

COCKTAIL MENU

Aperitif

Pantera Rosa – Aperol \ Beefeater 24 Gin \ homemade vanilla syrup \ shaken with fresh lemon juice & egg whites \$12

The Green Beast – Pernod Absinthe \ fresh lime juice \ castor sugar \ cucumber \ water shaken & served over crushed ice \$12

Blueberry Hill – Beefeater Gin \ fresh blueberries \ tarragon \ simple syrup \ fresh lemon juice \$12

Shaken

La China – lychee black tea-infused Avion Silver Tequila \ fresh lime juice \ organic agave syrup \ Velvet Falernum \ shaken & served up \$12

Kentucky Ninja – Japanese Single Malt Whisky \ Bourbon Whiskey \ fresh lemon juice \ lavender-infused wild honey \ shaken & served in a Peychaud's Bitters rinsed glass \$13

Gran Prix – Chrysanthemum-infused Beefeater Gin \ honey syrup \ fresh lemon juice \ shaken & finished with Racer 5 IPA \$13

Stirred

White Monk – white pepper & cardamom-infused Dolin Blanc Vermouth \ Silver Tequila \ two dashes of Castilian bitters \ Benedictine rinse \$13

Pontchartrain – Bourbon \ 10 y.o. tawny port \ house-made grenadine \ a dash of fresh lemon juice \ served in an Absinthe-rinsed cocktail glass \$14

Oaxacan through Italy – Pechuga \ Cocchi Vermouth di Torino \ Cynar \ served in a coupe with a singed orange peel \$14

Winter

Velvet – Aged Guatemalan Rum \ a touch of raisin-infused balsamic \ house-made lemon clove syrup 14

Double Black Diamond – Green Flash Double Stout \ Blackwell Jamaican Rum \ cream \ sugar \ whole egg \ shaken & served with fresh grated nutmeg (*Daniel Eun, 2010*) \$12

The Nautilus – Smith & Cross Jamaican Rum \ Martell Cognac \ Rabarbaro Zucca \ heavy cream \$12

Classics

Vintage Cosmopolitan – Beefeater Gin \ fresh raspberries \ lemon juice \ triple sec (*Pioneers of Mixing at Elite Bars, 1933*) \$12

Bramble – Old Tom Gin \ fresh lemon juice \ crème de mure \ fresh blackberries (*Dick Bradsell, 1980's*) \$12

Armillita Chico – Silver Tequila \ grenadine \ lime \ pomegranate juice (*Charles H. Baker, 1939*) \$13

Beer

Bottle

Racer 5 – Bear Republic \ IPA \ Cloverdale, CA \ 7abv \$8

Levitation – Stone \ Red Ale \ Escondido, CA \ 6abv \$8

Double Stout – Green Flash \ Stout \ San Diego, CA \ 5.7abv \$8

Tap

Heffeweizen – Golden Road Brewing \ Heffeweizen \ Los Angeles, CA \ 5.2abv \$8

Nautical Nut – Alesmith \ English Brown Ale \ San Diego, CA \ 4.8abv \$8

Tripel (White) – Chimay \ Tripel \ Belgium \ 8abv \$10