

## COCKTAILS

<b>DOLLAR AND A DREAM</b> Tito's handmade vodka, cranberry liqueur, rosemary, pink peppercorns and vanilla	15
<b>JALISCO BREEZE</b> Herradura Silver tequila, Chateau aloe liqueur, house soda, cucumber, lime and serrano peppers	16
<b>SHOWTIME</b> Fords gin, ube, coconut, fresh lime and grapefruit	16
<b>ESPRESSO MARTINI</b> G4 Blanco tequila, Kin White whiskey, Mario's Hard Espresso, brown sugar and coconut	18
<b>THE ARISTO-JACK</b> Jack Daniel's Black Label whiskey, house-made cola, cherry and orange bitters	16
<b>COGNAC COLADA</b> Remy Martin VSOP cognac, pineapple juice, coconut and a splash of lime	22
<b>OAXACAN OLD FASHIONED</b> Mi Campo Reposado tequila, La Tierra De Acre Cenizo mezcal, cinnamon and orange aroma	16
<b>MTG MARGARITA</b> G4 Blanco tequila, Cointreau, fresh lime juice and sea salt foam	17
<b>DEL SOL NEGRONI</b> Mount Gay Eclipse rum, Campari, Kin A-Peel banana liqueur and Cynar amaro	15
<b>BIRD OF THE JUNGLE</b> La Tierra De Acre Espadin mezcal, Campari, cinnamon, pineapple juice and fresh lime	16

## DRAFT BEER

<b>BLONDE ALE</b> <i>City of Champions</i> Trademark Brewing   Long Beach, CA ABV: 5.0%	8
<b>MEXICAN LAGER</b> <i>A La Playa</i> Trademark Brewing   Long Beach, CA ABV: 5.3%	9
<b>PALE ALE</b> <i>Between Normandie &amp; Western</i> Eureka Brewing Co.   Gardena, CA ABV: 5.2%	11
<b>PILSNER</b> <i>Italian Pilsner</i> Skyduster Beer   Oceanside, CA ABV: 4.6%	10
<b>HAZY IPA</b> <i>Liquid Candy</i> Tarantula Hill Brewing   Thousand Oaks, CA ABV: 7.5%	12
<b>WEST COAST IPA</b> <i>DTLA</i> Creature Comforts Brewing Co.   Downtown Los Angeles, CA ABV: 7.0%	11
<b>MANGO WHEAT ALE</b> <i>Harmonia</i> Ogopogo Brewing   San Gabriel, CA ABV: 5.0%	10
<b>UNFILTERED IPA</b> <i>White Dog</i> El Segundo Brewing Co.   El Segundo, CA ABV: 6.5%	12

## CAN TO GLASS

<b>AMERICAN LIGHT LAGER</b> <i>Easy Rider</i> Juneshine   Southern California	7
<b>PICKLE BEER</b> <i>Donna's</i> Pilot Project Brewing   Chicago, IL	9
<b>DRY CIDER</b> <i>Austin Eastciders Original</i> Austin Eastcider   Austin, TX	8
<b>NON-ALCOHOLIC BEER</b> <i>NA Hazy IPA</i> Three Weavers Brewing Co.   Inglewood, CA	9
<b>NON-ALCOHOLIC BEER</b> <i>NA West Coast IPA</i> Best Day Brewing   Sausalito, CA	9
<b>PINEAPPLE HARD SELTZER</b> <i>High Noon</i> E. & J. Gallo Winery   Modesto, CA	12
<b>APRICOT HARD SELTZER</b> <i>Gin &amp; Juice</i>	13
<b>PASSIONFRUIT HARD SELTZER</b> <i>Gin &amp; Juice</i>	13

## WINES BY THE GLASS

### RED

<b>CALERA</b> Pinot Noir   Central Coast	15 / 45
<b>KATHERINE GOLDSCHMIDT</b> Cabernet Sauvignon   Alexander Valley	15 / 45
<b>ELIZABETH SPENCER</b> Cabernet Sauvignon   Mendocino	18 / 55
<b>RAYMOND</b> <i>R Collection</i> Red Blend   California	12 / 35

Please ask your server for our Wine Bottle list.

### WHITE

<b>ELIZABETH SPENCER</b> Sauvignon Blanc   North Coast	13 / 40
<b>THE CALLING</b> Chardonnay   Sonoma Coast	14 / 45
<b>PATZ &amp; HALL</b> Chardonnay   Sonoma Coast	17 / 55
<b>CLINE</b> <i>Mourvedre</i> Rosé   Contra Costa County	12 / 35
<b>VILLA SANDI II FRESCO</b> Prosecco DOC   Treviso, Italy	13 / 40

\$25 corkage fee per 750 ml bottle

We would like to see that you make it home safely. We would be happy to help make arrangements if you do not have a designated driver.