISLAND TIME

santa teresa 1796 rum, banana, cinnamon,
pineapple, lime, bitters

BESOS

casamigos blanco tequila, st-germain,
strawberry, basil, lemon

SIERRA NORTE

vida mezcal, aperol, pineapple, lemon

GOLDEN HOUR

bulleit rye, apricot, honey, lemon

FRENCH KISS

tito's handmade vodka, chambord, pineapple, prosecco

LIGHT & SUNNY

the botanist gin, st-germain, cucumber, lime

LIFE'S A PEACH

ketel one vodka, peach, lime, ginger beer

SOS

woodford reserve bourbon, passion fruit,
cinnamon, lemon, bitters

BOHEMIAN

bombay sapphire gin, st-germain, grapefruit, lime

SIDECAR

hennessy vs cognac, cointreau, lemon

COLD BREW OLD FASHIONED

basil hayden bourbon, cold brew syrup, bitters

Drinks

DRAFT BEERS

BUD LIGHT	8	SAM ADAMS SEASONAL	8
LAGUNITAS IPA	8	BIG SUR GOLDEN	8

BOTTLED BEERS

BUDWEISER	6	HEINEKEN	8
BUD LIGHT	6	LAGUNITAS IPA	8
COORS LIGHT	6	MODELO ESPECIAL	8
BLUE MOON	6	STELLA ARTOIS	8
ST. PAULI GIRL (NA)	6	CORONA EXTRA	8

WINES

SPARKLING

CAPOSALDO Prosecco, Italy 10/45

MÖET & CHANDON Rosé, California 75

MUMM Napa Brut, California 65

VEUVE CLICQUOT Brut, Champagne, France 110

WHITES & ROSÉ

FLEURS DE PRAIRIE Rosé, Provence, France 12/46

CA' BOLANI Pinot Grigio, Italy 10/38

SONOMA CUTRER Chardonnay, CA 14/54

QUILT Chardonnay, Napa, CA 16/62

GIRARD Sauvignon Blanc, Napa, CA 46

PASCAL JOLIVET Sancerre, France 68

REDS

ERATH Pinot Noir, Oregon 13/50

JOEL GOTT 815 Cabernet Sauvignon, CA 12/46

ALAMOS SELECCION Malbec, Argentina 9/34

CHALK HILL Pinot Noir, Sonoma Coast, CA 46

CLOS DE LOS SIETE Red Blend, Argentina 46

CAMPO VIEJA Reserva Tempranillo, Spain 34

RAVENSWOOD Zinfandel, Sonoma, CA 34

BENZIGER Merlot, Sonoma, CA 38

RODNEY STRONG Cabernet Sauvignon, CA 58



Eats

STRAWBERRY CHICKEN SALAD 15

salinas field mix, candied pecans, dried cherries, feta cheese, balsamic vinaigrette

CALAMARI FRITTO 12

banana peppers, horseradish sauce

PULLED PORK SLIDERS 13

smothered in bbq sauce, crispy red onions

SAMBAL SHRIMP 14

garlic, sambal, sweet chili, white wine, lime butter

HOT CHICKEN WINGS 15

blackberry hot sauce, celery sticks, blue cheese

BAVARIAN PRETZEL 10

pale ale honey mustard

GILROY GARLIC FRIES 8

parmesan cheese, chipotle ketchup

SWEETS

FLOURLESS CHOCOLATE TORTE 9

raspberry coulis

KEY LIME PIE 9

kiwi sauce

Before placing your order, please inform your server if anyone in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Happy Hour

HAPPY HOUR

4-6pm daily

RED SANGRIA 5

red wine, cointreau, seasonal berries, cinnamon

WHITE PEACH SANGRIA 5

white wine, peach, fresh basil, citrus, ginger

DRAFT BEER 5

HOUSE WINE 5

HOT CHICKEN WINGS 11

blackberry hot sauce, celery sticks, blue cheese

GILROY GARLIC FRIES 6

parmesan cheese, chipotle ketchup

BAVARIAN PRETZEL 8

pale ale honey mustard

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