



# WINES BY THE GLASS

## SPARKLING, WHITES + ROSE

- BRUT ROSE** LUCIEN ALBRECHT, CREMANT D'ALSACE, FRANCE 17
- CHAMPAGNE** TAITTINGER BRUT "LA FRANCAISE", FRANCE 28
- CHARDONNAY** NEYERS vineyards "304", sonoma county, CALIFORNIA 18
- CHARDONNAY** WALT BY KATHRYN HALL, SONOMA, CALIFORNIA 20
- CHARDONNAY** JOSEPH DROUHIN, MACON-VILLAGES, FRANCE 17
- PINOT GRIGIO** BANFI "LE RIME", TOSCANA, ITALY 12
- PROSECCO** NAONIS VENETO, ITALY 13
- RIESLING**, KARL JOSEF PIESPORTER MICHELSBERG, MOSEL, GERMAN 12
- ROSE** AIX COTEAU D' AIX-EN-PROVENCE, FRANCE 16
- SAUVIGNON BLANC** TAONGA, MARLBOROUGH, NEW ZEALAND 14
- SAUVIGNON BLANC** WALLA WALLA VINTNERS, COLUMBIA VALLEY, WA 17
- SAUVIGNON BLANC** ESPRIT DE SAINT-SULPICE, BORDEAUX, FRANCE 16
- TAVEL ROSE** CHATEAU D'ACQUERIA, RHONE, FRANCE 17
- VERDEJO** MANTEL BLANCO, RUEDA, SPAIN 13

## BEER

### DRAFTS 10

LOCAL ROTATING HANDLES  
(PLEASE ASK YOUR SERVER)

### 16oz CAN 10

- ALESMITH 394 PALE ALE
- GUINNESS DRAUGHT STOUT 15OZ\*
- THE SHOP BEER CO. CHURCH MUSIC HAZY IPA
- TOMBSTONE ROTATING SOUR ALE

### BOTTLES 8

- COORS LIGHT LAGER
- CORONA PALE LAGER
- HEINEKEN 0.0 NON-ALCOHOLIC\*
- MICHELOB ULTRA
- OAK CREEK NUT BROWN ALE
- STELLA ARTOIS PILSNER LAGER

\*CHIMAY PREMIERE RED BELGIAN DUBBEL \*12\*

## REDS

- CABERNET** BERINGER KNIGHTS VALLEY, NAPA, CALIFORNIA 18
- CABERENT** CLINE "ROCK CARVED", ALEXANDER VALLEY 21
- CABERNET** TERRAZAS ALTOS DEL PLATA, MENDOZA, ARGENTINA 14
- CABERNET** TURNBULL, NAPA, CALIFORNIA 29
- MALBEC** ALTOCEDRO AÑO CERO, MENDOZA, ARGENTINA 15
- PINOT NOIR** BLACK MAGNOLIA, WILLAMETTE, OREGON 16
- PINOT NOIR** PAUL HOBBS CROSSBARN, SONOMA, CALIFORNIA 24
- PINOT NOIR** BELLE GLOS "BALADE", STA. RITA HILLS, CALIFORNIA 22
- RED BLEND** NINER WINE ESTATES, PASO ROBLES, CALIFORNIA 23
- RED BLEND** BLACKBIRD VINEYARDS "ARISE", NAPA, CALIFORNIA 29
- SANGIOVESE** CAPARZO ROSSO DI MONTALCINO, TOSCANA, ITALY 18
- TEMPRANILLO** VINA SASTRE, RIBERO DEL DUERO, SPAIN 17

## 75th ANNIVERSARY 2 COURSE MEAL \$75

INCLUDES FOCACCIA & PESTO with a Glass of CHAMPAGNE

**FIRST COURSE- DEVEILED LOBSTER TOAST, ARUGULA, LEMON**  
(ala carte \$31)

**SECOND COURSE- CHICKEN & TRUFFLE POT PIE**  
(ala carte \$36)

## MIXOLOGY CLASS

Schedule a mixology class with one of our talented mixologist's any day of the week. Learn how to make two cocktails and be the life of your next party, showing off your knowledge and skills with preparing two delicious libations for you and your friends to enjoy. The class will be 30 minutes, including the enjoyment of drinking both crafted cocktails and going home with a recipe card for both. Please ask your server or bartender for details and availability. The 2-person course is \$75 (+tax & gratuity), and a single person course is \$50 (+tax & gratuity).



### HAPPY HOUR

#### DAILY FROM 4PM-6PM

*dine-in only & excludes holiday's*

50% OFF ALL BITES & SALADS

\$3 OFF ALL DRAFT BEERS

\$4 OFF ALL WINES BY THE GLASS

\$3 OFF ALL SPECIALTY COCKTAILS

### RITUAL ZERO PROOF "COCKTAILS" | 12

#### ROYAL COLLINS

"GIN", HOUSE-MADE LEMONADE

#### RITUAL MULE

"WHISKEY", HOUSE-MADE GINGER BEER

#### PALOMA

"TEQUILA", GRAPEFRUIT, LIME

#### HURRICANE

"RUM", DEMERARA, PASSION FRUIT, ORANGE. LEMON

# MIXUP

## SIGNATURE COCKTAILS

### ROYAL SPRITZ 18

TITOS, PROSECCO, CRANBERRY SHRUB  
LEMON, MAPLE WATER

### OLD OAK 19

BULLEIT RYE, MARASHINO LIQUOR, GINGER SAGE,  
SYRUP, LEMON, GINGER BITTERS, EGG WHITE  
by "ERNESTO"

### ORANGE GROVE 18

HOUSE INFUSED JALAPENO TEQUILA, OJ, LEMON,  
DEMERARA, ANGOSTURA BITTERS

### H-UPMANN 19

BULLEIT BOURBON, AGED RUM, LAPHROAIG,  
DEMERARA, ORANGE BITTERS

### GOOSEBERRY 19

GREY GOOSE VODKA, HOUSE GOOSEBERRY  
REDUCTION, ST GERMAIN, LEMON, SPARKLING SODA

### JULIETTA by "ROMEO" 19

DRY GIN, LEMON, HOUSE RASPBERRY,  
DRY VERMOUTH, EGG WHITE

### DOS x UNO 19

EL JIMADOR REPOSADO, COINTREAU, LIME,  
AGAVE NECTAR, MARGARITA FOAM

### 1944 MAITA'I 18

JAMAICAN RUM, ORGEAT, DRY CURACAO,  
LIME, DEMERARA

## MIXOLOGIST'S ROYAL CRAFTS

### OAXACA OLD FASHIONED 35

ANEJO MEZCAL, CASAMIGOS REPOSADO, AGAVE,  
ANGOSTURA BITTERS, ROSEMARY SMOKED ICE

### SMOKED OLD FASHIONED 25

UNCLE NEAREST, DEMERARA, ORANGE BITTERS,  
LUXARDO FOAM



## 75th ANNIVERSARY COCKTAILS

### THE SINGAPORE SLING \$25 by "Torey"

Nolets Gin, Cherry Brandy, Cointreau, Benedictine, Lime & Pineapple Juice, Grenadine, Angostura Bitters

Crafted by bartender Ngiam Tong Boon around 1910 at Raffles House Hotel in Singapore and recognized as it's national drink. This cocktail is world-renowned and gained more popularity after prohibition ended around the same time that the "Cook Family" completed development of this estate.

### THE SAZERAC \$75

HENNESSY XO or with ANGELS ENVY RYE WHISKEY, Sugar Cube, Peychaud's Bitters, Absinthe

America's oldest known cocktail, created around 1850 in New Orleans by Antoine Amedie Peychaud. The name "Sazerac" came from the French Cognac Sazerac-de-Forge et Fils, which was originally used in the Sazerac until around the 1870's when the fields in France were devastated by an insect epidemic needing the recipe to change to a Rye Whiskey. Post prohibition time, the Sazerac has been one of America's favorite drinks for the past 75 years.

## BITES

### CAULIFLOWER SOUP 17

CARNITAS, CAULIFLOWER GREMOLATA,  
CHIVE OIL, SMOKED PAPRIKA

### ARTISAN CHEESE & CHARCUTERIE 21

PICKLED VEGETABLES, MUSTARD, ASSORTED NUTS  
GRILLED NOBLE BREAD

### MEDITERRANEAN HUMMUS 15

BABY TOMATO, CUCUMBER, OLIVES, WARM PITA

### NOBLE BREAD & SIGNATURE PESTO 12

MEDITERRANEAN OLIVES

### HOISIN GLAZED WINGS

(6) WINGS 14 (12) WINGS 22

SESAME SEED, PICKLED CHILES  
SCALLION AND CILANTRO

## SALADS

ADD CHICKEN (12), SALMON (14) OR SHRIMP (16) TO ANY SALAD

### CAESAR SALAD 17

BABY HEIRLOOM TOMATO, FOCACCIA CROUTONS,  
PARMESAN FRESH HERBS, HOUSE CAESAR DRESSING

### BABY GREENS 18

STRAWBERRY, COMPRESSED CUCUMBER, SHALLOT,  
CROW'S DAIRY CHEVRE, MARCONA ALMOND, STRAWBERRY  
LEMON VINAIGRETTE

### LITTLE GEM SALAD 18

NUESKE'S BACON, BLUE CHEESE, RED ONION, EASTER EGG  
RADISH, FRESH HERBS, CASHEWS, BUTTERMILK RANCH

## SPECIALTIES

### (3) BELEN'S BARBACOA TACOS 23

SALSA VERDE, PICKLED ONIONS  
COTIJA, CILANTRO, LIME  
SERVED WITH BLACK BEANS & QUESO FRESCO

### T.COOKS BURGER 24

YELLOW CHEDDAR, CARAMELIZED ONIONS  
ROASTED POBLANO PEPPERS  
HEIRLOOM TOMATOES, BURGER LETTUCE  
HARISSA AIOLI, SERVED WITH FRIES AND PICKLE SPEAR

### HAM AND CHEESE PANINI 19

ARUGULA, DIJIONAISE, SERVED WITH FRIES

### KIELBASA SAUSAGE SESAME HOAGIE ROLL 18

CARAMELIZED ONIONS, MUSTARD BEER CHEESE SAUCE  
SERVED WITH DIJON AND PEPPERONCINI



GLUTEN FREE



DAIRY FREE



VEGETARIAN FRIENDLY

\*Contains (Or may contain) raw or undercooked ingredients.  
Consuming raw or undercooked meats, seafood, shellfish,  
or eggs may increase your risk for foodborne illness.