



## COCKTAILS

<b>KICK-A-RITA</b>	<b>10/36</b>
GHOST TEQUILA, DEL MAGUEY LA VIDA MEZCAL, CUCUMBERS, AGAVE, LIME	
<b>SUMMER WIND</b>	<b>10/36</b>
HANGAR 1 MANDARIN BLOSSOM VODKA, ELDERFLOWER LIQUEUR, GRAPEFRUIT, PASSION FRUIT	
<b>STRAWBERRY CAIPIRINHA</b>	<b>10/36</b>
STRAWBERRY INFUSED VELHO BARREIRO CACHACA, LIME	
<b>MY LITTLE MULE PEPE</b>	<b>10/36</b>
TULLAMORE DEW WHISKEY, GINGER BEER, GINGER LIQUEUR, LIME	

## BOILERMAKERS

(CLASSIC BEER & SHOT)

<b>BUDDHA BELLY</b>	<b>15</b>
ANCHOR STEAM & FERNET BRANCA	
<b>EL REY</b>	<b>15</b>
MODELO ESPECIAL & FORTALEZA REPOSADO	
<b>DAS BOOT</b>	<b>15</b>
S. N. KELLERWEIS & BERENTZEN APPLE LIQUOR	
<b>SITTIN AT THE BAR</b>	<b>15</b>
GUINNESS & TULLAMORE DEW IRISH WHISKEY	
<b>WAKE OF THE FLOOD</b>	<b>15</b>
FOUNDERS REDANKULOUS & BULLEIT RYE	

## SNACKS

<b>PACIFIC OYSTER SHOOTERS</b>	<b>3</b>
SANGRITA, LIME FOAM, CHILI-SALT RIM	
<b>1/2 DOZEN BEAUSOLEIL OYSTERS</b>	<b>18</b>
AND ALL THE FIXINGS	
<b>FIRE FRIED CALAMARI</b>	<b>10</b>
TABASCO REMOULADE, PEPPERS, FRIED GARLIC, CILANTRO	
<b>ESW NACHOS</b>	<b>10</b>
CHORIZO & BEEF BLACK BEAN CHILI, AVOCADO, NACHO SAUCE, JALAPEÑO, CREMA, TAPATIO, PICO DE GALLO	
<b>BEEF SLIDERS</b>	<b>10</b>
CARAMELIZED ONIONS, AVOCADO, OAXACA CHEESE, CHIPOTLE AIOLI SERVED ON TEXAS TOAST	
<b>COUNTRY PORK SLIDERS</b>	<b>10</b>
PICKLED VEGETABLES, MUSTARD, STRAWBERRY & CILANTRO COMPOTE, OPEN FACED ON TEXAS TOAST	
<b>FRIED CHICKEN SLIDERS</b>	<b>10</b>
WHITE SAUSAGE GRAVY, PARSLEY SERVED ON SWEDISH BISCUIT	
<b>MACARONI &amp; CHEESE MUFFINS</b>	<b>10</b>
CHEESE FONDUE, WHITE TRUFFLE OIL	
<b>FLAT BREAD</b>	<b>10</b>
CARAMELIZED ONIONS, ROASTED GARLIC, BLACK MISSION FIGS, BLUE CHEESE, AGED BALSAMIC, E.V.O.O.	
<b>CHEESY RED ENCHILADAS</b>	<b>12</b>
AVOCADO, PICKLED ONION & JALAPEÑO, CILANTRO CHOICE OF: BEEF, CHICKEN, SHRIMP, CHORIZO, SQUASH BLOSSOMS	
<b>ARTICHOKE &amp; SPINACH DIP</b>	<b>10</b>
WHITE TRUFFLE OIL, BASIL, CORN CHIPS	
<b>WILD ARUGULA SALAD</b>	<b>10</b>
PARMESAN FLAN, AVOCADO, CUCUMBER, EARLY GIRL TOMATOES, TOASTED CORN, BALSAMIC VINEGAR, E.V.O.O.	
<b>PO'BOY SHRIMP TACOS</b>	<b>10</b>
FRIED SHRIMP, CREAMY HOMINY, CABBAGE, TAPATIO REMOULADE, JALAPEÑO, PICO DE GALLO	

## SWEETS

<b>BANANA BREAD PUDDING</b>	<b>6</b>
COCONUT ICE CREAM, CARAMEL SAUCE, PECANS	
<b>HOT CHOCOLATE POT DE CREME</b>	<b>6</b>
KAHLUA, STEAMED MILK, HAZELNUTS, CINNAMON	
<b>POMEGRANATE-CHILE ICE POP</b>	<b>4</b>

## WINES

<b>MOET &amp; CHANDON, IMPERIAL, CHAMPAGNE</b>	<b>15/75</b>
FRANCE NV	
<b>ETOILE SPARKLING ROSE</b>	<b>14/56</b>
CALIFORNIA NV	
<b>POEMA CAVA</b>	<b>8/32</b>
SPAIN NV	
<b>CANYON ROAD SAUVIGNON BLANC</b>	<b>7/28</b>
CALIFORNIA 13	
<b>GROVE RIDGE CHARDONNAY</b>	<b>8/32</b>
CALIFORNIA 13	
<b>STEMMARI ROSE</b>	<b>8/32</b>
ITALY 14	
<b>GROVE RIDGE CABERNET SAUVIGNON</b>	<b>7/28</b>
CALIFORNIA 12	
<b>LOST ANGEL PINOT NOIR</b>	<b>8/32</b>
CALIFORNIA 14	
<b>FESS PARKER, FRONTIER RED BLEND</b>	<b>9/36</b>
CENTRAL COAST, LOT 93	

## BEERS

### BOTTLES

<b>ALLAGASH WHITE 5.1%</b>	<b>6</b>
(WITBIER, ME)	
<b>BUDWEISER 5%</b>	<b>5</b>
(AMERICAN LAGER)	
<b>BUD LIGHT 4.2%</b>	<b>5</b>
(AMERICAN LIGHT LAGER)	
<b>CHIMAY GRANDE RESERVE(BLUE) 9%</b>	<b>9</b>
(BELGIAN STRONG DARK ALE)	
<b>COORS LIGHT 4.2%</b>	<b>5</b>
(AMERICAN LIGHT LAGER)	
<b>CORONA EXTRA 4.6%</b>	<b>5</b>
(MEXICAN LAGER)	
<b>MOODY TONGUE 7%</b>	<b>9</b>
<b>CARAMELIZED CHOCOLATE CHURRO PORTER</b>	
(BALIC PORTER, IL)	
<b>LAGUNITAS IPA 6.2%</b>	<b>5</b>
(AMEICAN IPA, CA)	
<b>NEW CASTLE BROWN ALE 4.7%</b>	<b>5</b>
(ENGLISH BROWN ALE)	
<b>STELLA ARTOIS 5%</b>	<b>5</b>
(BELGIAN LAGER)	
<b>DRAUGHT</b>	<b>G/P</b>
<b>PACIFICO CERVEZA CLARA 4.5%</b>	<b>6/20</b>
(MEXICAN LAGER)	
<b>MODELO ESPECIAL 4.4%</b>	<b>6/20</b>
(MEXICAN LAGER)	
<b>NEGRA MODELO 5.4%</b>	<b>6/20</b>
(VIENNA LAGER, MX)	
<b>ANCHOR STEAM BEER 4.9%</b>	<b>6/20</b>
(STEAM, CA)	
<b>GUINNESS 4.2%</b>	<b>6/20</b>
(IRISH DRY STOUT)	
<b>BLUE MOON 5.4%</b>	<b>6/20</b>
(WITBIER, CO)	
<b>FORT POINT PARK 4.7%</b>	<b>6/20</b>
(AMERICAN PALE WHEAT ALE, CA)	
<b>BALLAST POINT SCULPIN 7%</b>	<b>6/20</b>
(IPA-GRAPEFRUIT, CA)	
<b>SIERRA NEVADA KELLERWEIS 4.8%</b>	<b>6/20</b>
(HEFEWIZEN, CA)	
<b>NEW BELGIUM HOP 8 PALE ALE 5.5%</b>	<b>6/20</b>
(AMERICAN PALE ALE, CO)	
<b>FOUNDERS REDANKULOUS 9.5%</b>	<b>8</b>
(AMERICAN DOUBLE/IMPERIAL IPA, MI)	
<b>BARRELHOUSE BIG SUR 9.6%</b>	<b>8</b>
(AMERICAN DOUBLE/IMPERIAL IPA, CA)	
<b>GREEN FLASH LA FREAK 9.2%</b>	<b>10</b>
(BELGIAN IPA, CA)	
<b>AVERY RASPBERRY SOUR 6.5%</b>	<b>10</b>
(AMERICAN WILD ALE, CO)	

## BOTTLED CARBONATIONS

<b>SODA: COKE, 7-UP, SQUIRT</b>	<b>4</b>
<b>COCK'N BULL GINGER BEER .5%</b>	<b>5</b>
<b>HARD FRESCOS: 5.7%</b>	<b>6</b>
GUAVA CITRICO, JUICY JAMAICA, TANGY TAMARINDO	
<b>GOLDEN STATE CIDER 6.9% (16oz)</b>	<b>7</b>
<b>RED BULL: BLUEBERRY, TROPICAL</b>	<b>5</b>