



94TH AERO
SQUADRON
RESTAURANT[®]

Booze — and — VIEWS

A Collection of Beer,
Wine, Cocktails and Spirits



94THVANNUYS.COM

 94THVANNUYS |  94THAERO

STARTERS

Parmesan Fries Parmesan cheese, roasted garlic, french fries 8

Classic Sliders Cheddar cheese, lettuce, tomato, onion, pickle 15

Crispy Calamari Tossed with serrano peppers and served with sweet thai chili sauce 14

Jumbo Shrimp Cocktail Zesty cocktail sauce 15

Crab Stuffed Mushrooms Hollandaise sauce 14

Spinach & Artichoke Dip Warm pita bread 13

Chicken Lettuce Wraps Asian spices, napa cabbage, carrots and hoisin sauce 13

Seared Ahi Tuna Sesame-crusted, pickled cucumbers, ginger, soy 17

Popcorn Shrimp House battered, fried, sweet thai chili sauce 14

Steak Quesadilla Sour cream, salsa 14

Combo Platter Crab stuffed mushrooms, spinach and artichoke dip and crispy calamari 26

FULL MENU AVAILABLE UPON REQUEST

PREMIUM SPIRITS

BRANDY | COGNAC

E & J Brandy

Hennessy VS

Rémy Martin VSOP

CORDIALS | LIQUEURS

Ancho Reyes Original and Verde

Bailey's Irish Cream

Campari

Chambord

Cointreau

Frangelico

Grand Marnier

Kahlúa

Luxardo

Peach Schnapps Bols

St. Elder

Triple Sec Bols

Tuaca

NON-ALCOHOLIC



Red Bull® Energy Drink

RUM

Bacardi Superior

Captain Morgan

Flor de Caña 7 Year

RumHaven Coconut

Zaya Gran Reserva

SCOTCH

Ardbeg 10

Glenlivet 12

Johnny Walker Black

Monkey Shoulder

TEQUILA | MEZCAL

Primario La Niña Mezcal

Camarena Silver

Camarena Reposado

Don Julio Añejo

Don Julio Blanco

Milagro Silver

Patrón Silver

VODKA

Absolut

Absolut Citron

Grey Goose

Hangar One

Ketel One

New Amsterdam

Tito's

WHISKEY | BOURBON

Crown Royal

Fireball Cinnamon

George Dickel Barrel

Jack Daniel's

Jameson

Seagram's 7

Evan Williams

Bulleit Rye

Maker's Mark

Maker's 46

GIN

Bombay Sapphire

Bombay Sapphire East

Hendrick's

New Amsterdam

Nolet's

St. George

WINE SELECTIONS

WHITE WINE

SPARKLING / CHAMPAGNE

	gls	btl
William Wycliff Brut, California	9	34
Zonin Split, Prosecco Brut, Veneto, Italy	10	
Korbel Split, Brut, California	11	
Domaine Chandon Brut Rosé Split, California	12	
La Marca Prosecco, Italy		32
Piper-Heidsieck Cuvee 1785 Brut, Champagne France		70

PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	9	34
Notes, Buelton, California	9	34
J Vineyards, California		46

SAUVIGNON BLANC

Canyon Road, California	8	30
Gainey, Santa Ynez, California	9	34
Oyster Bay, Marlborough New Zealand		38

CHARDONNAY

Canyon Road, California	8	30
Kendall Jackson 'Vintner's Reserve', California	10	38
La Crema, Monterey, California	12	46
Mer Soleil Reserve, Santa Lucia Highlands		58

OTHER WHITE VARIETALS

Canyon Road, White Zinfandel, California	9	34
Chateau Ste. Michelle Riesling, Washington	9	34
Mirassou Moscato, California	9	34
Conundrum White Blend, California		46
Schloss Vollrads Riesling, Germany		68

RED WINE

ROSÉ

Sophia Coppola Rosé, Monterey	10	38
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PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma	10	38
MacMurray Ranch, Central Coast, California	12	46
Siduri, Willamette Valley, Oregon		60

MERLOT

Canyon Road, California	8	30
Silver Palm, Sonoma	10	38

CABERNET

Canyon Road, California	8	30
Louis Martini, California	10	38
Murphy-Goode, California	11	42
Justin, Paso Robles, California		58

OTHER RED VARIETALS

Apothic Wines 'Winemaker's Blend', California	9	34
Gascon Malbec, Mendoza, Argentina	9	34
Exitus Bourbon Barrel, Red Blend	12	46
Edmeades Zinfandel, Mendocino		42
Coppola Claret 'Black Label Diamond Collection', California		42
Yangarra Shiraz, McLaren Vale Australia		46

BE FINE
AND DRINK *Wine*

SPECIALTY COCKTAILS

LOCAL FAVORITES

Aviation Cocktail Hendricks Gin, Luxardo Maraschino, Crème De Violette and Lemon 10

French 75 Hennessy Cognac, Lemon and Champagne, Agave Nectar 12

Mint Julep Woodford Reserve Whiskey, Mint, Soda, Simple Syrup 10

Sazerac Bulleit Rye Bourbon, Absinthe, Simple Syrup, Peychaud's Bitters, Lemon 12

Milk Punch Captain Morgan Rum, E&J Brandy, Milk, Nutmeg 10

OLD FLAMES

Smoke and Honey Evan Williams Bourbon, Tuaca, Honey, Angostura Bitters, Ardbeg Spritz, Orange Peel 12

Lemon Drop Martini Absolut Citron Vodka, Lemon, Triple Sec, Chilled 12

Lemon & Basil G&T Bombay Sapphire Gin, fresh Lemon Juice, Tonic, Basil 12

TROPICAL & FRUITY

Pineapple Express New Amsterdam Vodka, Wycliff Sparkling, Pineapple, Basil, White Peach 11

Seasonal Mule Tito's Handmade Vodka, muddled seasonal Fruit, Lime, Ginger Beer 11

Wild Berry Mojito Bacardi, Agave, Mint, Seasonal Berries 11

1944 Mai Tai Bacardi, Triple Sec, Almond, Orange Blossom, Orange and Pineapple Juices, float of Zaya Gran Reserva 11

Sunset Cooler Hangar One Vodka, Lemonade, muddled Strawberry, Cucumber and Basil 11

MARGARITAS

Dave's Our founder's signature Margarita made with Camarena Reposado, Grand Marnier, Cointreau, Lime 13

Prickly Pear Paloma Camarena Silver, Grapefruit, Agave, Desert Pear, Lemon, Tajin Spice Rim 11

Margarita Fresca Milagro Silver, Organic Agave Nectar, Lime, on the rocks (160 calories!) 10

SANGRIA

Sangria Roja or Blanca Red or White Wine, E&J Brandy, Fresh Fruit and Juices 10

Sparkling Sangria Flora Canyon Road Sauvignon Blanc, Bubbles, fresh Fruit, St. Elder 10

IF LIFE GIVES YOU LIMES, MAKE MARGARITAS

BEER

BEER

Beck's Non-alcoholic	5.50
Blue Moon	5.50
Bud Light	5
Budweiser	5
Coors Light	5
Corona	5.50
Dos Equis	5.50

Guinness Stout	5.50
Heineken	5.50
Michelob Ultra	5.50
Modelo Especial	5.50
Newcastle	5.50
Samuel Adams	5.50
Stella Artois	5.50

CRAFT

Abita Wrought Iron IPA	6.9% ABV	8
Boomtown Nosejob IPA	7% ABV	8
Erdinger Weissbier-Hefeweizen	5.6% ABV	7
Fireman's Brew Brunette Lager	8% ABV	8
Hanger 24 Betty IPA	7% ABV	7
Mission Dark Seas Imperial Stout	9.8% ABV	8

MacLeod Van Ice Lager	4.1% ABV	6
North Coast PranQster Belgian Golden Ale	7.8% ABV	8
Santa Monica Brew Works PCH Golden Milk Porter (Pale Chocolate Heaven)	6.0% ABV	7
Stone Delicious IPA	8.3% ABV	8
Strand Beach House Amber	16.9 oz 5.10% ABV	10

WINES, COCKTAILS AND BEER

HAPPY HOUR



SERVED AT THE BAR
MONDAY - FRIDAY



from **4PM** until **7PM**

\$4 SELECT DOMESTIC BEERS

\$5 WELL DRINKS

\$6 HOUSE WINES & SELECT CRAFT BEERS

\$7 SELECT SPECIALTY COCKTAILS & WINES

Pinot Grigio Ecco Domani, delle Venezie, Italy

Chardonnay Kendall Jackson Vintner's Reserve', California

Riesling Chateau Ste. Michelle, Washington

Pinot Noir Francis Ford Coppola Votre Sante, Sonoma

Red Blend Apothic Red, California

Cabernet Sauvignon Louis Martini, California

Seasonal Mule

Sangria Roja

Margarita Fresca

Wild Berry Mojito

Sangria Blanca

FOOD SPECIALS

\$7 SELECT APPETIZERS

Beef Sliders

Crab Stuffed Mushrooms

Crispy Calamari

Hot Wings

Spinach & Artichoke Dip

Quesadilla

\$10 CHICKEN CAESAR SALAD

\$13 BLEU CHEESE CRISPY FRIES

\$14 FILET SKEWER

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.