FEATURED COCKTAILS

FROZEN

Golden Fire Hydrant
don julio blanco | disaronno | luxardo apricot | coconut | lime

Chocolate Nibela
pierde almas mezcal | averna | giffard vanilla de madagascar | cocoa

NOT FROZEN

Los Gigantes
saffron infused union mezcal | campari | grilled pineapple juice | agave

Aguacate
herradura silver tequila | cointreau | avocado | jalapeno | lime

Mission Sangria
vino tinto | cointreau | citrus | fruit

COCKTAILS

Old Fashioned
rittenhouse rye | angostura & orange bitters

G & T
st. george botanist gin | tonic | cracked pepper | blood orange

Flor de Jerez
appleton estate reserve rum | amontillado sherry | apricot | lemon

Basil Daisy
hangar one vodka | aperol | basil | lemon

WINE

Brut, Scharffenberger, Mendocino County, NV
Sauvignon Blanc, Duckhorn, Napa Valley, 2017
Chardonnay, Blindfold, Oakville, 2017
Rose of Grenache, Hogwash, Oakville, 2018
Pinot Noir, Wonderwall, Central Coast, 2017
Merlot Blend, Y3 “Taureau,” Napa Valley, 2015

BEER

DRAFT
Helles Lager, “Helles to the Chief,” Speakeasy, San Francisco
Bavarian Style Wheat, “Kellerweis,” Sierra Nevada, Chico
Gose, “Fruitlands,” Modern Times, San Diego
German Altbier, “Alt Classic,” Temescal, The Town
Pale Ale, “Stoked,” Henhouse, Santa Rosa
IPA, “Blind Pig,” Russian River Brewing, Sonoma County
Hazy IPA, “Torch Cutter,” Hays Drake’s MFG, San Leandro
Double IPA, “What What,” Revision, Sparks NV

BOTTLE & CAN
Lager, “Willy Maize,” Laughing Monk, San Francisco
Light Lager, Coors Light, Golden Colorado
Steam Beer, Anchor Steam, San Francisco
Oyster Stout, Henhouse, Santa Rosa