COCKTAILS

LIGHT & BRIGHT 18

SPICY FLAMINGO
Tequila, fresh lime, watermelon, agave & chili salt

SUNFLOWER
Gin, Elderflower, Cointreau, lemon, absinthe

SUNDAY SERVICE
Mezcal, Aperol, fresh ginger, lemon & cucumber

WITCH DOCTOR
Rum, Cognac, Green Chartreuse, lime, coconut

VALHALLA
Aged Rum, apple brandy, allspice, lime, grenadine

EASY STREET
Vodka, cucumber, elderflower & lemon

BREED "N JUICE 16
Choose your booze, topped with fresh-pressed Granny Smith apple juice

PENICILLIN
Scotch, fresh lemon, ginger, honey & Islay float

SKELETON KEY
Fernet-Branca, Navy Strength Gin, fresh lime, ginger & cucumber

CONEY ISLAND EXPRESS
Rum, cold brew coffee, vanilla & Amaro Ciociaro

FALLIN’ RAIN
Bourbon, apple brandy, lemon, pineapple, honey, egg white*

COCONUT WHITE RUSSIAN
Vodka, coconut, coffee liqueur & hand-whipped cream float

MOJITO FOR 2 34
Rum, mint, lime & brown sugar

NANBAN TRADE FOR 2 34
Sake, port, fresh watermelon, lime, agave & salt

BUBBLY 22

HOTCHKISS
Gin, Yellow Chartreuse, lemon, orgeat & Champagne

ROSE RED
Apple brandy, lime, honey, rose water & Champagne

APOLOGIES WILSON
Tequila, coconut, fresh watermelon, lime & Champagne

*Consuming raw eggs may increase your risk of foodborne illness.
COCKTAILS

STIRRED & BOOZY 18

DON’T GIVE UP THE SHIP
Gin, Curacao, Fernet-Branca, & sweet vermouth

SECRET AGENT
Bourbon, apricot, allspice & chocolate bitters

STOOD UP
Rye, Sweet Vermouth, Luxardo Bitter & grapefruit twist

SIX FIGURE COCKTAIL
Mezcal, blanc vermouth, Yellow Chartreuse & orange bitters

SECRET AGENT
Bourbon, apricot, allspice & chocolate bitters

STOOD UP
Rye, Sweet Vermouth, Luxardo Bitter & grapefruit twist

SIX FIGURE COCKTAIL
Mezcal, blanc vermouth, Yellow Chartreuse & orange bitters

ARGENTINIAN DAIQUIRI
Fernet-Branca, Branca Menta & fresh lime

HEW BREW
Irish whiskey, banana, Coffee Liqueur & coconut

LEAVING TIJUANA
Tequila, fresh lime, honey & smoked salt

DOCTOR MONK
Green Chartreuse & cold brew coffee

PUNCH BOWLS 90
serves 4 - 6

GREEN STREET
Vodka, lime, cucumber, green apple, mint & fizz

CREOLE PUNCH
Rum, pineapple, ginger, citrus, allspice & nutmeg

VAGABONDO
Gin, Amontillado Sherry, Cynar, lemon & orgeat

SHORTIES 12

CREOLE PUNCH
Rum, pineapple, ginger, citrus, allspice & nutmeg

VAGABONDO
Gin, Amontillado Sherry, Cynar, lemon & orgeat

NON-ALCOHOLIC 10

GARDEN PARTY
Fresh green apple, cucumber, mint & lime

EASTBOUND COOLER
Fresh watermelon, lime, ginger, agave & chili salt

CHAMPAGNE BY THE GLASS

DOM PÉRIGNON 55
Brut, Epernay, France

KRUG 50
Grande Cuvée, Brut, Reims, France, NV

LAURENT-PERRIER 25
Cuvée Rosé Brut, Reims, France, NV

RUINART 28
Blanc de Blancs, Reims, France, NV

WINE BY THE GLASS

RIESLING 18
Schloss Reinhartshausen, Rheingau, Germany

PINOT GRIGIO 17
Tiamo, Veneto, Italy

CHARDONNAY 17
Orin Swift, The Mannequin, California

ROSSÉ 17
Diving into Hampton Water, South of France

PINOT NOIR 18
Smoke Tree, Sonoma Coast, California

ZINFANDEL 25
Orin Swift, 8 Years in the Desert, California

CABERNET SAUVIGNON 23
Mazzei, ‘Philip,’ Tuscany, Italy

BEER 8.50

CRAFT OPTIONS

BROOKLYN LAGER
Brooklyn, New York

LAGUNITAS PILSNER
Petaluma, California

GOLDEN ROAD MANGO CART WHEAT
Los Angeles, California

GOOSE ISLAND SOFIE FARMHOUSE ALE
Chicago, Illinois

TENAYA CREEK 702 PALE ALE
Las Vegas, Nevada

WASATCH GHOSTRIDER WHITE IPA
Salt Lake City, Utah

DESHUTES FRESH SQUEEZED IPA
Bend, Oregon

LAGUNITAS HOP STOOPID DOUBLE IPA
Petaluma, California

BELLS AMBER ALE
Comstock, Michigan

BRECKENRIDGE VANILLA PORTER
Breckenridge, Colorado