

*\*Add a Waterbar Reusable Straw for \$3*

**Cocktails**

**SWEET AND SAVORY**

**MERMAIDS ARE REAL** 14<sup>00</sup>

*Herradura Blanco, basil, agave, lime, raspberry*

**APHRODITE** 14<sup>00</sup>

*Appleton Estate Rum, Grand Marnier, lime, orgeat, simple syrup, passionfruit foam*

**LIGHT AND REFRESHING**

**CUCUMBER MINT SPRITZ** 14<sup>00</sup>

*Ketel One Cucumber Mint, agave, lemon, soda*

**MERLION** 13<sup>00</sup>

*Tito's, Drambuie, Chambord, pineapple, lemon, lime, orange bitters*

**KAPPA'S CUP** 14<sup>00</sup>

*Grey Goose, St. Germain, Creme de Mure, lavender, blackberry, lemon*

**VIKING SKEID** 14<sup>00</sup>

*Ketel One, spiced pear liqueur, lime, Angostura Bitters, ginger beer*

**SPICY AND SPIRIT FORWARD**

**OCEAN BOULEVARDIER** 15<sup>00</sup>

*George Dickel #12, Bruto Americano, sweet vermouth, cinnamon anise simple*

**HEAD OF THE HYDRA** 15<sup>00</sup>

*Don Julio Blanco, Ancho Reyes Verde, lime, house tequila reduction*

**Frozen Cocktails**

**FROZEN WATERMELON MARGARITA** 15<sup>00</sup>

*Herradura Silver, lime, agave, watermelon, candy watermelon seeds*

**TITO'S LEMONADE** 15<sup>00</sup>

*Tito's Handmade Vodka, lemon, sugar*

**Hot Cocktails**

**HEPHAESTUS** 13<sup>00</sup>

*Jack Daniels cinnamon coffee*

**CHANTICO** 13<sup>00</sup>

*Don Julio Blanco & Ancho Reyes chile pepper hot cocoa*

**HERA** 13<sup>00</sup>

*Warm pear Grey Goose Mule*

**PAN'S COCOA** 13<sup>00</sup>

*Hot cocoa with choice of Fireball, Rumpelintz, or Skrewball*

**Can Beer & Hard Seltzer**

**Bud Light** 7<sup>00</sup>

**Coors Light** 7<sup>00</sup>

**Corona** 7<sup>00</sup>

**Modelo** 7<sup>00</sup>

**Michelob Ultra** 7<sup>00</sup>

**Stella Artois** 7<sup>00</sup>

**Mother Earth Cali Creamin'** 7<sup>00</sup>

**Truly Hard Seltzer** 7<sup>00</sup>

*(ask for available flavors)*

**10 Barrel Cucumber Crush** 8<sup>00</sup>

**10 Barrel Raspberry Cucumber Crush** 8<sup>00</sup>

**Golden Road Mango Cart Wheat Ale** 8<sup>00</sup>

**Ballast Point Sculpin IPA** 8<sup>00</sup>

**Elysian Space Dust IPA** 8<sup>00</sup>

**Juneshine** 8<sup>00</sup>

*(acai berry, midnight painkiller, and seasonal)*

**White Wine**

**CAVA** | Anna | Spain | 7

**PROSECCO** | Ruffino | Italy | 10

**SPARKLING ROSÉ** | Chandon Rose (187ml) | CA | 12

**ROSÉ** | St. Supery | Napa Valley | 9

**ROSÉ** | Jolie Folie Rose | Provence | 11

**SAUVIGNON BLANC** | Emmolo | Napa Valley | 10

**SAUVIGNON BLANC** | Cape Mentelle | Australia | 9

**PINOT GRIGIO** | Villa Sandi | Delle Venezie, Italy | 8

**CHARDONNAY** | Altos del Plata Terrazas | Argentina | 7

**CHARDONNAY** | Meiomi | California | 10

**SAUVIGNON BLANC** | Kim Crawford | Marlboro, New Zealand | 11

**Red Wine**

**MALBEC** | Terrazas | Single Vineyard "Las Compuertas" | Mendoza | 8

**PINOT NOIR** | Three Saints | Santa Maria Valley | 12

**PINOT NOIR** | Buena Vista | North Coast | 10

**RED BLEND** | Gundlach Bundschu Mountain Cuvee | Sonoma Coast | 9

**MERLOT** | Cannonball | Sonoma County | 8

**CABERNET SAUVIGNON** | Altos del Plata Terrazas | Argentina | 7

**CABERNET SAUVIGNON** | Charles Smith Chateau | Washington | 11

**PINOT NOIR** | Meiomi | California | 11

**CABERNET SAUVIGNON** | Rich Table | Washington | 13