

# LAUREATE COCKTAILS

## *\$15 Specialty Cocktails*

### *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

### *Island Hibiscus Sparkler*

Ten to One Caribbean 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*

Ten to One Caribbean 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*

Olmecca 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

The logo for Laureate, featuring the word "Laureate" in a cursive script font. A decorative flourish resembling a leaf or feather is positioned above the letter 'e'.

Laureate

JOIN US FOR HAPPY HOUR

Monday - Saturday 4 - 6 pm

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

## CALIFORNIA WHITE

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 RED

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

## CALIFORNIA ROSÉ

Black Girl Magic (McBride Sisters), Rosé.....	\$15   \$56
Chloe Central Coast, Rosé ( <i>Draft</i> ) .....	\$9

## OTHER RED

Achaval Ferrer Mendoza, Malbec.....	\$13   \$48
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## BITES

\$6

Warm Tortilla Chips & Traditional Pico de Gallo ✓🔥

\$8

Cheese Stuffed Bacon Jalapeños 🔥

\$10

Bacon Wrapped Dates

Baked Meatballs in Sauce  
(Choice of BBQ or Herbed Parmesan Tomato)

## SPREADS

\$14

Spinach Artichoke Dip with Crostini ✓

Housemade Hummus with Toasted Pita and Veggies ✓

## FLATBREADS

\$15

Sweet Baby Ray's BBQ Chicken Flatbread

\$14

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

Athletic Brewing Run Wild IPA (Non-Alcoholic) \$7

Fort Point Westfalia Red Ale \$8

Elysian Superfuzz Blood Orange Pale Ale \$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