

# LIBATIONS

## SPECIALTY COCKTAILS 13

### MARGARITA LAS ALCOBAS

*a tradition from Mexico City*

#### BLOODY Ms

*bull dog, patron silver, grey goose or kolsch, spiced bloody mary mix & bacon*

#### ST HELENA CHILL

*red wine by the glass, cardenal mendoza brandy & ginger*

#### BUMBLE

*espolon tequila, pineapple gum & nutmeg*

#### MASON

*distillery no. 209, tomato water & balsamic reduction*

#### BEE BALM

*no. 3 london dry gin, dolin blanc, st. germain & dill*

#### LA FIN

*christian drouin calvados, lofi dry vermouth & pear cordial*

#### ASTER

*hibiscus infused buffalo trace, pomegranate juice, lemon & egg white*

#### TULIP POPLAR

*benders rye whiskey, macerated strawberries, bitters & soda*

#### ACACIA COCKTAIL

*bull dog gin, honey, crème de violet & sparkling wine*

#### “JOSITO”

*appleton & rum, raw sugar, muddled pineapple & mint*

#### BEER 7

ANCHOR *steam*

GOLDEN STATE *cider [can]*

FORT POINT *ksa kolsch*

NORTH COAST *acme ipa*

LAGUNITAS *pale ale*

HITACHINO *white ale 12*

MAD FRITZ *stout [750 ml] 25*

## WINES BY THE GLASS

### SPARKLING & CHAMPAGNE

MUMM NAPA *Brut Rosé, California NV*

12

SCHRAMSBERG *Brut, Blanc de Noirs, North Coast 2012*

21

POMMERY *Brut Royal, Reims NV*

25

### WHITE & ROSE

POE Rosé Wine, Sonoma Coast 2016

12

ETUDE Pinot Gris, Carneros 2015

12

FROGS LEAP Sauvignon Blanc, Rutherford 2016

14

EISELE VINEYARD ALTA GRACIA Sauvignon Blanc, Napa Valley 2015

19

MASSICAN ‘ANNIA’ White Blend, Napa Valley 2015

16

PATZ & HALL Chardonnay, Sonoma Coast 2015

18

BERINGER LUMINUS Chardonnay, Oak Knoll District 2013

13

### RED

ANCIEN Pinot Noir, Carneros 2014

16

PEAY POMARIUM *Pinot Noir, Estate, Sonoma Coast 2014*

24

ROBERT BIALE BLACK CHICKEN *Zinfandel, Napa Valley 2015*

18

LAGIER MEREDITH *Syrah, Mt. Veeder 2012*

20

PARADOR *Red Blend, Napa Valley 2009*

18

MIRA *Cabernet Sauvignon, Napa Valley 2012*

15

SPOTTSWOODE LYNDENHURST *Cabernet Sauvignon, Napa Valley 2013*

30