

CLASSIC & SIGNATURE COCKTAILS



JACKRABBIT 14

Our own signature recipe: Milagro reposado tequila, Campari, freshly squeezed grapefruit juice, house-made sweet & sour, mint.



HAND-SHAKEN DAIQUIRI 15

Over a hundred years old, the Daiquiri is an elegant and refreshing cocktail. Ours is shaken with Flor de Caña rum and freshly squeezed lime.



CALIFORNIA NEGRONI 15

Our elevated version of the classic has a refreshing profile and softer bitter elements balanced with bright lime citrus. We mix Campari, Antica Formula vermouth, St. George Botanivore gin and Hangar One vodka with fresh lime.



OLD CUBAN 16

Aged (hence the 'Old' designation) Bacardi 8 rum, sparkling wine, freshly muddled mint and lime.



SIGNATURE MARGARITA 14

A favorite, showcasing our house-made sour mix along with Maestro Dobel tequila, and fresh lime.



CRISP MARTINI 16

Hendrick's gin, St. Germain, Sauvignon Blanc & freshly squeezed lemon juice.



DOUBLE B 15

Another signature cocktail: Wathen's bourbon, black tea, St. Germain, lemon.



BOULEVARDIER 16

First served at Harry's New York Bar in Paris, this cocktail is named for the literary magazine named The Boulevardier, which was one of the first to publish the works of Hemingway, Dos Pasos and Joyce. Basil Hayden's bourbon, Campari & vermouth.



SALTY DOG 14

A light and refreshing blend of Tito's vodka and freshly-squeezed grapefruit juice with a salted rim. Perfect for a lazy afternoon.

WHITE WINES

- Schramsberg** Blanc de Blancs | North Coast 13
- Roederer** Sparkling Rosé | Anderson Valley 14
- Miner Family** Chardonnay | Napa Valley 13 *(on tap)*
- Joseph Drouhin** Chardonnay | France 14
- Catena Alta** *Historic Rows* Chardonnay | Mendoza 16
- Seresin** Sauvignon Blanc | New Zealand 13
- Rombauer** Sauvignon Blanc | Napa Valley 15
- Domaine Delaporte** | Sancerre, France 15
- Swanson** Pinot Grigio | Sonoma 12
- Dr. Loosen** *Blue Slate* Riesling | Mosel, Germany 13
- Hogwash** Rosé | California 13 *(on tap)*
- Promise** Rosé | Napa Valley 16

RED WINES

- Quilt** Cabernet | Napa Valley 14
- Mi Sueño** *El Llano* Cabernet | Napa Valley 17
- Round Pond** Cabernet | Rutherford 19
- Emmolo** Merlot | Napa Valley 14
- Pali** Pinot Noir | Santa Barbara County 13 *(on tap)*
- Belle Glos** Pinot Noir | Russian River Valley 15
- Recuerdo** Malbec | Mendoza, Argentina 13 *(on tap)*
- Muga** *Reserva* Tempranillo | Rioja, Spain 14
- Robert Biale** *Black Chicken* Zinfandel | Napa Valley 15

STARTERS & SNACKS

Chilled Jumbo Shrimp

with cocktail & rémoulade sauces 23

Ahi Tuna Tartare

toasted baguette, avocado, deviled egg[†] 24

Spinach & Artichoke Dip

*served with salsa, sour cream,
and warm, hand-cut tortilla chips* 16

Deviled Eggs

*picnic style, with farm fresh eggs and
Ding's pickle relish* 7

Haystack French Fries

with ketchup and spicy mayo for dipping 7

Warm Bread Plate

*rosemary focaccia, marinated olives
& toasted almonds* 4



[†]Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may
increase your risk for food borne illnesses.