

## SEASONAL & SHAKEN

### ***Pink Elephant*** 12

Ford's Gin, Martini & Rossi Rosato Vermouth,  
Small Hands Pineapple Gum, Orange Bitters,  
St. George Absinthe  
*juniper, pineapple, fennel, grapefruit*

### ***Femme Fatale*** 13

Avua Cachaça, Ancho Reyes, Coconut, Lime  
*sugar cane, toasted coconut, chili flake, bright citrus*

### ***Ludovico Technique*** 13

Absolut Vodka, Blueberry, Dry Madeira, Lemon, Verjus  
*blueberry, lemon, green grass, dried grapes*

### ***Chupacabra*** 13

Del Maguey Vida Mezcal, Los Altos Blanco Tequila, Aperol,  
Grapefruit Cordial, Lime, Sal de Gusano  
*smoke, tart grapefruit, chili flake, bitter orange*

### ***Loveable Trixter*** 12

Plymouth Gin, Lime, Blackberries, Sage  
*blackberry jam, lemon peel, sage, lime*

### ***Spritz & Giggles*** 13

Belvedere Vodka, Strawberry Shrub, Sutton Vermouth,  
Corn Tea  
*chamomile flowers, orange oil, strawberry preserves, roasted corn*  
***Bottled and Slightly Carbonated***

## STIRRED & SIPPED

### **Leather & Lace** 12

James Pepper Rye, Lustau “Peninsula” Palo Cortado Sherry,  
Licor 43, Tobacco Bitters  
*black pepper, vanilla, bitter orange, roasted cashew*

### **Dirt Nap** 10

Noilly Prat Dry Vermouth, Porcini Mushroom,  
Lustau “Don Nuno” Oloroso Sherry, King’s Ginger Liqueur  
*earthy, black walnuts, dried mushrooms, sweet ginger*

### **Green Thumb** 13

Tanqueray 10 Gin, Carpano Bianco, Green Chartreuse,  
Nectar Essence  
*juniper, green grass, chamomile, lime peel*

### **Wink and a Nod** 12

Bulleit Rye, Cynar, Galliano Ristretto, Fernet Branca Menta  
*rye bread, mint, espresso bean, dark cocoa*

### **Coffee Break** 11

Appleton Rum, Cold Brew Coffee, Mandarine Napoleon,  
House Made Mole Bitters  
*candied orange, toasted almond, cinnamon, black coffee*

### **Marigold** 13

Cutty Sark Prohibition Edition Whisky, Luxardo Apricot,  
Laird’s Applejack, Apricot Bitters  
*roasted apricot, honey, peat smoke, apple blossom*

## COCKTAILS TO SHARE

- D.T.O. (Daiquiri Time Out)*** 35  
Denizen Rum, Lime, Sugar  
*Made for the table, serves 4*
- Get Me A Juice Box!*** 24  
*Canned PBR, hot toddy & house made bar nuts for 2*
- Punched In The Teeth*** 45  
Jim Beam Black Label Bourbon, Amaro CioCiaro, Peach,  
Lime, Ginger  
*Minimum of 4 people to order*

## BARREL AGED

- BARREL AGED WHITE MANHATTAN*** 13  
House Spirits White Dog, Carpano Antica Vermouth,  
Angostura Bitters, Bitter Truth Orange Bitters  
*mellow barley, cinnamon, dried orange, toasted oak*  
***Barrel aged in Hudson Bourbon casks for 4 Months***
- BARREL AGED BERRY WALL COCKTAIL*** 13  
Beefeater 24 Gin, Carpano Antica Vermouth,  
Bitter Truth Orange Bitters  
***Barrel aged in Hudson Bourbon casks for 4 Months***
- BARREL AGED NEGRONI*** 12  
Dorothy Parker Gin, Campari,  
Martini & Rossi Gran Lusso Vermouth  
***Barrel aged in 1512 Rye casks for 3 Months***
- BARREL AGED ISLAND OLD FASHIONED*** 13  
Cana Brava Rum, Velvet Falernum, All Spice Dram,  
Angostura Bitters  
***Barrel aged in 1512 Rye casks for 3 Months***

## CLASSICS WITH AGE

<b><i>Aviation</i></b>	<b>11</b>
Beefeater Gin, Lemon, Crème de Violette, Laxardo Maraschino	
<b><i>Daiquiri</i></b>	<b>10</b>
Denizen Rum, Lime, Sugar	
<b><i>Negroni</i></b>	<b>10</b>
Broker's Gin, Campari, Martini & Rossi Sweet Vermouth	
<b><i>The Derby</i></b>	<b>11</b>
Jim Beam Black Label Bourbon, Sweet Vermouth, Pierre Ferrand Dry Curacao, Fresh Lime Juice	
<b><i>Bamboo Cocktail</i></b>	<b>9</b>
Lustau "Los Arcos" Amontillado Sherry, Noilly Prat Dry Vermouth, Orange Bitters	
<b><i>Bobby Burns</i></b>	<b>13</b>
Cutty Sark Prohibition Edition Whisky, Carpano Antica Vermouth, Benedictine	

## KICKING THE HABIT

*A FRIENDLY SELECTION OF NON-ALCOHOLIC CHOICES*

<b><i>Blueberry Fields</i></b>	<b>6</b>
Verjus, Fresh Lemon Juice, Blueberries, Soda	
<b><i>Blackthorn</i></b>	<b>6</b>
Sage, Blackberries, Fresh Lime Juice, Soda	
<b><i>Bundaberg Peach Soda</i></b>	<b>5</b>
Bundaberg, Australia	

# AGAVE TIMES

***Tommy's Margarita*** **11**

Los Altos or Casamigos Blanco Tequila, Lime, Agave

***Oaxacan Negroni*** **12**

Del Maguey Vida Mezcal, Campari,  
Martini & Rossi Sweet Vermouth

***Mexican Firing Squad*** **13**

Herradura or Milagro Blanco Tequila, Lime, Grenadine, Soda

***El Diablo*** **13**

Casa Noble or Ocho Blanco Tequila, Ginger Beer,  
Cassis, Lime

***Paloma*** **13**

Partida or Mañana Blanco Tequila, Lime,  
Grapefruit Soda

## BEER

### DRAFT

<b>ANCHOR STEAM</b> , <i>CALIFORNIA LAGER</i> Anchor Brewing Co, San Francisco	5.0%	<b>4 / 6</b>
<b>PINTAIL</b> , <i>PALE ALE</i> Karl Strauss Brewing Co, San Diego	5.3%	<b>4 / 7</b>
<b>ALLGASH</b> , <i>WITBIER</i> Allagash Brewing Co, Portland, ME	5.0%	<b>9</b>

### BOTTLES & CANS

<b>ANCHOR STEAM</b> , <i>STEAM ALE</i> Anchor Brewing Co, San Francisco	4.9%	<b>6</b>
<b>PROHIBITION</b> , <i>AMBER ALE</i> Speakeasy, San Francisco	6.1%	<b>6</b>
<b>DRAKE'S</b> , <i>HEFEWEIZEN</i> Drake's Brewing, San Leandro	4.5%	<b>6</b>
<b>PRANQSTER</b> , <i>BELGIAN GOLDEN ALE</i> North Coast Brewing Co, Fort Bragg	7.6%	<b>10</b>
<b>LA CHOUFFE</b> , <i>BELGIAN STRONG PALE ALE</i> Brasserie d'Achouffe, Belgium	8.0%	<b>13</b>
<b>MISSION BLONDE</b> , <i>KOLSCH</i> Mission Brewing Co, San Diego	5.0%	<b>6</b>

## BOTTLES & CANS

<b>RACER 5, IPA</b> Bear Republic, Healdsburg	7.0%	<b>6</b>
<b>THE SIXTH GLASS, BELGIAN DARK ALE</b> Boulevard Brewing Co, Kansas City, MO	10.5%	<b>10</b>
<b>PRAVDA, BELGIAN PILSNER</b> Ninkasi Brewing Co, Eugene, OR	5.0%	<b>7</b>
<b>BARNEY FLATS, OATMEAL STOUT</b> Anderson Valley Brewing Co, Boonville	5.7%	<b>6</b>
<b>LITTLE SUMPIN', AMERICAN PALE ALE</b> Lagunitas Brewing Co, Petaluma	7.5%	<b>8</b>
<b>SCRIMSHAW, GERMAN PILSNER</b> North Coast Brewing Co, Fort Bragg	4.4%	<b>6</b>
<b>AMSTEL LIGHT, LAGER</b> Amstel Brewery, Netherlands	3.5%	<b>6</b>
<b>PABST BLUE RIBBON, LAGER</b> Pabst Brewery, Milwaukee, WI	4.75%	<b>3</b>
<b>HELL OR HIGH WATERMELON, WHEAT</b> 21 <sup>st</sup> Amendment, San Francisco	4.9%	<b>6</b>
<b>ERDINGER, WEISSBIER, N.A.</b> Erdinger, Germany	0.5%	<b>6</b>

## WINE BY THE GLASS



### SPARKLING HABITS

	<b>4oz / 8oz</b>
J. Laurens, Cremant d'Limoux NV	7 / 14
Roederer <i>L'Ermitage</i> , Anderson Valley 2002	15 / 30
Stephane Coquillette <i>Carte d'Or</i> Brut Champagne, NV	18 / 36
Argyle Brut Rosé, Willamette Valley 2009	13 / 26
Vega de Ribes, Ancestral Malvasia de Sitges 2008	12 / 24

### WHITE HABITS

Gunderloch <i>Fritz</i> Riesling, Rheinhessen 2011	5 / 10
Niepoort Docil, Loureiro, Vinho Verde 2012	6 / 12
Schloss Hellberg, Sylvaner Franken 2012	7 / 14
Astrolabe, Sauvignon Blanc, Marlborough 2012	7.5 / 15
Cadaretta, Bordeaux Blend, Columbia Valley 2012	8 / 16
Ciro Picariello, Fiano d'Irpinia, Campania 2012	8 / 16
Melville, <i>Estate</i> Chardonnay, Sta. Rita Hills 2012	9 / 18
Young Inglewood, Chardonnay, Sonoma Coast 2010	12.5 / 25
Kiralyudvar, Furmint Sec, Tokaji 2012	9 / 18



## RED HABITS

	4oz / 8oz
Husch Vineyards, Pinot Noir, Anderson Valley 2012	7 / 14
Michel Picard <i>Les Chaumées</i> 1er Cru, Chassagne-Montrachet 2006	15 / 30
Marchesi Incisa delle Rocchete, Grignolino d'Asti 2012	6.5 / 13
Girolamo Russo, <i>Rina</i> Etna Rosso 2011	7.5 / 15
Ameztoi <i>Stimatum</i> , Getariako Txakolina Tinto 2012	9 / 18
Las Rocas <i>Vinas Viejas</i> Garnacha, Calatayud 2009	7.5 / 15
Leone de Castris, <i>Dona Lisa</i> Salice Salentino Reserva, Puglia 2005	12 / 24
Château Les Roches de Ferrand, Fronsac 2007	7 / 14
Canoe Ridge <i>Reserve</i> Merlot, Columbia Valley 2010	8.5 / 17
Tenuta de San Leonardo <i>Terra di San Leonardo</i> , Trentino 2008	9 / 18
Cultivar Vineyards Cabernet Sauvignon, Napa 2011	10 / 20

## RARE HABITS BY THE GLASS

*(in addition, any wine by the bottle is available by the glass with the purchase of 2 glasses)*

Chateau Grenouilles <i>La Chablisienne</i> Chablis Grand Cru 2005	22 / 44
Dunn Vineyards Cabernet Sauvignon, Napa 2000	30 / 60
Segla, Margaux 2006	19 / 38
Fontannafredda <i>Vigna La Villa</i> Barolo, Paigallo 1999	22 / 44