



DESSERTS 14

HOT FUDGE SUNDAE
Espresso Chip Ice Cream/Fresh Whip Cream
Crushed Cookies

CHOCOLATE CROISSANT BREAD PUDDING
Seasonal Berries/Vanilla Bean Ice Cream/Anglaise

WARM BUTTER CAKE
Strawberries & Cream

LEMON BLUEBERRY POTS DE CRÈME
Rosemary Pine Nut Biscotti

BEER

STELLA ARTOIS 7
Belgium

ALLAGASH 9
Belgian White Ale
Portland, ME

STIEGL GRAPEFRUIT RADLER 8
Germany

FREMONT BREWING 8
Golden Pilsner
Seattle, WA

21ST AMENDMENT BREWERY 8
“El Sully” Mexican-Style Lager
Hecho en America

OLD RASPUTIN 9
“Russian Imperial Stout”
Fort Bragg, CA

BUD LIGHT 6
St. Louis, MO

NORTH COAST BREWING CO. 8
Baja Laguna Mexican-Style Dark Lager
Fort Bragg, CA

BLUE STAR 8
Wheat Beer
Fort Bragg, CA

**ANDERSON VALLEY
BREWING COMPANY** 7
Amber Ale
Boonville, CA

EAST BROTHER BEER CO. 8
Red IPA
Richmond, CA

HANDCRAFTED COCKTAILS 15

MISSION FIG MARGARITA
Silver Tequila/Fresh Fig Purée
Pressed Lime

THE “NEW” OLD-FASHIONED
Four Roses Kentucky Bourbon
Cherry-Orange Ice Block/Bitters/Soda

RUBY RICKEY
Deep Eddy Ruby Red Vodka/Fresh Grapefruit
Elderflower Liqueur/Soda Water/Lemon

230 G & T
Nolet’s Silver Gin/Fresh Citrus
Lo-Fi Gentian Amaro

ORGANIC WHITE PEACH COLLINS
Hanson of Sonoma Organic Vodka
White Peach Purée/Collins Mix/Pêche De Vigne

BLOOD ORANGE PALOMA
Tequila/Grapefruit/Soda
Blood Orange Syrup

KAUA’I TAI 17



Koloa Hawaiian White Rum/Tropical Juice
Cherry-Vanilla Syrup/Elemakule Tiki Bitters
Stiggin’s Fancy Plantation Pineapple Rum

MARTINIS 16

MANGO MARTINI
House Infused Mango Vodka/Tajin Rim

OLD THYME JAMESON SOUR
Irish Whiskey/Lemon Juice
Thyme Scented Simple Syrup/Egg White

BARREL AGED BOULEVARDIER
60-Day Cask Aged Kentucky Bourbon
Aperol/Sweet Vermouth



OAXACAN WILDFLOWER
Machetazo Artisanal Mezcal/Lo-Fi Aperitivo
Stiegl Grapefruit Radler/Agave/Citrus

AMALFI COAST
Limoncello/Prosecco/Fresh Lemon/Sugar

CUCUMBER COOLER
Pearl Cucumber Vodka/Lime
Elderflower Liqueur

