

CLASSIC & SIGNATURE COCKTAILS



JACKRABBIT 14

Our own signature recipe: Milagro reposado tequila, Campari, freshly squeezed grapefruit juice, house-made sweet & sour, mint.



HAND-SHAKEN DAIQUIRI 15

Over a hundred years old, the Daiquiri is an elegant and refreshing cocktail. Ours is shaken with Flor de Caña rum and freshly squeezed lime.



NEGRONI 15

Developed in 1919 at the Caffè Casoni in Florence, Italy and named for the Count Camillio Negroni. This perfect balance of Campari, Antica Formula vermouth and St. George Botanivore gin makes an inviting aperitif.



OLD CUBAN 16

Aged (hence the 'Old' designation) Bacardi 8 rum, sparkling wine, freshly muddled mint and lime.



CRISP MARTINI 16

*Hendrick's gin, St. Germain, Sauvignon Blanc
& freshly squeezed lemon juice.*



ITALIAN SODA 14

*A little bitter, a little sweet and immensely drinkable.
Campari, Solerno blood orange liqueur,
fresh lemon juice, club soda.*



DOUBLE B 15

*Another signature cocktail: Wathen's bourbon,
black tea, St. Germain, lemon.*



CLASSIC MARTINI 16

*Just the way you'd like it—choice of premium gin
or vodka, served up, with olives or a twist.*



SALTY DOG 14

*A light and refreshing blend of Tito's vodka
and freshly-squeezed grapefruit juice with a
salted rim. Perfect for a lazy afternoon.*

WHITE WINES

- Adami** Prosecco | Valdobbiadene, Italy 11
- Schramsberg** Brut Rosé | North Coast 14
- Miner Family** Chardonnay | Napa Valley 13 *(on tap)*
- Joseph Drouhin** Chardonnay | France 14
- Catena Alta** *Historic Rows* Chardonnay | Mendoza 16
- Seresin** Sauvignon Blanc | New Zealand 13
- Brochard** | Sancerre, France 14
- Stewart** Sauvignon Blanc | Napa Valley 15
- Swanson** Pinot Grigio | Sonoma 12
- Dr. Loosen** *Blue Slate* Riesling | Mosel, Germany 13
- Hogwash** Rosé | California 13 *(on tap)*
- Promise** Rosé | Napa Valley 16

RED WINES

- Justin** Cabernet | Paso Robles 14
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- Mi Sueño** *El Llano* Cabernet | Napa Valley 16
- Mi Sueño** *Hillstone* Cabernet | Napa Valley 20
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- Emmolo** Merlot | Napa Valley 14
- Pali** Pinot Noir | Santa Barbara County 13 *(on tap)*
- EnRoute** Pinot Noir | Russian River Valley 16
- Volver** Tempranillo | La Mancha, Spain 12
- Saldo** Zinfandel | Napa Valley 14
- Recuerdo** Malbec | Mendoza, Argentina 13 *(on tap)*

STARTERS & SNACKS

Chilled Jumbo Shrimp

with cocktail & rémoulade sauces 23

Ahi Tuna Tartare

toasted baguette, avocado, deviled egg[†] 24

Dip Duo

*jalapeño queso and guacamole,
served with warm, hand-cut tortilla chips* 13

Deviled Eggs

*picnic style, with farm fresh eggs and
Ding's pickle relish* 7

Haystack French Fries

with ketchup and spicy mayo for dipping 7

Warm Bread Plate

*rosemary focaccia, marinated olives
& toasted almonds* 3



[†]Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may
increase your risk for food borne illnesses.