

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.

Spiced Pear Martini • 13

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

Espresso Martini • 12

Grey Goose vodka, Mr. Black's Cold Brew liqueur, Irish Cream.

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

Ruffino Prosecco Rose • 8

Drink Like a Fish

Phucket Bucket • 15

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

Hangover Cures

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.

St. Germain Champagne Sangria

Secret family recipe.

— Glass • 10.5

— Carafe • 25

On Tap & Bottles

Beers on Tap

	<u>10oz</u>	<u>14oz</u>	<u>20oz</u>
1. Stella Artois (AB InBev) European Lager • 5.2% ABV	6.5	8.5	10.5
2. Cali Creamin (Mother Earth) Nitro Vanilla Cream Ale • 5% ABV	7	9	11
3. Pear Cider (Bivouac Ciderworks) Hard Cider • 6% ABV	8	10	12
4. Japanese Lager (Harland Brewing) Japanese Lager • 5% ABV	7.5	9.5	11.5
5. Nyjah Hazy (Black Plague Brewing) Hazy IPA • 7% ABV	6.5	8.5	10.5
6. Space Dust (Elysian) IPA • 7.4% ABV	7	9	11
7. Pale Ale (Sierra Nevada) Pale Ale • 5.6% ABV	6.5	8.5	10.5
8. Mosaic Session IPA (Karl Strauss) Session IPA • 5.5% ABV	5.5	7.5	9.5
9. Acai Berry (Juneshine) Hard Kombucha • 6% ABV	7	9	11
10. Estrella Jalisco Mexican Pilsner-Style Lager • 4.5% ABV	6	8	10
11. Sculpin (Ballast Point) IPA • 7% ABV	7	9	11
12. Mango Cart (Golden Road) Wheat Ale • 4% ABV	6.5	8.5	10.5
13. Orange Whit (Coronado Brewing) Wheat • 5.2% ABV	6	8	10
14. Orderville (Modern Times) IPA • 7.2% ABV	6	8	10
15. Guava Wheat (Laguna Beer Company) Wheat Ale • 5.2% ABV	6.5	8.5	10.5
16. Oracle of Time (Black Plague Brewing) Czech Pilsner • 5.3% ABV	6	8	10
17. Drink This or The Bees Die (Duck Foot) Honey Ale • 6.5% ABV	6.5	8.5	10.5
18. Bombshell Blonde (Golden Road Brewing) Blonde Ale • 4.8% ABV	5	7	9
19. Chronic Ale (Pizza Port) Amber Ale • 4.9% ABV	6.5	8.5	10.5
20. Bud Light (Anheuser Bush) Light Lager • 4.2% ABV	4.5	6.5	8.5

Bottled & Canned

Corona (Grupo Modelo) Pale Lager • 3.6% ABV 12 oz. Bottle	7
Miller High Life (Miller Coors) American-Style Lager • 4.6% ABV 12 oz. Bottle	6

Wine List

White Wine Selections

Ruffino

Pinot Gris, vintage 2017, Tuscany Italy

Glass **Bottle**

9.5 **34**

C.K. Mondavi (House White)

Chardonnay · California · 2016

8 **n/a**

Sonoma Cutrer

Chardonnay · Sonoma Coast, CA · 2020

12 **n/a**

Kim Crawford

Sauvignon Blanc · Marlborough, NZ · 2017

10.5 **38**

Red Wine Selections

C.K. Mondavi (House Red)

Cabernet Sauvignon · California · 2021

Glass **Bottle**

8 **n/a**

Josh

Cabernet Sauvignon · California · 2015

9.5 **34**

Benzinger

Pinot Noir · California · 2019

9 **30**

7 Moons

Red Blend · Chili · 2020

9 **30**

Rose Selection

The Beach by Whispering Angel

Rose · Provence, France

Glass **Bottle**

9.5 **40**

Sparkling Selections

Banfi Maschio

Prosecco Brut · Treviso DOC · 2014

Glass **Bottle**

9 **n/a**

Campo Viejo

Cava Brut Rose · Spain · 2011

n/a **15**

Stanford (House Champagne)

Brut Cuvee · California

7 **13.5**

Sofia

Brut Rose · California · 2016

8 **n/a**

Ruffino

Prosecco Rose · Italy · 2020

8 **n/a**