

Happy Hour
everyday 5:00pm-7:30pm

- \$7 Pimm's Cup
- \$24 Pitchers of Sangria
- \$1 off Drafts, Wines and Well
- ...

Sherry Christmas!
...
...

Sangria
FROM SCRATCH

- glass \$9 / pitcher \$32
- Blanc or Tinto
- ...

FARE

Kitchen open till 1:30am

- MARINATED OLIVES.....\$4
- BONE MARROW FRITTERS.....\$6
- SHERRIED MUSHROOMS.....\$5
- SPICED NUTS.....\$4
- BOWL OF SOUP.....\$5
- CHIPS AND DIP.....\$3

SNACK BOARD.....\$12
cured meats, pickles, grilled flatbread, crostini and mustards

- WINTER CHICORY SALAD.....\$7
chicories and endive, blue d'basque dressing, toasted walnuts

GAMBAS A LA PLANCHA.....\$8
whole shrimp, garlic confit, lemon zest, olive oil

MANILLA CLAMS.....\$9
chorizo, rapini, and chili, with grilled bread

ALBONDIGAS.....\$8
beef and pork meatballs, romesco, grilled bread

SHORT RIB SLIDER.....\$4
braised short ribs, horseradish creme fraiche, watercress

GRILLED CHEESE AND COPPA SANDWICH.....\$8
gruyere, and spicy coppa on crusty, griddle-toasted batard
or HALF SANDWICH + SOUP.....\$8

FRIED CHICKEN SANDWICH.....\$9
andouille aioli, pickles, and greens on a kaiser roll

BURGER.....\$6
cheddar, special sauce, shredded lettuce, pickles

- beef: grass fed, grain finished
- or "bunny": chickpea+mushroom paté, pecan salsa verde
- dress it up :
- yo-mama style: peanut butter+bacon + \$2
- with bacon: applewood smoked + \$2
- with avocado: + \$1

- FRIES.....\$5
fresh-cut kennebec fries, madras curry catsup and fancy ranch



COOKIE PLATE.....\$7
selection of warm cookies, served with milk punch

- available vegan

Spiritless

COFFEE.....\$3.50
Bicycle coffee, fresh ground, french-pressed

CARDAMOM BLACK TEA.....\$3.50
loose leaf tea, fresh brewed, hot

SOFT DRINKS.....\$3.50
coke, coke zero, 7up and ginger beer

FIMM'S CUP.....\$5
the house favorite cocktail, sober-style

SHRUB 'N SODA.....\$5
homemade shrub + seltzer

SALTY GINGER LEMONADE.....\$5
gừng chanh muối
a cure for the common cold?

OUR COCKTAILS

For the distinguished Drinker
or
the local drunkerd

...HOME GROWN...

WHITE ELEPHANT

don't look a gift packyderm in the mouth
white port, manzanilla sherry, spiced liqueur,
sherry vinegar, and a dash of absinthe \$9

STAR IN THE EAST

a party in the west
pir pear liqueur, olorosso sherry, grenadine,
lemon and cava rosado \$12

THE BITTER UNCLE

every family got one
mount gay xo rum, fino sherry, carpano,
cynar, grapefruit twist, bitters \$10

GARDENER'S FLASK

call a spade a spade
gin, dolin blanc, sherry, lemon,
thyme shrub, celery bitters \$10

ELF ON THE SHELF

santas little spy
fino sherry, meletti ammaro, benedictine,
blended scotch and bitters \$9

JEREZ MY MIND

animals were hiding behind the rocks
rich cream sherry, blanc vermouth,
carpano antica, orange bitters \$9

SANTA'S SUCKERPUNCH

don't mess with the claus
old grand-dad bonded bourbon, aperol,
pedro ximenez sherry, lemon, bitters \$11

...TRIED AND TRUE...

PIMM'S CUP

feat. ginger syrup brewed by a ginger fairy
choice: anything but scotch, pimm's,
cucumber, mint, lemon juice, ginger,
bitters, soda water \$9

SPANISH COFFEE

a classic done right
coffee, spanish brandy, rich cream sherry,
creme de cacao, whipped cream \$10

SLEIGH RIDE

2 minutes, no hands, no funny stuff
vodka, pedro ximenez sherry, lemon,
grenadine and sherry vino \$9

JUICE FOR JESUS SWIZZLE

its a whole new testament
cranberry liqueur, ruby port, cognac,lemon,
fino sherry and whiskey barrel bitters \$10

LOST WISEMAN

never made it to the manger
smith and cross rum, rich cream sherry,
averna, bitters and brown sugar \$11

MERRY MAITAI

mele kalikimaka muther fucker
white rum, dark rum, amontillado sherry,
lime, bitters and a dash of absinthe \$9

SOLSTICE SOUR

see you on the 22nd?
rye whiskey, amontillado sherry,
cynar, cinnamon syrup and lemon \$10

GRAPES AND GRAINS

WINE

by the glass

Sparkling
Castillo Perelada Brut Rosado, SPA 9

White
Merieau Sauvignon Blanc, FRA '11 10
Casnati Pinot Grigio, ARG '10 10
GrafHardegg, Gruner-Veltliner, AUS '10 10
Seguinot-Bordet Pt Chablis, FRA '10 10

Rosé
Siete Fincas Pinot Noir, ARG '10 9

Red
Kessler Spatburgunder, GER '10 13
Viamonte Res. Malbec, ARG '09 11
Dm de la Verde, Grenache, FRA '10 10
Siete Fincas Syrah, ARG '10 9

by the bottle

see rear of menu for wines by the bottle

BEERS

california kegs
scrimshaw pilsner, fort bragg 5
santa's lil' helper stout, san marcos 6
squid ink black IPA, sf 8
nautilus hibiscus saison, sf 8

bottles and cans
miller high life, 12oz 3
churchkey can pilsner, 12oz 6
kronenbourg pale lager, 11.2oz 6
hitachino nest white ale, 11.2 oz 10
anchor steam beer, 12oz 5
session fest 11.2oz 4
shiner bock, 12oz 5
firestone union jack IPA, 12oz 6
la fin du monde tripel, 11.2oz 8
erdinger hefeweissbier, (N/A) 12 oz 6

big bottles
crispin apple cider,, 650ml 14
unibroue maudite strong amber, 750ml 17
reissdorf kolsch, 500ml 11
anchor christmas ale 2012, 750ml 32