



BEVERAGE

SPRING 2024

CRAFT COCKTAILS 15

Cloud9
clarified rum, pineapple, lime, coconut cream

Flor de Jamaica
mezcal, hibiscus, lime, aromatic bitters

Lychee Martini
lychee-infused vodka, Soho, lemon

Watermelon Margarita
tequila, watermelon, lime

Nettie's Afternoon
gin, St. Germaine, Asian pear green tea Luxardo, lemon

Hope 75
gin, strawberry, lemon, sparkling wine

BARREL-AGED 17

Negroni
Botanist Gin, infused aromatics, sweet vermouth

Manhattan
Maker's Mark, Angostura bitters, sweet vermouth

MOCKTAILS 7

Mock Mule
apple juice, ginger beer, lime

Tokyo Virgin Tea
passion tea, lychee, lemonade

Agua de Sandia
black tea, watermelon, lime

Jamaican Tea
hibiscus, black tea, lime

DRAFT BEER 8

Modelo Especial, Mexican Lager, 4.4% ABV, Mexico City

Asahi Super Dry, rice lager, 5.2% ABV, Japan

Fat Tire, Amber Ale, 5.2% ABV, Colorado

805, American Blonde Ale, 4.7% ABV, Central Coast

Blue Moon, Belgian Wheat Ale, 5.4% ABV, Denver

Ballast Point Sculpin, IPA, 7% ABV, San Diego

Athletic Brewing, nonalcoholic IPA, San Diego

WHITE

Mum Napa Brut Prestige , California (187ml)	9
Mirabeau Rosé , Provence, France	9 35
Tiefenbrunner Pinot Grigio , Italy	9 35
Villa Maria Sauvignon Blanc , New Zealand	9 35
Peju Sauvignon Blanc , Napa CA	13 55
Brown Estate Chardonnay , Napa Valley	11 45
Mer Soleil Reserve Chardonnay , Santa Lucia Highlands	13 55

RED

Porter and Plot Pinot Noir , CA	11 45
Cooper Hill Pinot Noir , Willamette Valley, Oregon	13 55
Tortoise Creek Merlot , CA	9 35
Paxton Cabernet Sauvignon , Australia	11 45
Ancient Peaks Cabernet Sauvignon , Paso Robles	13 55
Frog Leap Flycatcher Red Blend , Napa Valley	15 65



FERNANDO RODRIGUEZ, CHEF DE CUISINE
Fernando Ramirez, Sous Chef | Yadira Landin, Sous Chef
Thoi Trinh, Food & Beverage Director
Christian Eggerling (CEC, ACE, CDM, CFPP), Executive Director of Hospitality & Culinary Operations



*Please note, a 20% auto-gratuity will be added to parties of 6 or more.