

STIRRED AND SHAKEN

When to stir and when to shake? Stirring retains a silky texture and the aromatics of a cocktail and is used in drinks that contain high alcohol content, such as the Martini or Manhattan. Shaking mixes and chills the ingredients and is best for cocktails made with juices or syrups.

- 17 **Unfiltered Martini**
The original martini created in the 1860's was crafted with equal parts of Gin and Sweet Vermouth. Belvedere Unfiltered, made with Dankowskie Diamond Rye is combined with Dry Vermouth to create one of our most popular cocktails.
- 17 **Negroni**
Created in the early 1900's in Florence. The Botanist Gin, Campari and Sweet Vermouth. A classic blend of bitter and sweet—the perfect aperitif.
- 17 **Cosmopolitan 25**
In honor of the Cosmopolitan's 25th Anniversary, celebrate with Grey Goose Vodka shaken with Muddled Limes, Cointreau and a splash of Chandon Rosé.
- 17 **Botanical Crush**
A classic smash. Hendrick's Gin muddled with Fresh Lemon, Mint and a touch of Sugar.

IN THE BARREL  What is old is new again. Brown Spirits are back in style with variations on the classic Manhattan and Old Fashioned using a variety of spirits ranging from traditional Ryes to Bourbons and Rums.

- 17 **Rye Manhattan**
Bulleit Rye has notes of Cherry, Tobacco and Cinnamon and is paired with Carpano Antica Sweet Vermouth. Stirred with Fee Brothers Cherry Bitters.
- 17 **Craft Manhattan**
Woodford Reserve Bourbon has a bouquet of Banana Bread, Orange and Vanilla and is paired with Dolin Rouge, a lighter Sweet Vermouth. Stirred with Orange Bitters.
- 17 **Tequila Old Fashioned**
A Tequila variation on the classic Old Fashioned. Hornitos Black Barrel Añejo Tequila, Simple Syrup and Angostura Bitters.
- 17 **Tennessee Old Fashioned**
A classic Old Fashioned made with Dickel Tennessee Rye, Simple Syrup and Angostura Bitters. Served with an Orange Twist and a Cherry.

TIME HONORED

Our interpretation of classic cocktails dating back to the 19th Century.

- 17 **Moscow Mule**
Ketel One Vodka and Ginger Beer.
- 16 **Champagne Cobbler**
Svedka Raspberry Vodka, Fresh Lemon and Strawberry Purée, topped with Chandon Rosé.
- 17 **Texas Greyhound**
Tito's Handmade Vodka, Freshly Squeezed Grapefruit, Lime and Simple Syrup with a touch of Salt.
- 16 **Queen's Park Swizzle**
A twist on a Mojito made with Bacardi Superior Rum, Fresh Lime, Mint and Bitters.

WITH WITHOUT SALT

The Margarita, also the Spanish word for daisy, evolved from the classic cocktail by the same name. The Daisy, which combines brandy, orange liqueur, lemon juice and sugar, was served up as the “Sidecar” during Prohibition. Soon after it grew popular in Mexico, where tequila was substituted for brandy, lime juice for lemon, and the rim was salted instead of sugared.

- 17 **Elevated Organic Margarita**
Casa Noble Crystal Organic Tequila from the Lowlands of Mexico has notes of earthiness and tropical fruit. Shaken with Cointreau and Agave Nectar.
- 17 **Reposado Paloma**
One of the most popular and oldest cocktails in Mexico. Tres Generaciones Reposado Tequila, Fresh Grapefruit, Lime and Club Soda. Shaken and served with a touch of Salt.
- 18 **Añejo Honey Margarita**
Patrón Añejo has a bouquet of Vanilla, Caramel and Oak with subtle Ocean Salt notes. Shaken with Grand Marnier, Fresh Lime and Honey.
- 17 **Grapefruit Jalapeño Margarita**
A sweet heat Margarita. Avión Silver Tequila and Svedka Grapefruit Jalapeño Vodka. Shaken and served on the rocks.

HOME GROWN Unique, regionally inspired cocktails specially crafted by mixologist Kim Haasarud, and driven by local trends, authentic flavors and the best, fresh indigenous ingredients available.

- 16 **Tequila Maple Smash**
Herradura Añejo Tequila, Maple Syrup, Fresh Lemon and Mint, served on the rocks.
- 16 **Sunshine Orange Collins**
Hendrick’s Gin, Orange and Fresh Lemon, topped with Club Soda.
- 15 **Raspberry Tea Lemonade**
Deep Eddy Sweet Tea Vodka, Fresh Lemon, Raspberry Purée and Iced Tea.
- 16 **Black Cherry Whiskey Sour**
Knob Creek Rye, Fresh Lemon and Sugar shaken with Fee Brothers Cherry Bitters.

WHAT’S BREWING

CRISP

Budweiser Missouri, 5%	8	Miller Lite Wisconsin, 4.17%	8	Stella Artois Belgium, 5%	9
Bud Light Missouri, 4.2%	8	Corona Extra Mexico, 4.6%	9	Amstel Light Netherlands, 3.5%	9
Michelob Ultra Missouri, 4.2%	8	Heineken Holland, 5%	9	St. Pauli Girl Germany, na	9

ROASTY MALTY BALANCED

Sam Adams Boston Lager Massachusetts, 4.9%	9	Guinness Draught Stout Ireland, 4.2%	9	Golden Road Wolf Among Weeds IPA 10 Los Angeles, 8%	
Iron Fist Velvet Glove Stout 10 San Diego, 9%				Angel City IPA 9 Los Angeles, 6.1%	

WINES BY THE GLASS

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to wines that are drier and stronger in taste.

SPARKLING WINES

10	Maschio, Prosecco, Brut DOC Treviso, Veneto, Italy 187ml
12.5	Marquis de La Tour, Brut Sparkling Loire Valley, France, NV 187ml
12	Chandon, Rosé California, NV, 187ml

6 oz pour | 9 oz pour

12 | 16

13 | 17.25

14 | 18.75

13 | 17.25

14 | 18.75

15 | 20

WHITE & BLUSH WINES

Kris, Pinot Grigio, "Artist Cuvee"
delle Venezie, Italy

Joel Gott, Sauvignon Blanc
California

Whitehaven, Sauvignon Blanc
Marlborough, New Zealand

Sacha Lichine SLS Rosé, Single Blend
Languedoc, France

Kendall-Jackson, Chardonnay, "Vintner's Reserve"
California

Wente Vineyards Estate Grown, Chardonnay
Livermore Valley, Central Coast, California

6 oz pour | 9 oz pour

14 | 18.75

16 | 21.25

13.5 | 18

13.5 | 18

13.5 | 18

15 | 20

17 | 22.5

RED WINES

Parker Station, Pinot Noir, by Fess Parker
Central Coast, California

Meiomi, Pinot Noir
Monterey, Sonoma and Santa Barbara, California

Charles Smith Wines, Merlot, "The Velvet Devil"
Columbia Valley, Washington

Terrazas Altos del Plata, Malbec
Mendoza, Argentina

Genesis by Hogue, Meritage
Columbia Valley, Washington

Louis M. Martini, Cabernet Sauvignon
California

Beringer, Cabernet Sauvignon

SMALL BITES

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- 3 **Crispy Chickpeas**
Fried Vadouvan Spice
- 4 **Spiced Nuts**
Mixed Nuts Tossed in Spices
- 5 **Mixed Olives**
Garlic, Citrus Zest, Thyme
- 6 **Truffle Popcorn**
Buttered Popcorn, Truffle Salt, Truffle Oil
- 15 **Local Beets**
Puffed Quinoa, Micro Greens, Citrus Supremes, Greek Yogurt
- 13 **5 Cheese Mac**
Leek Béchamel, Mascarpone, Emmentaler, Parmesan, Gouda, Cheddar
- 16 **Wings**
Tossed in House Hot Sauce, Side of Blue Cheese or Ranch
- 18 **Sashimi**
Chef's Selection
- 18 **Ahi Tuna Tartare**
Cucumber, Avocado, Pine Nut, Togaroshi Oil, Pickled Jalapeno, Wonton Chips
- 16 **Popcorn Chicken**
Honey Mustard Dipping Sauce
- 20 **Chef's Daily Cheese Board**
Marcona Almonds, Honeycomb, Housemade Jam
- 12 **Field Green Salad**
Focaccia Croutons, Sherry Vinaigrette

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

LARGE BITES

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- 14 **Quesadilla**
Mozzarella, Anaheim Chile Puree,
Guacamole, Sour Cream, Salsa Roja on the side
Chicken +3
Steak + 4
Shrimp + 5
- 18 **Street Tacos**
Choice of 3 Shredded Beef or Chicken, Cilantro, Radish,
Onions, Avocado Cream, Corn Tortilla
- 20 **Noe Burger**
House Made Brioche Bun, Pickled Red Onion, Greens,
Mustard Remoulade, White Cheddar
Bacon +3
- 35 **Steak Frites**
10oz NY, Au Poivre, Parsley, Garlic Fries
- 35 **Scallop Risotto**
Seared Diver Scallops, Crab, Shrimp, Pea Shoots, Arborio
- 35 **Seafood Bouillabaisse**
Mussels, Clams, Scallop, Shrimp, Salmon, Crab, Grilled Bread
- 26 **Artisan Pasta Bolognese**
Spaghetti, Cured Pork, Parmesan Cream, Midnight Moon
Cheese, Fennel Pollen

SPIRITS

Bourbon & Whiskey

Angels Envy 18
Bakers 18
Basil Hayden 18
Blantons 18
Buffalo Trace 17
Bulleit 15
Corsair Buck Yeah 15
Corsair Quinoa 15
Corsair Triple Smoke 15
Crown Royal 15
Eagle Rare 18
Elijah Craig 16
Evan Williams 15
Gentleman Jack 16
Hirsch 17
Hudson Bay Bourbon 18
Jack Daniels 15
Jack Daniels Single Barrel 17
Jack Daniels Tennessee Fire 14
Knob Creek 15
Larceny 16
Makers 46 17
Makers Mark 15
Monkey Shoulder 16
Red Breast 15
Russell Reserve 15
Wild Turkey 15
Woodford Reserve 15
Woodford Reserve Double Oak 18

Rye

Bulleit Rye 15
Corsair Ryemageddon 15
Knob Creek Rye 15
Templeton Rye 16
Whistle Pig 18
Wild Turkey Rye 15

Blended Scotch

Buchannans 12yr 15
Buchannans 18yr 18
Chivas 15
Johnny Walker Black 15
Johnny Walker Blue 55