

# 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.

- 12 **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.
- 13 **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.
- 13 **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.
- 12 **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.

- 13 **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.
- 13 **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.
- 13 **Añejo Old Fashioned**  
A Tequila variation on the classic Old Fashioned. Hornitos Black Barrel Añejo Tequila, Simple Syrup and Angostura Bitters.
- 13 **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.

- 12 **Moscow Mule**  
Ketel One Vodka and Ginger Beer.
- 13 **Champagne Cobbler**  
Svedka Raspberry Vodka, Fresh Lemon and Strawberry Purée, topped with Chandon Rosé.
- 13 **Texas Greyhound**  
Tito's Handmade Vodka, Freshly Squeezed Grapefruit, Lime and Simple Syrup with a touch of Salt.
- 12 **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.

- 13 **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.
- 13 **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.
- 13 **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.
- 13 **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.

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

# WHAT’S BREWING

- 6 **AMERICAN**  
Budweiser | Bud Light | Coors Light  
Michelob ULTRA | Miller Lite
- 7 **PREMIUM**  
Stella Artois | Sam Adams Boston Lager  
Corona Extra | Corona Light | Newcastle  
Guinness Draught Stout | Heineken Light  
Heineken | Amstel Light  
St. Pauli Girl - na
- 8 **REGIONAL & CRAFT**  
Coachella Valley Brewing Company Seasonal Brew  
La Quinta Brewing CO. Seasonal Brew

# 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.

7.5	Maschio, Prosecco, Brut DOC Treviso, Veneto, Italy 187ml
8	Marquis de La Tour, Brut Sparkling Loire Valley, France, NV 187ml
11.5	Chandon, Rosé California, NV, 187ml

6 oz pour	9 oz pour	WHITE & BLUSH WINES
9	12	Kris, Pinot Grigio, "Artist Cuvee" delle Venezie, Italy
10	13.25	Joel Gott, Sauvignon Blanc California
11	14.75	Whitehaven, Sauvignon Blanc Marlborough, New Zealand
10	13.25	Sacha Lichine SLS Rosé, Single Blend Languedoc, France
11	14.75	Wente Vineyards Morning Fog, Chardonnay Livermore Valley, California
12	16	Kendall-Jackson, Chardonnay, "Vintner's Reserve" California

6 oz pour	9 oz pour	RED WINES
13	17.25	Hahn, Pinot Noir, "Nicky Hahn" Monterey, California
10	13.25	Nielson by Byron, Pinot Noir Santa Barbara, California
9	12	Charles Smith Wines, Merlot, "The Velvet Devil" Columbia Valley, Washington
9	13	Genesis by Hogue, Meritage Columbia Valley, Washington
10	13.25	Terrazas Alto del Plata, Malbec Mendoza, Argentina
12	16	Louis M. Martini, Cabernet Sauvignon California
13.5	18	Beringer, Cabernet Sauvignon Knights Valley, California

# SMALL BITES

- 15 **Ahi Tuna Poke**  
chili dusted tortilla chip
  
- 16 **Fire Roasted Lobster Quesadilla**  
cotija and jack cheese | sriracha aioli
  
- 16 **Dungeness Crab Cakes**  
tarragon aioli
  
- 15 **Grilled Shrimp Cocktail**  
harissa cocktail sauce
  
- 12 **Bacon Wrapped Medjool Dates**  
maytag blue cheese | fig balsamic
  
- 12 **Deviled Eggs**  
smoked bacon | cheddar | scallions
  
- 14 **Street Tacos**  
grilled mahi mahi | avocado  
pineapple-habanero salsa
  
- 12 **Bar Meatballs**  
roasted tomato sauce | parmesan
  
- 14 **Kobe Beef Sliders**  
white cheddar | bacon-onion jam

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

# DESSERT

- 9 Devil's Food Chocolate Cake  
Chocolate Rum Shooter
- 9 Coconut Layer Cake  
Macerated Strawberries, Vanilla Creme Anglaise
- 9 Warm Chocolate Chip Cookie  
Baked to Order, Vanilla Ice Cream
- 9 New York Style Cheesecake  
Prickly Pear Glaze
- 9 Apple Crisp  
Streusel Topping, Spiced Caramel
- 9 Banana Bread Pudding  
Bourbon Raisin Caramel, Nutella Ice Cream

# CORDIALS

- 8 Taylor Fladgate 10yr Tawny Port
- 25 Dow's Vintage Port
- 12 Hennessy Cognac VS
- 90 Remy Martin Cognac EXTRA

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