

# House Cocktails

## Tears of a Tiki

Del Maguey Mezcal, Golden Falernum, Luxardo  
Bianco Bitter, Carpano Bianco Vermouth,  
Smith & Cross Jamaican Rum \$13  
*(Alex Barbatsis, Good Housekeeping)*

## Maria, Maria

Blanco Tequila, Velvet Falernum, Lime, Verdita  
(Pineapple, Jalapeno, Cilantro and Mint) \$13  
*(Lauren Pool, Good Housekeeping)*

## Hot in Here

Copper and Kings Brandy, Habanero Syrup,  
Angostura Bitters \$14  
*(Lauren Pool & Alex Barbatsis, Good Housekeeping)*

## Kiss from a Rose

Four Pillars Bloody Shiraz Gin, Chamomile infused  
Carpano Bianco, Rose Water \$13  
*(Lauren Pool & Alex Barbatsis, Good Housekeeping)*

## Let's Talk About It Later

High West American Prairie Bourbon,  
Amaro di Angostura, Lemon, Strawberry Oleo,  
Fernet Branca \$13  
*(Alex Barbatsis, Good Housekeeping)*

## Purple Rain

High West American Prairie Bourbon, Creme  
Violette, St. Vincent Orgeat, Heritage Carrot,  
Lemon \$13  
*(Alex Barbatsis, Good Housekeeping)*

## Cranberries "Zombie"

Old Tom Gin, Lemon, Spiced Cranberry Juice,  
Tonic \$14

## Fool's Gold

Peanut Butter Washed Smith and Cross, Angostura  
5 Year, Giffard Banana de Bresil,  
Chocolate Bitters \$14  
*(Alex Barbatsis, Good Housekeeping)*

## Bespoke Cocktails

Tell us what you like, want to try, or are intrigued  
by and we'll design a cocktail around it MP  
*Please let us know of any allergies*

## Non-Alcoholic Cocktails

Blanc Verjus, Rosemary Syrup, Lemon, Tonic,  
Black Walnut Bitters \$6

Maple Syrup, Lemon, Coconut Cream,  
Blanc Verjus \$6

## Wine

### Sparkling

Rosé, NV, Sapere Aude \$14 | \$50  
Napa, CA

*strawberry, raspberry, toast*

Brut Imperial, NV, Moët & Chandon \$18 (187 mL)  
Champagne, France

*yellow peach, honeysuckle, brioche*

### Red

Carignan, J. Brix “Rougarou” \$16 | \$58  
2016 | San Diego, CA

*huckleberry, all spice, cherry*

Zweigelt/ Blaufrankish/ St. Laurent  
Meinklang \$12 | \$42

2015 | Burgenland, Austria

*leather, blackberry, black pepper*

### White

Chenin Blanc, Field Recordings \$13 | \$46  
2016 | Santa Barbara, CA

*anjou pear, meyer lemon, almond cookie*

Xarel-lo, Mas Candi “Desig” \$12 | \$42  
2016 | Penedes, Spain

*nectarine, mandarin, lime blossom*

### Rosé

Grenache, L.A. Wine Project  
“Beautiful & Damned” \$13 | \$46  
2016 | Central Coast, CA

*alpine strawberry, persimmon, raspberry mousse*

### Orange

Vermentino, Rhyme “His,” \$14  
2014 | Carneros, CA

*oolong tea, stone fruits, white flowers*

## Beer

Three Weavers Expatriate IPA \$7  
Strand Brewing Co Amber \$7  
Fort Point KSA Kolsch \$7  
Celt Brittany Cider \$7  
Victoria Mexican Lager \$5

## Snacks

Spiced Nuts \$4  
Potato Chins \$4