

COCKTAIL MENU

*Happy Hour 5-6pm
\$3 off cocktails / \$2 off Beer & Wine*

Vodka

Pacific Sunset \$14

vodka / orange juice / grenadine

Shore Break \$14

vodka / peach schnapps / orange juice / grenadine

Bloody Mary \$14

vodka / bloody mary mix
Choice: traditional or spicy

Cosmopolitan \$14

vodka / triple sec / lime juice / cranberry juice

Crazy Creamy Coconut \$15

vodka / kahlua/ baileys irish cream / cream of coconut / shaved chocolate

Espresso Martini \$15

vodka / baileys irish cream/ vanilla syrup / Mostra espresso

Tequila

Cadillac Margarita \$16

cazadores tequila / triple sec / lime juice / agave syrup / salt rim / grand marnier liqueur

Fruit Margarita \$14

cazadores tequila / triple sec / lime juice / agave syrup / fruit puree / salt or sugar rim /
Choice: strawberry / mango

Paloma \$14

cazadores tequila / lime juice / grapefruit juice / soda / salt rim
*Don Julio or Patron Tequila
Upgrade: +\$5*

Gin

Salty Dog \$14

bombay sapphire / grapefruit juice / lime juice / soda / salt rim

Tom Collins \$14

bombay sapphire / lemon juice / simple syrup / soda

Aviation Gin Upgrade: +\$4

Tanqueray Gin Upgrade: +\$3

Rum

Coconut Mojito \$14

bacardi superior rum / coconut cream / pineapple juice / lime / mint

Painkiller \$14

bacardi gold rum / cream of coconut / orange juice / pineapple juice / nutmeg

Fruit Daiquiri \$14

bacardi superior rum / fruit puree /
Choice: strawberry / mango

Pina Colada \$14

bacardi superior rum / pina colada mix
coruba dark rum floater: +\$3

Mai Tai \$14

bacardi superior rum / orange juice / pineapple juice / coruba jamaican dark rum

Mojito \$14

bacardi superior rum / mint / lime juice / simple syrup / soda

Domestic Beer:

Bud Light 16oz	\$8
Budweiser 16oz	\$8
Michelob Ultra 16 oz	\$8
Coors Light	\$6
Corona Extra	\$7
Pacifico	\$7

Craft Beer:

Aloha Hazy IPA	\$8
Sculpin IPA	\$8
Alpine Nelson IPA	\$8
Alesmith .394 Pale Ale	\$8
Sierra Nevada Pale Ale	\$6
Longfin Lager	\$8
Stella Artois	\$7
Heiniken 0.0 Non-Alcoholic	\$6

Make it a Bucket: 5 Cans

Craft Beer Bucket \$38

sierra nevada pale ale / ballast point /
rotating local beers

Domestic Beer Bucket \$28

coors light / corona extra / sierra nevada pale ale

Pitcher: Serves 4

Sangria Pitcher \$30

Choice of Red or White

Margarita Pitcher \$40

Cadillac Pitcher Upgrade +\$20

Mimosa Pitcher \$30

Wine by the Glass:

(Ask server for a full list of wines by the bottle)

Canyon Road \$9

chardonnay / sauvignon blanc / pinot grigio /
cabernet sauvignon / pinot noir

Stanford \$9

sparkling brut

Veuve de Vernay \$14

sparkling rose split

Gancia \$14

Prosecco

Soft Drinks/Juices:

IBC Root Beer \$5

Soft Drinks \$4

coke / diet coke / sprite / club soda /
ginger ale / tonic water

Energy Drinks \$5

red bull / sugar free red bull

Juices \$4

apple / cranberry / orange / pineapple

Water

small aqua panna bottle **\$4**

large aqua panna bottle **\$7**

perrier sparkling bottle **\$5**

Hot Drinks

hot cocoa **\$4**

espresso / latte / cappuccino / americano **\$6**

Frozen Drinks

virgin daiquiri **\$7**

Piña Colada / Strawberry / Mango

Applicable tax and 20% Service Charge will automatically be added to all orders

Wine Selection

by the Bottle

White Wine

Canyon Road, Chardonnay	\$30
Francis Ford Coppola, Director's Cut, Chardonnay	\$42
Robert Mondavi, Chardonnay	\$25
Stag's Leap, Hands of Time, Chardonnay	\$51
Canyon Road, Sauvignon Blanc	\$30
Ferrari-Carano, Fume Blanc	\$31
Canyon Road, Pinot Grigio	\$30
Chateau Ste. Michelle, Riesling	\$25
Domaine Bousquet, Organic Rosé	\$40

Sparkling

Stanford, Brut	\$30
Chandon, Brut	\$45
Veuve Clicquot, Brut Champagne	\$135
Moët and Chandon, Imperial	\$130

Red Wine

Canyon Road, Cabernet Sauvignon	\$30
Columbia Crest, Merlot	\$31
Domaine Bousquet, Organic Malbec	\$33
Canyon Road, Pinot Noir	\$30

Applicable tax and 20% Service Charge will automatically be added to all orders