

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

Mi Sueño *El Llano* Cabernet | Napa Valley 16

Orin Swift *Palermo* Cabernet | Napa Valley 18

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.