

Happy Hour

3PM- 5PM

CAESAR CROUTONS • 5/ea
Romaine, Parmesan

SKYE OCEAN TROUT CEVICHE • 21
Cucumber, Avocado, Onion, Shrimp Chips,
Cilantro, Peruvian Chili

KALE SALAD • 16
Parmesan, Almonds, Golden Raisins,
Fuji Apples, Lemon-Pepper

SINGLE SINGLE • 14
Beef Patty, Cheddar, Arugula, Tomato Confit,
Onion, Fries

GRILLED OYSTERS • 14
Mint, Parsley, Cilantro, Chermoula Butter

Wine

HAPPY HOUR WINE	BTG	BTB
Vinho Verde, Fria Frio, Portugal, 2022	10	40
Mourvèdre Blend, Three By Wade, Central California, 2022	10	40
Grenach/Syrah, Souliel Vin de Bonte,, Bonte, France, 2021	10	40

SPARKLING WINE		
Albarino, Infinite Monkey Theorem, Denver, CO, NV (Draft)	13	--
Cava Brut Reserva, 'Blanc De Blancs, Anna Codorniu, Spain, NV	14	56
Brut Rosé, Summer Water, Rhone Valley, France NV	14	54
Lambrusco, Cleto Chiarli, Modena, Italy, NV	15	60

WHITE WINE		
Viognier, Campuget, Rhone Valley, France, 2021	15	60
Sauvignon Blanc, Clos Henri, Marlborough, New Zealand, 2022	15	60
Chardonnay, Porter & Plot, Central Coast, 2020	16	64

ROSÉ & ORANGE		
Grenache Blend, Tablas Creek, Paso Robles, CA, 2022 (Draft)	14	--
*Sauvignon Blanc, 'Disco!', Subject to Change, Mendocino, CA, 2022	17	68

RED WINE		
Pinot Noir, Folk Machine, Central Coast CA 2022	15	60
Gamay, Jean-Marc Burgaud, Beaujolais, France, 2021	15	60
Cabernet Sauvignon, Sea Shell 'Low Tide,' Paso Robles, CA 2021	17	68

Beer

DRAFT	BOTTLE / CAN
SCRIMSHAW PILSNER • 7	MONTUCKY COLD SNACKS • 6
CORONADO JAPANESE LAGER • 7	STIEGL RADLER • 8.5
ABNORMAL HAZY IPA • 8	JUNESHINE COCKTAIL VARIETY • 9
EPPIG 10:45 TO DENVER IPA • 7	HIGH NOON VARIETY • 7
BELCHING BEAVER PEANUT BUTTER	JIAN "CITRUS SAFARI" YUZU AND MANGO • 8
STOUT • 7	ASHLAND BLACKBERRY LEMONADE • 6
	BROOKLYN N/A VARIETY • 6

Cocktails

HORCHATA COLD BREW • 10
Horchata Vodka, Coffee Liqueur, Cold Brew, Mole' Bitters

DAILY FIX • 10
Cachaca, Lychee, Lime, Grapefruit, Peychaud's Bitters

DARK HORSE • 10
Tequila Blanco, Aloe, Dry Vermouth, Salted Orgeat, Lime,
Cucumber, Activated Charcoal

BLUEBERRY BASIL SPRITZ • 10
Basil Infused Aperol, Blueberry, Bubbles,
Champagne Acid

CALI DREAMIN' • 10
Bourbon, Spiced Rum, Blood Orange Amaro,
Honey, Scrimshaw Pilsner

JUNGLE BOOGIE • 10
Mezcal, Select Aperitivo, Licor 43, Coconut, Pineapple, Lime

TOKI O'TEA • 18
Toki Japanese Whiskey, Genmaicha, Green Chartreuse,
Horchata De Melon, Honeydew, Lime

HONEY NUT CHEERIO • 20
Highland Park 12 Whiskey, Giffard Banana, Cinnamon,
Black Walnut Bitters, Large Sexy Cube

THE GOLDEN TICKET • 16
Vodka, Rum, Tumeric, Cinnamon, Black Pepper,
Oatmilk

MELON ISLAND • 16
Tito's Vodka, Bergamot, Peach, Lime Acid, Watermelon
Sparkling

ELDERFLOWER G&T • 16
Gin No. 3, Elderflower, Citric Acid, Yuzu Tonic, Cucumber

SAN ELIJO SUNSET • 18
Rye, Lo-fi Gentian Amaro, Maraschino,
Italian Vermouth, Bitters

KONA OLD FASHIONED • 19
Old Forester Bourbon,
Macadamia Nut, Mole Bitters, Large Sexy Cube

RED MOON • 17
Botanist Gin, Cherry Blossom Black Tea, Apricot, Red Bean
Orgeat, Lemon, Grated Cinnamon

BODEGA BOY • 17
Mezcal, Toasted Rice Coconut, Lime, Mango

KYOTO OLD FASHIONED • 20
Suntory Toki Whisky, Licor 43, Nola Coffee, Cacao Rum,
Whiskey Barrel-Aged Bitters

THE TENN PEAR • 17
Gin, Pear, Allspice Dram, Honey, Lemon

**A 5% SURCHARGE WILL BE
ADDED TO ALL GUEST CHECKS**
to help cover increasing costs and in our support
of the recent increases in minimum wage and
benefits for our dedicated team members

Late Night Happy Hour

10PM TO CLOSE

Cocktails

TOKI O'TEA • 18

Toki Japanese Whiskey, Genmaicha, Green Chartreuse, Horchata De Melon, Honeydew, Lime

HONEY NUT CHEERIO • 20

Highland Park 12 Whiskey, Giffard Banana, Cinnamon, Black Walnut Bitters, Large Sexy Cube

THE GOLDEN TICKET • 10

Vodka, Rum, Tumeric, Cinnamon, Black Pepper, Oatmilk

CALI DREAMIN' • 10

Bourbon, Spiced Rum, Blood Orange Amaro, Honey, Scrimshaw Pilsner

SAN ELIJO SUNSET • 12

Rye, Lo-fi Gentian Amaro, Maraschino, Italian Vermouth, Bitters

MELON ISLAND • 10

Tito's Vodka, Bergamot, Peach, Lime Acid, Watermelon Sparkling

JUNGLE BOOGIE • 10

Mezcal, Select Apertivo, Licor 43, Coconut, Pineapple, Lime

BLUEBERRY BASIL SPRITZ • 10

Basil Infused Aperol, Blueberry, Bubbles, Champagne Acid

ELDERFLOWER G&T • 10

Gin No. 3, Elderflower, Citric Acid, Yuzu Tonic, Cucumber

HORCHATA COLD BREW • 10

Horchata Vodka, Coffee Liqueur, Cold Brew, Mole' Bitters

KONA OLD FASHIONED • 12

Old Forester Bourbon, Macadamia Nut, Mole Bitters, Large Sexy Cube

DAILY FIX • 10

Cachaca, Lychee, Lime, Grapefruit, Peychaud's Bitters

DARK HORSE • 10

Tequila Blanco, Aloe, Dry Vermouth, Salted Orgeat, Lime, Cucumber, Activated Charcoal

RED MOON • 10

Botanist Gin, Cherry Blossom Black Tea, Apricot, Red Bean Orgeat, Lemon, Grated Cinnamon

BODEGA BOY • 10

Mezcal, Toasted Rice Coconut, Lime, Mango

KYOTO OLD FASHIONED • 20

Suntory Toki Whisky, Licor 43, Nola Coffee, Cacao Rum, Whiskey Barrel-Aged Bitters

THE TENN PEAR • 10

Gin, Pear, Allspice Dram, Honey, Lemon

Premium Wells • 7

BEVERAGE DIRECTOR
ERIC JOHNSON

Wine

HAPPY HOUR WINE

	BTG	BTB
Vinho Verde, Fria Frio, Portugal, 2022	10	40
Mourvèdre Blend, Three By Wade, Central California, 2022	10	40
Grenach/Syrah, Souliel Vin de Bonte,, Bonte, France, 2021	10	40

SPARKLING

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Brut Rosé, Summer Water, Rhone Valley, France NV	14	54
Lambrusco, Cleto Chiarli, Modena, Italy, NV	15	60

WHITE

Viognier, Campuget, Rhone Valley, France, 2021	15	60
Sauvignon Blanc, Clos Henri, Marlborough, New Zealand, 2022	15	60
Chardonnay, Porter & Plot, Central Coast, 2020	16	64
Chenin Blanc, Makers Can, Revolution Wines, Clarksburg, CA	10	--

ROSÉ & ORANGE*

Grenache Blend, Tablas Creek, Paso Robles, CA, 2022 (Draft)	14	--
*Sauvignon Blanc, 'Disco!', Subject to Change, Mendocino, CA, 2022	17	68

RED

Pinot Noir, Folk Machine, Central Coast CA 2022	15	60
Gamay, Jean-Marc Burgaud, Beaujolais, France, 2021	15	60
Cabernet Sauvignon, Sea Shell Reserve, Paso Robles, CA 2020	18	72

Beer

DRAFT

SCRIMSHAW PILSNER • 7
CORONADO JAPANESE LAGER • 7
ABNORMAL HAZY IPA • 8
EPPIG 10:45 TO DENVER IPA • 7
BELCHING BEAVER PEANUT BUTTER
STOUT • 7

BOTTLE / CAN

MONTUCKY COLD SNACKS • 6
JUNESHINE STRAWBERRY
KIWI CRUSH • 12
HIGH NOON VARIETY • 7
STIEGL RADLER • 8.5
JIANT "CITRUS SAFARI" YUZU AND MANGO • 8
ASHLAND BLACKBERRY
LEMONADE • 6
BROOKLYN N/A VARIETY • 6

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to help cover increasing costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members