

LAUREATE COCKTAILS

\$15 Specialty Cocktails

Let Me Clarify

Kraken Black Spiced Rum, Bacardi Superior, Clarified Cereal Milk, Giffard Orgeat, Lemon

Sage Against the Machine

Rittenhouse Rye, Salted Sage Syrup, Fresh Grapefruit & Lemon, Angostura

Pink Panther

Beefeater Pink Gin, Dammann Frères Nuit D'été Tea Syrup, Fresh Lime, Lemon Oleo-Saccharum, Aquafaba

Smoke Show

Jalapeño Infused Blanco Tequila, Del Maguey Vida Mezcal, Fresh Lime, Raspberry Syrup, SF. Salt Co Smoked Cherry Salt

Karl The Fog

Elijah Craig Small Batch Bourbon, Luxardo Maraschino, Cherry Simple, Orange Flower Water, Bitters

Island Hibiscus Sparkler

Plantation 3 Star White Rum, Hibiscus Tea Syrup, Mint, Fresh Lime, Fever-Tree Club Soda, Chamoy Paste

Espresso Martini

Hangar One Blue Straight Vodka, Mr. Black Coffee Liqueur, Baileys Irish Cream, Cold Brew Coffee, Simple



\$13 Classics Cocktails

Mojito

Plantation 3 Star White Rum, Mint, Simple Syrup, Fresh Lime, Fever-Tree Club Soda

Paloma

Del Maguey Vida Mezcal, Giffard Crème de Pamplemousse, Fresh Lime, Fever-Tree Sparkling Grapefruit, SF Salt Co. Cherrywood Smoked Sea Salt

Margarita

Olmeca Altos Tequila Plata, Lime, Agave Syrup
- Spicy version available -

Martini

St. George Botanivore Gin or Hangar One Vodka, Dolin Dry Vermouth de Chambéry, Filthy Brand Olives or a Twist
*Filthy Brand Olive Choices: Pimento, Blue Cheese, or Pickle

Negroni

St. George Botanivore Gin, Campari, Carpano Antica Formula Sweet Vermouth

Old Fashioned

Rittenhouse Rye, Demerara Syrup, Bitters

Bee's Knees

St. George Botanivore Gin, Fresh Lemon, Honey



JOIN US FOR HAPPY HOUR

Tuesday - Saturday 4 - 6 pm

Kitchen open 4:30 - 10 pm (Last call 9:30 pm)

CALIFORNIA WHITES

Neyers Sonoma, Chardonnay.....	\$15 \$56
Phantom, French Oaked Chardonnay.....	\$14 \$52
Black Girl Magic (McBride Sisters), Riesling	\$11 \$40
Conundrum White Blend.....	\$13 \$48
Ava Grace, Sauvignon Blanc	\$11 \$40

SPARKLING WINE

Mionetto, Prosecco.....	\$10 \$45
Ruffino, Sparkling Rosé	\$11 \$50
Poema Penedes, Brut Cava	\$9 \$40
Gloria Ferrer, Brut	\$14 \$65
G.H. Mumm Grand Cordon, Brut Champagne.....	\$100
Veuve Clicquot Yellow Label Brut Champagne.....	\$140

CALIFORNIA REDS

Artesa Los Carneros, Pinot Noir.....	\$16 \$60
Intercept by Charles Woodson, Red Blend	\$12 \$44
Simi Sonoma County, Cabernet Sauvignon.....	\$15 \$56
Beran, Zinfandel.....	\$13 \$48
Ryder Estate Central Coast, Syrah.....	\$12 \$44

OTHER WINES

Achaval Ferrer Mendoza, Malbec.....	\$13 \$48
La Fête du Rosé Saint Tropez Provence, Rosé.....	\$15 \$56
<i>Rosé on Draft</i>	
Chloe Central Coast, Rosé	\$9



BITES

<i>\$8</i>
Bacon Wrapped Dates
Meatballs in BBQ Sauce

<i>\$9</i>
Chips & Guacamole ✓

SPREADS

<i>\$12</i>
Spinach Artichoke Dip with Crostini ✓
Housemade Hummus with Toasted Pita and Veggies ✓

FLATBREADS

<i>\$15</i>
Pepperoni Flatbread
<i>\$13</i>
Pesto, Artichoke, and Goat Cheese Flatbread ✓
Margherita Flatbread ✓

DRAFTS

Fort Point KSA Kölsch (San Francisco) \$8
Fort Point Animal IPA (San Francisco) \$8
Sierra Nevada Hazy Little Thing IPA (Chico) \$8
Stella Artois (Belgium) \$7
Modelo Especial (Mexico) \$7

BOTTLES + CANS

Athletic Brewing Upside Dawn Golden Ale (Non-Alcoholic) \$7
Fort Point Westfalia Red Ale \$8
Elysian Superfuzz Blood Orange Pale Ale \$8
10 Barrel Cucumber Crush Sour Beer \$8
Calicraft Cool Kidz Juicy IPA \$8
Guinness Stout \$8
Golden State Cider \$7
Coors Light Corona Extra \$5

SPIKED SELTZERS

White Claw Mango \$5
Bon & Viv Black Cherry Rosemary \$4