



## SIGNATURE COCKTAILS

BAR DIRECTOR **GABRIEL MENDOZA**  
MIXOLOGISTS  
**KASSIDY NEARY & JOSELYN HUERTA**

### OG Fashion 14

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, LUXARDO CHERRY & ORANGE, ANGOSTURA BITTERS**

### Stone & Sage 14

Sweet with a little spice!  
A refreshing peach cocktail with hints of serrano and fresh sage.  
**VODKA, PEACH, SERRANO & SAGE SYRUP, LEMON, RHUBARB**

### Summers End 14

A delightful cocktail, leading with bright citrus and floral notes. Remember the summer while enjoying this cocktail.  
**HENDRICKS GIN, YELLOW CHARTREUSE, GRAPEFRUIT & LEMON, THYME, TONIC**

### Barrel Aged Matador 16

A classic dating back to 1937 with a fine balance between Tequila, Dry Curacao and Dry Vermouth. A stiff drink yet refreshing enough for any Tequila lover.  
**CENTENARIO ANEJO, PIERRE FERRAND DRY CURACAO, CARPANO DRY VERMOUTH**

### Ship of Fools 14

A riff on a classic, Trader Vic's Mai Tai, taking more spice forward approach. Still the refreshing rum classic with more notes of baking spice and clove.  
**SHIPWRECKED SPICED RUM, PIERRE FERRAND DRY CURACAO, YELLOW CHARTREUSE, FRESH LIME, ORGEAT & BITTERS**

### Americano 11

A classic cocktail dating back to the 1800's and the precursor to the Negroni. As an excellent way to start your meal, the Americano is a fine balance of bitter and sweet.  
**CAMPARI, CARPANO ANTICA, SODA**

### Down the Boulevard 15

A riff on a classic, the Americano. This cocktail balances bitter, sweet and a healthy backbone of bourbon. An excellent cocktail to start your meal or simply just sip on.  
**EAGLE RARE BOURBON, MELETTI 1870, DOLIN ROUGE SWEET VERMOUTH**

### Fall 'n Spice 14

Take a bite out of a warm pie with this one cocktail. Beginning with a cinnamon infused vodka, balanced perfectly with almond notes of orgeat and the bitterness of Campari.  
**CINNAMON INFUSED VODKA, LEMON, APEROL, ORGEAT**

### Barrel Aged Green Point 15

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

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

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



## SIGNATURE COCKTAILS

BAR DIRECTOR **GABRIEL MENDOZA**  
MIXOLOGISTS  
**KASSIDY NEARY & JOSELYN HUERTA**

### OG Fashion 14

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, LUXARDO CHERRY & ORANGE, ANGOSTURA BITTERS**

### Stone & Sage 14

Sweet with a little spice!  
A refreshing peach cocktail with hints of serrano and fresh sage.  
**VODKA, PEACH, SERRANO & SAGE SYRUP, LEMON, RHUBARB**

### Summers End 14

A delightful cocktail, leading with bright citrus and floral notes. Remember the summer while enjoying this cocktail.  
**HENDRICKS GIN, YELLOW CHARTREUSE, GRAPEFRUIT & LEMON, THYME, TONIC**

### Barrel Aged Matador 16

A Classic dating back to 1937 with a fine balance between Tequila, Dry Curacao and Dry Vermouth. A stiff drink yet refreshing enough for any Tequila Lover.  
**CENTENARIO ANEJO, PIERRE FERRAND DRY CURACAO, CARPANO DRY VERMOUTH**

### Ship of Fools 14

A riff on a classic, Trader Vic's Mai Tai, taking more spice forward approach. Still the refreshing rum classic with more notes of baking spice and clove.  
**SHIPWRECKED SPICE RUM, PIERRE FERRAND DRY CURACAO, YELLOW CHARTREUSE, FRESH LIME ORGEAT & BITTERS**

### Americano 11

A classic cocktail dating back to the 1800's and the precursor to the Negroni. As an excellent way to start your meal, the Americano is a fine balance of bitter and sweet.  
**CAMPARI, CARPANO ANTICA, SODA**

### Down the Boulevard 15

A riff on a classic, the Americano. This cocktail balances bitter, sweet and a healthy backbone of bourbon. An excellent cocktail to start your meal or simply sip on.  
**EAGLE RARE BOURBON, MELETTI 1870, DOLIN ROUGE SWEET VERMOUTH**

### Fall 'n Spice 14

Take a bite out of a warm pie with this cocktail. Beginning with a cinnamon infused vodka, balanced perfectly with almond notes of orgeat and bitterness of Campari.  
**CINNAMON INFUSED VODKA, LEMON, APEROL, ORGEAT**

### Barrel Aged Green Point 15

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

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

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



### 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

#### Dessert Drinks

##### Espresso Martini 14

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

**ESPRESSO, VODKA, KAHLUA, AVERNA, WALNUT BITTERS**

##### Irish Coffee Buena Vista Style 13

The iconic Irish Coffee famously found a home at the iconic Buena Vista, SF. Fresh whipped cream with notes of hazelnut elevates this cocktail perfectly.

**JAMESON, RAW SUGAR, COFFEE, FRANGELICO WHIPPED CREAM**

**Feist Reserva Ruby**, Port (Portugal) 10/55

**Chateau Laribotte** 2013 Sauternes (France) 11/42

**Tappero Merlo**, Bohemien Passito Reserva 2009 125

#### Sweets

##### Chef Tommy's Warm Bread Pudding 11

Warm praline sauce, house whipped cream

##### Chocolate Decadence 11

Warm brownie, chocolate, bourbon caramel sauce, caramel dusted popcorn, vanilla bean ice cream

##### The Capn's Peanut Butter Pie 11

House whipped cream, caramel & chocolate

##### Chai Honey Panna Cotta 11

Streusel topping and



### 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

#### Dessert Drinks

##### Espresso Martini 14

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

**ESPRESSO, VODKA, KAHLUA, AVERNA, WALNUT BITTERS**

##### Irish Coffee Buena Vista Style 13

The iconic Irish Coffee famously found a home at the iconic Buena Vista, SF. Fresh whipped cream with notes of hazelnut elevates this cocktail perfectly.

**JAMESON, RAW SUGAR, COFFEE, FRANGELICO WHIPPED CREAM**

**Feist Reserva Ruby**, Port (Portugal) 10/55

**Chateau Laribotte** 2013 Sauternes (France) 11/42

**Tappero Merlo**, Bohemien Passito Reserva 2009 125

#### Sweets

##### Chef Tommy's Warm Bread Pudding 11

Warm praline sauce, house whipped cream

##### Chocolate Decadence 11

Warm brownie, chocolate, bourbon caramel sauce, caramel dusted popcorn, vanilla bean ice cream

##### The Capn's Peanut Butter Pie 11

House whipped cream, caramel & chocolate

##### Chai Honey Panna Cotta 11

Streusel topping