

COCKTAILS \$12 ea.		
KEYSTONE CUP House “Pimm’s” Liqueur, Seasonal Elements, Lemon, Seltzer	SHOWDOWN Rittenhouse Rye, Byrrh, Gran Classico, Tobacco Bitters	
▼ MOSCONE MULE ALOO Vodka, Ginger Beer, Lime, Sarsaparilla, Mint	GUADALUPE Arette Blanco Tequila, White Vermouth, Pineapple Gum Syrup, Frankincense	
PORCINI NEGRONI Beefeater Gin, Porcini, Cappelletti Aperitivo, Sweet Vermouth, Eucalyptus	BRAVEHEART Bank Note Scotch, St. George NOLA Coffee Liqueur, Bigallet Amer, Abbot’s Bitters	
▼ STRAWBERRY BLONDE Four Roses Bourbon, Strawberry, Lillet Blonde, Peach		
DRAFT BEER		BOTTLED
▼ ANCHOR \$7 Lager, San Francisco / 4.9%	ANDERSON VALLEY \$8 Boont Amber Ale, Boonville / 5.8%	MACROBREWS
STELLA ARTOIS \$6 Pale Lager, Belgium / 5%	MAREDSOUS 8oz \$11 Belgian Double Ale, Belgium / 8%	MILLER HIGH LIFE . . 12oz \$4 Pale Lager, Milwaukee / 4.6%
MAGNOLIA 8oz \$7 Kalifornia Kolsch, San Francisco / 4.8%	NORTH COAST 8oz \$8 Brother Thelonius Belgian-Style Brown, Fort Bragg / 9.4%	MILLER LITE 12oz \$4 Light Lager, Milwaukee / 4.2%
▼ TRUMER \$7 Pilsner, Berkeley / 4.8%	ST. BERNARDUS 8oz \$12 Belgian Triple Ale, Belgium / 8%	PABST BLUE RIBBON . 12oz \$4 Adjunct Lager, Los Angeles / 4.7%
EINSTOCK \$12 White Ale, Iceland / 5.2%	BEAR REPUBLIC \$7 Racer 5 IPA, Cloverdale / 7.5%	HEINEKEN 12oz \$5 Lager, Amsterdam / 5%
LAGUNITAS \$7 Little Sumpin’ White Ale, Petaluma / 7.5%	GOLDEN ROAD \$10 Wolf Among Weeds Double IPA, Los Angeles / 8%	CIDER
ALMANAC 8oz \$7 Golden Gate Gose Sour Ale, San Francisco / 5%	SIMPLETON 8oz \$9 Red Rye IPA, San Francisco / 7.9%	ACE \$5 Apple Cider, Sebastopol / 5%
DUVEL 8oz \$10 Belgian Blonde Ale, Belgium / 8.5%	LOST ABBEY 8oz \$8 Judgement Day Belgian-Style Quadruple, San Diego / 10.5%	TWO RIVERS \$6 Huckleberry Cider, Sacramento / 6.5%
HEN HOUSE 8oz \$7 Saison, Petaluma / 5.5%	STONE \$8 Smoked Porter, San Diego / 5.9%	NON-ALCOHOLIC
RODENBACH 8oz \$9 Grand Cru Belgian Sour Ale, Belgium / 6%	GUINNESS \$8 Stout, Ireland / 4.2%	BECK’S \$5 Non-Alcoholic Beer, Germany
WINE BY THE GLASS		BEVERAGES
SPARKLING		JOIA NATURAL GRAPEFRUIT CHAMOMILE SODA \$5
XAREL-LO/MACABEO/PARELLADA \$10 Mont Marcal Cava, Penedes Spain NV		JOIA NATURAL LIME HIBISCUS SODA \$5
CHARDONNAY/PINOT NOIR/PINOT MEUNIER \$13 Mumm Napa, California NV		MEXICAN COCA-COLA \$4
ROSÉ		BUNDABERG GINGER BEER \$4
CABERNET/MERLOT/PINOT, Des Amis, Napa Valley ‘13 \$12		DIET COKE \$4
WHITE		ORANGE JUICE \$3
SAUVIGNON BLANC Margerum, Santa Barbara ‘13 \$11		COFFEE
GRENACHE BLANC BLEND Tablas Creek, Paso Robles ‘13 \$11		by Mr. Espresso, Oakland
▼ PINOT GRIGIO Riff, Veneto Italy ‘14 \$8		DRIP COFFEE 8oz \$3 16oz \$4
VERDEJO Martinsancho, Rueda Spain ‘13 \$12		DECAF COFFEE 8oz \$3 16oz \$4
CHARDONNAY The Aviary, Napa Valley ‘13 \$12		COLD BREW COFFEE 8oz \$3 16oz \$4
RIESLING Snap Dragon, California ‘12 \$7		TEA
RED		by Steep Tea Company, Oakland
PINOT NOIR La Folette, North Coast ‘13 \$13		EARL GREY 8oz \$3 16oz \$4
MERLOT Blacksmith, Napa Valley ‘13 \$12		YERBA MATE GREEN
TEMPRANILLO, Dehesa la Granja, Rioja Spain ‘07 \$13		“Mate Drank” 8oz \$3 16oz \$4
▼ SYRAH, Hogue, Columbia Valley WA ‘13 \$8		GREEN
ZINFANDEL, Unti, Dry Creek Valley ‘12 \$13		“Jade Fade” 8oz \$3 16oz \$4
CABERNET SAUVIGNON BLEND \$11 Gundlach Bundschu, Sonoma County ‘13		CHAMOMILE “Chamomillionaires” 8oz \$3 16oz \$4
		▼ HAPPY HOUR
		Selected Beer & Wine \$2 off Selected Cocktails \$3 off
		6:30PM-4:30PM • 10PM-12PM