

# Company Restaurant Bar Menu

## Cocktails

### **Gin & Tonic - 8**

We infuse our own Gin and make our Tonic Water in House

### **Limoncello Sparkler - 6**

House-made Limoncello, & Seltzer

### **Blackberry & Thyme - 10**

Sparkling Wine, Blackberry Puree, Fresh Thyme

### **Baronial - 8**

House infused Gin Soju, Lillet, Bitters, & Triple Sec

### **Basil Lemon Drop - 10**

Premium Soju Vodka, Limoncello, Lemon Juice, Fresh Basil

### **Pomegranate Rum Punch - 8**

Soju Rum, Pomegranate, Blood Orange & Pineapple

### **Agave Margarita - 8**

Agave Wine & Nectar, Fresh Lemon & Lime Juices

### **Watermelon-Shiso Mojito - 8**

Soju Rum, Fresh Watermelon & Shiso

### **Almond-Cherry Sour - 6**

House-made Amaretto, Lemon Juice  
Brandied Cherries

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### **Farmers Market Sangria - 8,12,20**

Our Sangria is made with Seasonal Local Fruits  
(served by the glass, 1/2L & 1L carafes)

## Brews

### **On Tap - 6**

Liberty Ale (San Francisco, CA)  
Drakes 1500 Pale Ale (San Leandro, CA)  
Big Daddy IPA (San Francisco, CA)  
Boont Amber Ale (Boontville, CA)

### **Bottle - 4**

Anchor Steam Amber Ale  
Speak Easy Prohibition Ale  
Drake's Hefeweizen  
Barney Flats Oatmeal Stout  
Omission Lager  
Omission IPA

## COFFEE & TEA

### **Equator Coffee**

Drip Coffee - 4  
Single Shot Espresso - 4  
Cappucino, Latte or Mocha - 5

### **Five Mountains Tea - 5**

Spring Jade Green, Heirloom White Peony, Grand Crimson,  
Bergamot Black, Pacific Peppermint, Nile Valley Chamomile