



## COCKTAILS

### BLUE VELVET

JUNÍPERO GIN, BLUEBERRY,  
MANZANILLA SHERRY, THYME,  
LEMON, PROSECCO  
12

### EASTSIDE SWIZZLE

CHOICE OF VODKA OR GIN,  
MINT, LIME,  
SALTED CUCUMBER SHRUB  
12

### SMOLDERING TEMPTRESS

FIDENCIO MEZCAL, DRY CURAÇAO,  
WATERMELON GRENADINE, LEMON  
12

### YERBA BUENA

SINGANI 63, YERBA MATÉ,  
COCCHI AMERICANO,  
LEMONGRASS, LIME LEAF  
13

### HONEYMOON

HENDRICK'S GIN,  
HONEYDEW, STREGA,  
LIME, ABSINTHE  
13

### MISSIONARY'S DOWNFALL

RUM, LEOPOLD BROS PEACH,  
HONEY, LIME, PINEAPPLE, MINT  
12

### WESTERN TRADING CO.

LAIRD'S APPLE BRANDY,  
ST. GEORGE SPICED PEAR,  
LEMON, PINEAPPLE  
12

### QUINCY'S DAY OFF

LEOPOLD'S SUMMER GIN,  
STRAWBERRY, CAMPARI,  
DOLIN BLANC VERMOUTH  
13

### DEATH OR GLORY

MONKEY SHOULDER SCOTCH,  
TOASTED COCONUT, CURAÇAO,  
LEMON, ABSINTHE, EGG WHITE\*  
13

### PERFECT REGIMENT

RYE, CARPANO ANTICA,  
DOLIN BLANC VERMOUTH,  
TARRAGON  
14

### THE LONG NIGHT

WELLER SPECIAL RSV BOURBON,  
LEOPOLD BROS BLACKBERRY,  
TASMANIAN PEPPERCORN  
14

### THE HIGHLANDER

LUNAZUL REPOSADO TEQUILA,  
ZUCCA, COLD BREW,  
CARPANO CLASSICO VERMOUTH  
13

---

## NON-ALCOHOLIC 8

WATERMELON LIMEADE

PINEAPPLE FRAPPÉ \*

YERBA MATÉ SWIZZLE

CUCUMBER-GINGER SPRITZ

---

*\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
PLEASE INFORM STAFF OF ANY ALLERGIES OR DIETARY RESTRICTIONS    WIFI PASSWORD: COCKTAIL*

---

## HAPPY HOUR

EVERY DAY UNTIL 7 PM. AFTER HOURS COCKTAILS +\$4

### COCKTAILS 8

**DAILY COCKTAIL** ASK US FOR DETAILS!

**JAZZ BABY** VODKA, LAVENDER, RASPBERRY, GRAPEFRUIT

**GOLDEN HOUR** VODKA OR GIN, LEMON, ORANGE, GINGER

**WHISKEY SOUR\*** BOURBON, HONEY CREAM, LEMON

**FANCY-FREE** BOURBON, MARASCHINO, BITTERS

### WINE 6

SAUVIGNON BLANC OR SYRAH

### DRAFT BEER 5

TRUMER PILSNER

### SHEBANG 5

HIGH LIFE OR TECATE & SHOT OF BOURBON OR TEQUILA

---

## BEER

### DRAFT

TRUMER PILSNER	7
SKA MODUS HOPERANDI IPA	7
TRVE LIVING RUINS SOUR SAISON	7
LA CUMBRE MALPAIS STOUT	9

### BOTTLES & CANS

DAMM DAURA GLUTEN-FREE LAGER	6
CROOKED STAVE SOUR ROSÉ	8
DRY DOCK APRICOT BLONDE ALE	6
EVIL TWIN NOMADER BERLINER WEISSE	9
ALMANAC SUMMER IN THE CITY BARREL-AGED ALE	16
LEFT HAND SAWTOOTH NITRO ESB	7
COPPER KETTLE MILK STOUT	6
CIDERKIN ARGUS CIDER	8

## WINE

### RED

PINOT NOIR, DOM. DU SALVARD "UNIQUE", LOIRE, FR	10
SYRAH BLEND, PERRIN, CÔTES DU RHÔNE, FR	9
CABERNET, LAND OF SAINTS, SANTA BARBARA, CA	14

### WHITE

ALBARIÑO, FERDINAND, LODI, CA	10
SAUVIGNON BLANC, PATIENT COTTAT, LOIRE, FR	9
CHARDONNAY, ÉRIC CHEVALIER, LOIRE, FR	12

### ROSÉ

GRENACHE/SYRAH, PERRIN, CÔTES DU RHÔNE, FR	8
--	---

### SPARKLING

BRUT ROSE, VEUVE DU VERNAY, BEAUNE, FR	10
PROSECCO, ZARDETTO, CONEGLIANO, IT	9

## FOOD

### SNACKS

MIXED ORGANIC OLIVES	6
MARCONA ALMONDS WITH SMOKED SEA SALT	7
FRESH BAGUETTE WITH ITALIAN BUTTER	6
NUESKE'S SMOKED PATÉ	7
SARDINES WITH SWEET DROP PEPPERS	9

### CHEESE

*SERVED WITH FRESH BAGUETTE AND SEASONAL GARNISH*

BURRATA WITH PINK PEPPERCORN *	11
CASHMERE DOUBLE CREAM, HAYSTACK MOUNTAIN	9
EWEPHORIA AGED SHEEP GOUDA	9
CABOT CHEDDAR CLOTHBOUND-AGED, JASPER HILL	8