



SIGNATURE COCKTAILS
MIXOLOGISTS
CARLOS PRECIADO & GABRIEL MENDOZA

OG Fashion 13

A Grand-Old Fashion featuring Old Grand Dad 100 proof bottled in bond straight bourbon whiskey. Notes of warm spice leads the charge, followed by sweet caramel, vanilla, and hint of burnt oak.
OLD GRAND DAD 100, RAW SIMPLE SYRUP, ARMARENA CHERRY & ORANGE, ANGOSTURA BITTERS

Vieux Elysée 15

A classic variation on a Vieux Carre. Like the original you are met with citrus on the nose, rye whiskey which gives it a strong spice, cognac adding fruit notes with honey and lastly rounded by the floral spiced sweetness of Chartreuse.

RITTENHOUSE RYE, PIERRE FERAND COGNAC, LILLET BLANC, DOM BENECTINE, ANGOSTURA, PEYCHAUDS

Stone & Sage 13

Sweet with a little spice!

A refreshing peach cocktail with hints of serrano and fresh sage.
VODKA, PEACH, SERRANO & SAGE SYRUP, FRESH SQUEEZED LEMON JUICE, RHUBARB BITTERS

La Rosita 18

A Modern Classic by a famous bartender Brian Regan. A bittersweet Tequila cocktail much like a negroni. A balance of dry, sweet, caramel finishing with the clean vegetal aromas of the Anejo.

DON JULIO ANEJO, CAMPARI, LILLET ROUGE, DOLIN DRY VERMOUTH

The Green Lady 13

A savory Gin Gimlet featuring crisp green notes of citrus and herb balanced with the honeyed floral essence of Yellow Chartreuse.
LONDON DRY GIN, YELLOW CHARTREUSE, FRESH LIME, AGAVE SYRUP, BASIL LEAVES

Something About Kelly 13

A delightful aromatic vodka cocktail with savory citrus notes layered with a light and fragrant rosemary infused mezcal spritz. Interestingly captivating and refreshing, just like Kelly.
VODKA, ST. GERMAIN ELDERFLOWER, FRESH GRAPFRUIT & LIME, ROSEMARY & MEZCAL SPRITZ

Triple Crown 15

Inspired by two classics, The Sidecar & Brown Derby. A Refreshing cocktail fine and balanced with Rye and Cognac. Spice on the lead, tart on its heels and smooth at the finish.
MICHTERS RYE, PIERRE FERRAND COGNAC, FRESH LEMON MONTENEGRO AMARO, GRAPEFRUIT & HONEY

Singapore Sling 13

A Classic Gin Cocktail dating back to the 1930's, is said to have been created by a bartender at Singapore's Raffles Hotel. This recipe gives a balanced mixture of citrus, cherry, and spiced flavors.
LONDON DRY GIN, FRESH LIME, CHERRY HEERING, COINTREAU, ANGOSTURA BITTERS

Barrel Aged Green Point 15

A Riff on the Classic Manhattan
MICHTERS RYE, CARPANO ANTICA SWEET VERMOUTH, YELLOW CHARTREUSE, ORANGE AND ANGOSTURA BITTERS

**CHECK OUT THE MANHATTEN
FLIGHT ON THE BACK!!!**

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."



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Manhattan Flight 26

Experience the world through a Manhattan Tasting. A classic cocktail consisting of Whiskey, Sweet Vermouth and Bitters. In this flight each Manhattan's only variant is sweet vermouth which will showcase the subtle and unique flavor profile of each region and its maker.

MICHTERS KENTUCKY STRAIGHT BOURBON TAKES A FLIGHT AROUND THE WORLD WITH...

CARPANO ANTICA VERMOUTH *(Milano, Italy)*

A slightly bitter vermouth with floral notes. A composition of citrus, cherries, mint, vanilla, raisins, and root beer are among the many flavors that play with the palate. Tastes great on the rocks but also in a Negroni.

DOLIN ROUGE VERMOUTH DE CHAMBERY *(Chambery, France)*

From its start in 1821, Dolin Vermouth de Chambery has been the benchmark for fine French Vermouth. Dolin Rouge imparts lovely spicy notes amid its light and fresh profile. Tempered by aromas of almond, citrus, cinnamon, tobacco, oregano, and hyssop notes.

LO-FI APERITIF SWEET VERMOUTH *(Napa, CA)*

Aromatic, layered, and full of spice. Bright on the front with hints of rhubarb, cocoa, and vanilla. Its sweet, creamy finish is balanced out by oak and pleasing bitter notes from gentian root and orange oil bitters. Made with citrus fruits, ginger, exotic flowers, and spices.

Beer

North Coast Brewing "Scrimshaw" Pilsner 4.5%
(Fort Bragg, CA) 12oz 7

Coronado Brewing "Orange Ave. Wit" Wheat Beer 5.2%
(San Diego, CA) 12oz 7.5

North Coast Brewing "Stellar" IPA 6.5%
(Fort Bragg, CA) 12oz 7

Coronado Brewing "Weekend Vibes" IPA 6.8%
(San Diego, CA) 16oz 8.5

Chimay "Grand Reserve" Belgium Ale 9.0%
(Belgium) 12oz 11

After Dinner Drinks

Monte Bianco 13

A snowy mountain treat featuring vanilla ice cream, white chocolate, and bright mint finish.

VODKA, BAILEYS, GODIVA WHITE CHOCOLATE, FERNET BRANCA, VANILLA ICE CREAM

Espresso Martini 13

An espresso cocktail served up in a martini glass.
Great way to end the night!

ESPRESSO, VODKA, KAHLUA, AVERNA, WALNUT BITTERS

Taylor Fladgate 10-Year-Old Tawny Port (Portugal) 11/60
Chateau Laribotte 2013 Sauternes (France) 11/42

Sweets

Chef Tommy's Warm Bread Pudding 11
Warm praline sauce, house whipped cream

The Capn's Peanut Butter Pie 11
House whipped cream, caramel & chocolate

Chocolate Espresso Cake 10
Our version of a flourless chocolate cake



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