

MENU SUBJECT TO CHANGE

## SPECIALTY COCKTAILS

### Rum Punch

coconut rum, dark rum, pineapple, fresh orange juice,  
fresh lime juice, mango nectar, house made grenadine 10

### Tangerine Spiced Old Fashioned

Buffalo Trace bourbon, Angostura, house tangerine bitters, sugar 12

### Seaside Spritzer

Cruzan white rum, house lemongrass bitters, fresh lime, prosecco 12

### Rum Sour

El Dorado 5 dark rum, orgeat, fresh lemon, nutmeg, egg white, sugar 12

### Habanero Gimlet

Tanqueray Gin, fresh lime, simple syrup, house habanero-lime bitters 12

### The Howler Monkey

El Silencio mezcal, Margerum amaro, hibiscus syrup, Belize bitters 12

## INFUSION COCKTAILS

ORANGE JALAPEÑO MARGARITA 10

DRAGONFRUIT CAIPIROSKA 9

PINEAPPLE HABANERO RUM FIZZ 8

WATERMELON MOJITO 8

CUCUMBER GIN COLLINS 8

## DRAFT BEER

### Poseidon “rotating tap”

Ventura 7

### Leashless “Organic Belgian Blond”

Ventura 7.3% 7

### MadeWest “Standard”

Ventura 5.6% 6

### Topa Topa “Chief Peak” IPA

Ventura 7% 7

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### Telegraph White Ale Blood Orange

Santa Barbara 4.5% 7

### Patagonia “Long Root” Organic Pale Ale

by Hoppworks Portland, OR 5.5% 7

### Mammoth “Double Nut Brown”

Mammoth Lakes 5.5% 7

### Modelo Especial Lager

Mexico 4.4% 5

## BOTTLES & CANS

### Anthem Hard Apple Cider 6

Budweiser 4

Coors Light 4

Famosa 5

Beck's N/A 4

## WINE BY THE GLASS

6 OZ

### Le Colture Sylvoz Prosecco

Veneto, Italy 8

### Wrath Ex “Unoaked” Chardonnay

Monterey 10

### Crossbarn By Paul Hobbs Chardonnay

Sonoma Coast 13

### Piccini Pinot Grigio

Veneto, Italy 7

### Beckmen Sauvignon Blanc

Santa Ynez Valley 10

### Triennes Rosé

Côtes de Provence, France 10

### The Fableist Cabernet Sauvignon

Paso Robles 12

### Greywolf Zinfandel

Paso Robles 11

### Happy Canyon “Piocho” Merlot/Cab Blend

Happy Canyon, Santa Barbara 14

### Honest Poetry By Doug Margerum GSM Blend

Santa Ynez Valley 12

### Point North Pinot Noir

Oregon 12