

# Mixed Drinks

Being a good neighbor doesn't stop at our shorelines. We are trying to limit our use of plastic, but will happily provide a plastic-free straw upon request.

## Vodka

### **Locals Only • 12.5**

A locally-appreciated mix of Skyy Watermelon vodka, fresh lemon juice, cucumbers, and agave nectar.

### **Uptown Girl • 13.5**

A refreshing mix with Tito's vodka, St. Germain liqueur, strawberry puree, fresh lemon juice, pineapple juice, and agave nectar.

### **Real Housewives of Hillcrest • 12**

Skyy citrus vodka, aperitif, strawberry puree, fresh lemon juice, simple syrup topped with champagne.

### **Blueberry-Basil Gimlet • 12.5**

A refreshingly tart drink made with our house-infused blueberry and basil vodka, fresh lime and lemon juice, and simple syrup.

### **Lemongrass Collins • 12**

A crisp, summer cocktail made with Crater Lake sweet ginger vodka, fresh lemongrass, fresh lemon juice, topped with ginger beer.

### **Uptown Sangria (Red or White) • 13**

Our hand-crafted mix of Finlandia grapefruit vodka, St. Germain elderflower liqueur, fresh lemon juice, and Monin honey syrup.

### **Spicy Sunset • 10.5**

Smirnoff Spicy Tamarind, pineapple, lime juice, topped with ginger beer.

### **Spiced Pear Martini • 13**

Grey Goose, Mathilde Pear Liqueur, fresh lime juice, Monin Vanilla Syrup, dash of cinnamon, with a cinnamon sugar rim.

## Mules

### **Moscow Mule • 12**

Traditional mule with Skyy vodka, fresh lime juice, angostura bitters topped with ginger beer.

### **Kentucky Mule • 12**

Old Forester bourbon, fresh lime juice, angostura bitters topped with ginger beer.

### **Gin Mule • 12**

Fords Gin, fresh lime juice, angostura bitters topped with ginger beer.

### **Mexican Mule • 12**

El Jimador Blanco, fresh lime juice, orange bitters topped with ginger beer.

### **Unicorn Mule • 12**

Mixed berry infused vodka, fresh lime juice, orange bitters topped with ginger beer.

## Rum

### **Apple Pineapple Mojito • 12**

Bacardi, apple liqueur, fresh lime, fresh lemon, simple syrup, pineapple, fresh mint.

## Gin

### **The Bee's Knees • 10**

A timeless cocktail made with Nolet's gin, fresh lemon juice, and Monin honey syrup.

### **Bramble • 11.5**

A perfect balance of fruity and floral made with Fords gin, fresh lemon juice, house-made simple syrup, and fresh blackberries.

## Tequila & Mezcal

### **Hot Mess • 11.5**

Spice things up with Union Mezcal, poblano liqueur, fresh lime juice, honey syrup, fresh grapefruit, and firewater bitters.

### **Spruce Street Suspension • 11.25**

A daring cocktail with reposado tequila, fresh lime juice, pineapple juice, and orgeat syrup.

### **Pineapple Express • 11**

A sweet mix of Espolon Blanco tequila, Giffard banana liqueur, fresh lime juice, pineapple juice, and natural cinnamon.

### **Spicy Margarita • 12**

A spicy mix of Tanteo Chipotle Tequila, fresh lime juice, agave topped with a Tajin rim.

### **Pomegranate Margarita • 12**

2oz Nosotros Tequila Blanco, lime juice, pomegranate juice, agave with a half sugar rim.

## Bourbon & Whiskey

### **Toki Old-Fashioned • 13.5**

A nutty spin on a classic. Suntory Toki Japanese whiskey, Luxardo amaretto liqueur, and angostura bitters.

### **Sutter's Smash • 10**

A smashingly balanced cocktail with Jack Daniels, fresh lemon juice, honey - muddled with fresh blackberries and basil leaves.

### **Hot Apple Toddy • 11**

Jack Daniel's Tennessee Apple, hot tea, and a cinnamon stick.

**\$7** HAPPY HOUR  
DRINK SPECIALS:

Mules | 14oz Draft Beer | Well Drinks | House Wine  
Tues. - Fri. 4pm - 6pm | Sat. 3pm - 6pm

# Brunch Drinks

## The Classics

### **Mimosa • 5**

Stanford Champagne and orange juice.

### **Bloody Mary • 8**

Skyy Vodka and Zing-Zang bloody mary mix. Served with a salt & Tajin rim.

### **Tito's Bloody Mary • 10**

Tito's Vodka and Zing-Zang bloody mary mix. Served with a salt & Tajin rim.

### **Michelada • 9**

Draft Mexican Lager, lime juice, and Zing-Zang bloody mary mix. Served with a salt & Tajin rim.

### **Mojito • 10**

Captain Silver, lime juice, house-made simple syrup, and fresh mint.

## Champagne & Bubbles

### **BOTTLES**

### **Stanford Brut • 13.5**

### **Campo Viejo Rose • 15.5**

### **SPLITS & GLASSES**

### **Stanford Brut • 4**

### **Banfi Maschio Prosecco • 8.5**

### **Sofia Rose • 8.5**

## Drink Like a Fish

### **Phucket Bucket • 15**

Malibu, Malibu lime, lemon and pineapple juice, and a splash of grenadine. Topped with soda and Sprite. Serves 1-2.

## Hangover Cures

### **ADH DRINK • 11**

Jameson Irish Whiskey, coffee liqueur, brewed coffee, Stout draft beer, and cream.

### **Beer-Mosa • 5**

Miller High Life and a splash of orange juice.

### **Morning Mojito • 10.5**

Skyy Vodka, fresh mint, lime juice, and pomegranate juice and topped with champagne.

### **Breakfast of Champions Shot • 10.5**

Bulleit Whiskey, Buttershots, orange juice, and a side of bacon.

### **Man-Mosa • 11**

Old Forester Bourbon, fresh strawberries, and lemon juice. Topped with champagne.

## Uptown Specialties

### **Champagne All-Day • 12**

Skyy Citrus Vodka, lemon juice, and fresh strawberries. Topped with champagne.

### **Orange Crush • 10.5**

Absolut Mandarin Vodka, orange liqueur, lime juice and orange juice. Topped with champagne.

### **Lemonade by Queen B • 10**

El Jimador Tequila, fresh jalapeños, lemon juice, and agave nectar. Topped with lemon-lime soda.

### **Spring Detox • 10**

Fords Gin, St. Germain Liqueur, lemon and grapefruit juice.

### **Spicy Sunset • 10.5**

Smirnoff Spicy Tamarind, pineapple, lime juice, topped with ginger beer.

### **Mexican Candy Shot • 8.5**

Smirnoff Spicy Tamarind, watermelon pucker.

### **St. Germain Champagne Sangria**

Secret family recipe.

| Glass • 10.5

| Carafe • 25

# On Tap & Bottles

## Beers on Tap

10oz 14oz 20oz

<b>1. Stella Artois</b> (AB InBev) European Lager • 5.2% ABV	<b>6.5</b>	<b>8.5</b>	<b>10.5</b>
<b>2. Cali Creamin</b> (Mother Earth) Nitro Vanilla Cream Ale • 5% ABV	<b>7</b>	<b>9</b>	<b>11</b>
<b>3. Angry Orchard</b> Hard Cider • 5% ABV	<b>6</b>	<b>8</b>	<b>10</b>
<b>4. Japanese Lager</b> (Harland Brewing) Japanese Lager • 5% ABV	<b>7.5</b>	<b>9.5</b>	<b>11.5</b>
<b>5. Clouded Judgement</b> (Bitter Brothers) Hazy IPA • 6.3% ABV	<b>6.5</b>	<b>8.5</b>	<b>10.5</b>
<b>6. Space Dust</b> (Elysian) IPA • 7.4% ABV	<b>7</b>	<b>9</b>	<b>11</b>
<b>7. 805</b> (Firestone Walker) Ale • 4.7% ABV	<b>6.5</b>	<b>8.5</b>	<b>10.5</b>
<b>8. Mosaic Session IPA</b> (Karl Strauss) Session IPA • 5.5% ABV	<b>5.5</b>	<b>7.5</b>	<b>9.5</b>
<b>9. Wild Little Thing Sour</b> (Sierra Nevada) Slightly Sour Ale • 5.5% ABV	<b>7</b>	<b>9</b>	<b>11</b>
<b>10. Pacifico</b> Mexican Pilsner-Style Lager • 4.4% ABV	<b>6</b>	<b>8</b>	<b>10</b>
<b>11. Sculpin</b> (Ballast Point) IPA • 7% ABV	<b>7</b>	<b>9</b>	<b>11</b>
<b>12. Mango Cart</b> (Golden Road) Wheat Ale • 4% ABV	<b>6.5</b>	<b>8.5</b>	<b>10.5</b>
<b>13. Blue Moon</b> (Blue Moon Brewing Co.) German-Style Wheat • 5.4% ABV	<b>6</b>	<b>8</b>	<b>10</b>
<b>14. Orderville</b> (Modern Times) IPA • 7.2% ABV	<b>6</b>	<b>8</b>	<b>10</b>
<b>15. Cucumber Crush</b> (10 Barrel) Cucumber Sour • 5% ABV	<b>7</b>	<b>9</b>	<b>11</b>
<b>16. Bitter Bills Pils</b> (Bitter Brothers) Pilsner • 5.5% ABV	<b>6</b>	<b>8</b>	<b>10</b>
<b>17. Big Wave Golden Ale</b> (Kona Brewing) Golden Ale • 4.4% ABV	<b>6.5</b>	<b>8.5</b>	<b>10.5</b>
<b>18. Balboa Blonde</b> (Golden Road Brewing) Blonde Ale • 4.8% ABV	<b>5</b>	<b>7</b>	<b>9</b>
<b>19. Pale Ale</b> (Stone Brewing) Pale Ale • 5.4% ABV	<b>7</b>	<b>9</b>	<b>11</b>
<b>20. Bud Light</b> (Anheuser Bush) Light Lager • 4.2% ABV	<b>4.5</b>	<b>6.5</b>	<b>8.5</b>

## Bottled & Canned

<b>Corona</b> (Grupo Modelo) Pale Lager • 3.6% ABV 12 oz. Bottle	<b>7</b>
<b>Miller High Life</b> (Miller Coors) American-Style Lager • 4.6% ABV 12 oz. Bottle	<b>6</b>
<b>Blood Orange Mint</b> (Juneshine) Hard Kombucha • 6% ABV 16 oz. Can	<b>9.5</b>

# Wine List

## White Wine Selections

	<u>Glass</u>	<u>Bottle</u>
<b>Ruffino</b> Pinot Gris, vintage 2017, Tuscany Italy	9.5	34
<b>C.K. Mondavi</b> (House White) Chardonnay • California • 2016	8	n/a
<b>Sonoma Cutrer</b> Chardonnay • Sonoma Coast, CA • 2020	12	n/a
<b>Kim Crawford</b> Sauvignon Blanc • Marlborough, NZ • 2017	10.5	38
<b>Emmolo</b> (Caymus) Sauvignon Blanc • Napa Valley, CA	10	40

## Red Wine Selections

	<u>Glass</u>	<u>Bottle</u>
<b>C.K. Mondavi</b> (House Red) Cabernet Sauvignon • California • 2016	8	n/a
<b>Ruta 22</b> Malbec • Argentina	9	34
<b>Josh</b> Cabernet Sauvignon • California • 2015	9.5	34
<b>The Federalist</b> Zinfandel • Lodi, CA • 2014	9	34
<b>Z. Alexander Brown</b> Pinot Noir • California • 2015	9	30
<b>7 Moons</b> Red Blend • California • 2016	9	30

## Rose Selection

	<u>Glass</u>	<u>Bottle</u>
<b>The Beach by Whispering Angel</b> Rose • Provence, France	9.5	40

## Sparkling Selections

	<u>Glass</u>	<u>Bottle</u>
<b>Banfi Maschio</b> Prosecco Brut • Treviso DOC • 2014	9	n/a
<b>Campo Viejo</b> Cava Brut Rose • Spain • 2011	n/a	15
<b>Stanford</b> (House Champagne) Brut Cuvee • California	7	13.5
<b>Sofia</b> Brut Rose • California • 2016	8	n/a