

## SPECIALTY COCKTAILS

**Cactus Flower Margarita** Espolón Reposado Tequila, lime, prickly pear, grilled jalapeño, piment de espelette sea salt rim 14.00

**Winter Is Coming** Wright & Brown Bourbon, Allspice Walnut Dram, Dry Curaçao, cinnamon 14.00

**Honeycomb Hideout** Zephyr Gin, Nux Alpina Walnut Liqueur, honey, fresh lemon 14.00

**Blood and Sand** Dewar's Scotch, Cherry Heering, blood orange, Noilly Prat Sweet Vermouth 13.00

**Planter's Punch** Appleton Estate Rare 12-year Jamaican Rum, Myer's Rum Original Dark, grapefruit, pineapple, citrus, nutmeg 13.00

**Envy** Hendrick's Gin, cucumber, Green Chartreuse, elderflower, mint, fresh lime 13.00

**Paper Plane** Rittenhouse Rye, Aperol, Amaro Nonino, fresh lemon, 13.50

**In Fashion** Junipero San Francisco Strength Gin, St.Germain Elderflower, rhubarb bitters, house-made grapefruit shrub 14.00

**Mezcalito** Del Maguey Vida Mezcal, passionfruit, Cock & Bull Ginger Beer, grenadine 13.50

**Beso** Volcán de Mi Tierra Tequila, Cocchi Americano, hibiscus, orange bitters 13.50

**Hemingway Daiquiri** Bacardi Silver Rum, Luxardo Maraschino liqueur, fresh lime, house-squeezed grapefruit juice 13.50

**The Spanish Gin & Tonic** Portobello Road Gin, Fever Tree Elderflower Tonic, juniper berries, citrus, thyme, edible flowers 14.00

## MOCKTAILS 6.75 each

**Pink Panther** pink grapefruit, pomegranate soda, house-made grapefruit shrub

**Blue Mule** house-made blueberry purée, lime, Fever Tree Aromatic bitters

**Spice Wheel** fresh ginger, pineapple juice, lime, Cock & Bull ginger beer

## ON TAP 8.00 each

**Bear Republic Racer 5 IPA** Healdsburg, CA

**Drake's Hefeweizen** San Leandro, CA

**Fort Point Park Animal IPA** San Francisco, CA

**Fort Point Park Hoppy Wheat Ale** San Francisco, CA

**Georgetown Brewing Johnny Utah Pale Ale** Seattle, WA

**HenHouse Brewing Oyster Stout** Petaluma, CA

**Oskar Blues Mama's Little Yella Pils** Longmont, CO

**Calicraft Brewing Co. Kölsch Style Ale** San Jose, CA

**Boneyard Beer Diablo Rojo Red Ale** Bend, OR

**Seismic Brewing Co. Alluvium Pilsner** Santa Rosa, CA

**2Towns The BrightCider-Hard Apple Cider** Corvallis, OR

## BOTTLED BEER & CIDER

**Anchor Steam** San Francisco, CA 7.00

**Allagash White** Portland, ME 8.00

**Barrelhouse Brewing Co. IPA** Paso Robles, CA 7.00

**Le Merle Saison** N. Coast Brew Fort Bragg, CA 7.00

**Scrimshaw Pils** North Coast Brewing Fort Bragg, CA 7.00

**Sierra Nevada Pale Ale** Chico, CA 7.00

**Golden Gate IPA** Napa Smith Brewery, Napa, CA 8.00

**Ace Joker Hard Cider** Sebastopol, CA 6.50

## WINES

### BY THE GLASS-

#### SPARKLING

**Gloria Ferrer Private Cuvée**, Sonoma NV 10.50

**Iron Horse "One Market Cuvée" Blanc de Noir**, Russian River Valley 2012 16.00

**Ferrari Brut Rosé**, Veneto, Italy NV 20.00

**Champagne Sanger, Blanc de Blanc, Grand Cru Brut**, Côte des Blancs, Avize NV 25.00

**Pommery, Brut Royal**, Reims NV 23.00

#### WHITE

**Jax Y3 Sauvignon Blanc**, Napa Valley 2017 13.00

**Lieu Dit, Melon d' Bourgogne**, Santa Maria Valley 2017 14.00

**Elk Cove Pinot Gris**, Willamette Valley 2016 13.00

**Raptor Ridge, Tuscowallame, Grüner Veltliner**, Chehalem Mtn 2016 14.00

**Tablas Creek Picpoul Blanc**, Paso Robles 2016 17.00

**Field Recordings, Old Vine Vineyards, Chenin Blanc**, Central Coast 2017 11.00

**Landmark, Overlook, Chardonnay**, Sonoma County 2015 12.00

**J. Bucher Wines, Bucher Vineyard, UnOaked Chardonnay**, RRV 2017 16.00

**Far Niente Chardonnay**, Napa Valley 2016 25.00

#### ROSÉ

**Maison Noir Rosé of Chardonnay/Pinot Noir**, Willamette Valley 2017 12.00

**Frog's Leap, La Grenouille Rougauté, Pink, Rosé of Carignane, Valdiguié**, Rutherford, Napa Valley 2017 14.00

**Chateau Musar, Musar Jeune, Rosé of Cinsault**, Bekka Valley, Lebanon 2016 14.00

#### CHILLED RED

**Vocal, Enz Vineyard, "Sabroso" Gros Verdot**, Lime Kiln Valley, Monterey 2017 16.00

**Stolpman Combe Trousseau**, Ballard Canyon 2015 16.00

#### RED

**Handley Pinot Noir**, Anderson Valley 2014 16.00

**Fort Ross, Sea Slope, Pinot Noir**, Sonoma Coast 2016 18.00

**Soter Reserve Pinot Noir**, Willamette Valley 2015 20.00

**Lost and Found, Heritage Red Blend**, California 2015 15.00

**Daou, The Pessimist, Syrah, Petite Sirah, Zinfandel**, Paso Robles 2016 16.00

**Sangio Degli Angeli, Sangiovese**, Ballard Canyon, Santa Ynez 2010 16.00

**Herman Story, "On the Road," Grenache**, California 2014 18.00

**Odonata, Machado Creek Vineyard, Petite Sirah**, Santa Clara 2015 15.00

**Demure, Red Blend**, Paso Robles 2015 11.00

**Kenwood "Jack London" Cabernet Sauvignon**, Sonoma Mtn. 2014 16.00

**Matthiasson Cabernet Sauvignon**, Napa Valley 2014 25.00

**Rodney Strong, Symmetry, Bordeaux Blend**, Alexander Valley 2014 28.00

## REFRESHERS

Cock & Bull Ginger Beer 4.75

Fresh Squeezed Orange Juice 5.75

Fresh Brewed Iced Tea 3.75

Republic of Tea Decaf Ginger Peach 5.50

Fever Tree Gingerale or Tonic 4.50

Coke, Diet Coke, Sprite 3.75

## BLENDED LEMONADE

Lemonade 5.50

w/Seasonal Berry Purée 6.25

w/Mint Simple Syrup 5.75

Arnold Palmer 5.75

Mint Arnold Palmer 6.00

## BOTTLED WATER

San Pellegrino Sparkling (500ml) 6.00 (1L) 8.50

Acqua Panna Spring (500ml) 6.00 (1L) 8.50