

Happy Hour

JAPANESE RIVER CRAB • 5/ea
Avocado, Butter Lettuce, Red Onion, Radish, Serrano Vinaigrette

CAESAR CROUTONS • 4/ea
Romaine, Parmesan

WHIPPED BUTTERMILK RICOTTA • 14
Grilled Sourdough, Aged Balsamic, Olive Oil, Aleppo, Lava Salt

KALE SALAD • 15
Parmesan, Almonds, Golden Raisins, Lemon-Pepper

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

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

Wine

WINE OF THE WEEK

Sauvignon Blanc, Maitre de Chai, Sonoma County, CA, 2019 18 • 70

SPARKLING WINE

| | BTG | BTB |
|--|-----|-----|
| Cava, Naveran, Penedés, Spain, NV | 13 | 50 |
| Brut Rosé, Summer Water, Rhone Valley, France NV | 14 | 54 |
| Tre Amichi Sparkling Wine, Italy NV | 13 | - |

WHITE WINE

| | | |
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| "Skull" White Blend, Monte Rio, Sebastopol, CA, 20 | 15 | 60 |
| Sauvignon Blanc, Clos Henri, Marlborough, NZ, 2020 | 15 | 58 |
| Chardonnay, Pence, Santa Rita Hills, CA, 2018 | 15 | 58 |

ROSÉ & ORANGE*

| | | |
|---|----|----|
| Grenache Blend, Tablas Creek, Paso Robles, CA, 2018 (Draft) | 14 | - |
| Garganega*, Sassara Coconar, Veneto, Italy 2020 | 17 | 68 |

RED WINE

| | | |
|---|----|----|
| Pinot Noir, Folk Machine, Central Coast, CA, 2021 | 15 | 58 |
| Zinfandel, Bannister, Sonoma County, CA 2019, | 17 | 54 |
| Cabernet Sauvignon, Sea Shell, Paso Robles, CA 2018 | 17 | 65 |

Beer

DRAFT

CALIDAD MEX LAGER • 7
PORT BREWING SURF REPORT
RED ALE • 7
PAINKILLER JUNESHINE • 9
MODERN TIMES DINGO
MAGIC HAZY IPA • 8
ABNORMAL BOSS IPA • 8
MODERN TIMES CALI CREAMIN' • 8

BOTTLE / CAN

STIEGL RADLER • 8.5
BLOOD ORANGE MINT JUNESHINE • 10
PASSIONFRUIT ELDERFLOWER JIANT • 9
TOLAGO GINGER PEAR SELTZER • 7
MONTUCKY COLD SNACK • 6
ASHLAND LAVENDER LEMON • 7
BROOKLYN BREWING N/A • 6

Cocktails

KINGSTON COLD BREW • 10
Jamaican Rum, Caffe Lolita, Cold Brew, Mole' Bitters

STRAWBERRY RHUBARB SPRITZ • 10
Strawberry Infused Aperitivo, Rhubarb, Bubbles, Champagne Acid

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

FLORA 75 • 10
Vodka, Botanical Rose' Vermouth, Pomegranate, Lemon, Champagne

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

DRY GUY • 19
Scotch, Campari, Amara Rossa, Dry Vermouth, Large Sexy Cube

KONA OLD FASHIONED • 17
Bourbon, Macadamia, Mole' Bitters, Large Sexy Cube

COUNTRY SQUIRE • 17
Rye, Cinnamon-Orange Tea Vermouth, Blood Orange Amaro

ROLL TIDE • 16
White Rum, Amantillado Sherry, Black Urfa Tamarind, Lime Habanero Bitters

BEACH PLUM BERRY • 16
Tito's Vodka, Peché de Vigné, Lime Acid, Plum Soda

RED MOON • 17
Gin, Apricot, Red Bean Orgeat, Lemon, Cinnamon

MISS AMERICAN PIE • 17
Rye, Cognac, Blackberry Pie, Lemon, Fernet-Branca Rinse

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

SUNNY DAYS OLD FASHIONED • 30
Nikka Days Japanese Whisky, Benedictine, Angostura, Large Sexy Cube

Virgin Cocktails

BODEGA BABY • 10
Toasted Rice, Coconut, Lime, Mango

AMALFI SPRITZ • 10
Bittersweet Orange

DARK & SPICY • 10
Spiced Ginger, Lime

KAFIR BLOOD ORANGE SODA • 10
Blood Orange, Vanilla

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