



*CRAFTED WITH  
CARE & TECHNIQUE*

**BUILD IT**

(Bloody Marys)

**CHOOSE BASE:**

Traditional | Spicy

**CHOOSE**

**VEGGIES:**

Carrots | Olives | Cauliflowers | Olives (blue +\$3)

**BUBBLY SIPS**

**BLACKBERRY BASIL  
LEMONADE \$14**

Bright • Herbal • Sweet

Ole smoky moonshine, fresh  
blackberries, basil, lemonade

**VELVET COMPASS \$16**

Lush • Nutty • Tropical

Aged rum, peach, orgeat, port

**86'D \$14**

Light • Dry • Botanicals

Amaro, Blanc de Blancs bubbles

**BOLD SIPS**

**RENEWAL \$16**

Tart • Balanced • Boozy

Bourbon, cassis, lemon, bitters

**BETTER TOGETHER \$12**

Floral • Bubbly • Bright

Blanco, hibiscus, elderflower, lemon

**PEACHY KEEN \$16**

Peachy • Crisp • Refreshing

Peach whiskey, ginger beer,  
lime, peach bitters, mint

**DAYTIME SIPS**

**CITRUS REVIVER \$16**

Bright • Herbal • Refreshing

London dry, fresh citrus, Italian botanicals, dry curaçao

**CITRUS COAST \$14**

Zesty • Bitter • Citrus

Campari fluffy OJ



## CRAFTED WITH CARE & TECHNIQUE

### RESERVE

#### **BROWN BUTTER** \$18 (Old Fashioned)

Smoky • Nutty • Rich  
Pecan bourbon, demerara, bitters

#### **MIDNIGHT TIKI** \$18

Tropical • Fiery • Indulgent  
Jamaican rum, 151, coconut, lime

### REFORGED

#### **FIRST BLOOM** \$16

Crisp • Fresh • Floral  
Blanco, strawberries, mint, lime

#### **LUNA AHUMADA** \$17

Tart • Bitter • Silky  
Joven, passionfruit, gentian  
root, lime

#### **DARK TIDE** \$16

Grassy • Bright • Soft  
Cachaça, amaro, lime

### FOUNDATIONS

(Classics)

#### **PARIS LOUISIANA** \$17

Baking Spices • Balanced • Slow Sipper  
Rye, Cognac, coffee liqueur

#### **GUAVARITA** \$15

Heavy Sipper • Semisweet • Smokey  
Tequila blanco, fresh guava pureé,  
Cointreau, lime juice, Tajin rim

#### **LOW HOPE** \$17

Heavy Sipper • Semisweet • Smokey  
Español, aged rum, bitters

### NO PROOF

#### **FALL IN LA MESA** \$12

Nutty • Sweet • Remarkale  
Apple cordial, orgeat, lemon, bubbles

#### **PINEAPPLE GLOW** \$12

Tropical • Sweet • Bubbly  
Pineapple, raspberries, peach

#### **BICYCLE GANG** \$13

Creamy • Sweet • Fluffy  
Orange, cream, egg whites



# WINE LIST

## RED WINES

### Cabernet Sauvignon

**JUSTIN** NA | \$78  
Paso Robles, CA, 2022

**BANSHEE** NA | \$78  
Sonoma County, CA, 2023

**MARTIN RAY** \$18 | \$78  
Napa valley 2023

### Malbec

**RED SCHOONER** \$18 | \$78  
Napa Valley, CA / Mendoza, Argentina fruit, 2022

**THE SHOW** \$15 | \$58  
California / Argentina fruit sourcing, 2022

### Red Blend

**THE PRISONER** \$18 | \$78  
Napa Valley, CA, 2023

## WHITE WINES

### Chardonnay

**NAPA VALLEY CHARDONNAY** \$15 | \$58  
Napa Valley, CA, 2023

**JORDAN** NA | \$84  
Russian River Valley, Sonoma County, CA, 2023

**CAVE DE LUGNY** NA | \$56  
Mâconnais, Burgundy, France, 2023

**ANGELINE CHARDONNAY** NA | \$78  
California 2024

### Sauvignon Blanc

**CROSSINGS** \$14 | \$52  
Marlborough, New Zealand, 2024

**MAISON SANCERRE** NA | \$72  
Loire Valley, France, 2024

**ANGELINE SAUV BLANC** \$18 | \$70  
California 2024



# WINE LIST

## SPARKLING WINES

**TAITTINGER BRUT RÉSERVE** NA | \$150  
Champagne, France, NV

**MOËT & CHANDON** \$24  
Champagne, France, NV 375ml Split

**PERRIER-JOUËT GRAND BRUT** NA | \$150  
Champagne, France, NV

## ROSE WINES

**ANGELINE ROSE** NA | \$78  
California 2024

**MARTIN RAY BRUT ROSE** \$15 | \$58  
Russian River valley 2019

## ALBARIÑO

**ABADÍA** \$14 | \$52  
Rías Baixas, Galicia, Spain, 2024

# BEER LIST

## BEERS ON TAP

Modelo Especial \$8      Latitude 33 Blood Orange IPA \$9  
Ale Smith .394 \$8      Jucci Gang Hazy \$9  
Harland Japanese Lager \$8      Rotating Tap: Ask Server

## BOTTLE BEERS:

Corona Extra \$7      Heineken 0.0 \$7  
Coors Light \$7      Stella Artois \$7  
805 Alesmith \$7      Peroni \$7