

SPECIALTY COCKTAILS

HOT & NEW

HOTEL NATIONAL Milagro Reposado, Apricot, Falernum, Almond, Lime, Whipped Pineapple *Frothy | Tropical | Pit Fruit* 18

THE WILSON Monkey Shoulder Whisky with Orange Curaçao and Maple Syrup finished with Cardamom *Rye | Maple | Savory* 15

SUGAR LIPS Grey Goose Vodka, Cointreau and PAMA Liqueur with Citrus and Baby's Breath *Flirty | Tangy | Citrus* 15

LOVE CHILD Illegal Mezcal with Strawberries and Habañero Essence *Fun | Wild | Free* 15

FRENCH POLYNESIAN Bacardi White Rum, Young Coconut, Fresh Pineapple, Lime, Chili Verde *Best.Pina.Colada.Ever.* 14

TRIED & TRUE

SMOKE & HONEY Elijah Craig Small Batch Bourbon, Vanilla Citrus Liqueur, Honey, Bitters, Islay Rinse *Smokey | Sweet | Smooth* 14

LITTLE MISS SUNSHINE Hendrick's Gin, Peach, Lemon, Almond, Orange Blossom *Tropical | Light | Savory* 14

BLOOD ORANGE PALOMA Blanco Tequila, Blood Orange Puree, Grapefruit, Elderflower, Almond, Spice Rim *Spicy Orange | Tropical Fruit | Tart Finish* 14

PRICKLY PEAR Absolut Elyx, Desert Pear, Ginger, Elderflower, Lemon *Tropical | Zesty Sweet* 14

SEASONAL MULE Mule-Du-Jour served with New Amsterdam Vodka 14

PINK TOGA Champagne, White Peach, Cherry, Pomegranate *Bubbly | Silky | Fruity* 14

BEER

DRAFT

Stella Artois, Belgium 8

Stone Delicious IPA, Escondido 9

Golden Road Mango Cart 9

CANNED BEER

Coronado Guava IPA, San Diego 9

BOTTLED BEER

Budweiser 7

Bud Light 7

Michelob Ultra 7

Corona 8

St Pauli Girl Non Alcoholic 7

WINES

BUBBLES

	GLS	BTL
Benvolio Prosecco Friuli, Italy	14	54
Marengo, Sweet Sparkling Rosé, Brachetto di Acqui DOCG, Italy	14	54
Domaine Chandon, Brut, California	16	62
Louis Roederer, Brut Premier		80
Veuve Clicquot, "Yellow Label" Brut, France	24	128
Moet & Chandon Dom Perignon, Brut, Champagne		380

SAUVIGNON BLANC

Matanzas Creek, Sonoma County	13	50
Matua, Marlborough, New Zealand	14	54
Miner, Napa Valley, California	17	66
Cloudy Bay, Marlborough		80

CHARDONNAY

Chateau Souverain, California	13	50
Sonoma Cutrer, "Russian River Ranches" Sonoma Coast		52
Cambria Clone 4, Santa Maria Valley	14	54
Mer Soleil Reserve, Santa Lucia Highlands	16	62
Freemark Abbey, Napa Valley	18	70
Jean Marc Brocard, Chablis, Saint Claire		77
Stag's Leap Wine Cellars, 'Karia', Napa Valley		80
Cakebread Cellars, Napa Valley		115

INTERESTING WHITES

	GLS	BTL
Riesling, Kung Fu Girl, Washington	13	50
Benvolio Pinot Grigio, Friuli, Italy		52
Pinot Gris, J Vineyards, California	14	54
Pinot Grigio, Attems, Gorizia, Italy		60
White Blend, Prisoner Wine Co. "Blindfold", California	18	70

ROSÉ

Sunseeker, California	13	50
Minuty "M", Provence	15	58
Chateau d'Esclans, Whispering Angel, France		64
Chateau d'Esclans, "Rock Angel" Provence, France		100

PINOT NOIR

Chateau Souverain, California	44	
Babcock, Rita's Earth, Santa Rita	13	50
Carmel Road, Monterey County		55
La Crema, Willamette	15	58

CABERNET SAUVIGNON

	GLS	BTL
Chateau Souverain, Cabernet Sauvignon	13	50
Arrowood, "Sonoma Estates", Sonoma County	16	62
Louis Martini, Sonoma		65
Justin Vineyards & Winery, Paso Robles	18	70
Kith & Kin by Round Pond, Napa Valley	21	82
Freemark Abbey, Napa Valley		168
Caymus Special Selection, Napa		228

INTERESTING REDS

Merlot, Olelo, Paso Robles	12	46
Zinfandel, Edmeades, Mendocino County		48
Red Blend, Conundrum, California		54
Malbec, Catena Vista Flores Mendoza, Argentina	14	54
Merlot, Kendall Jackson Vintner's Reserve, Sonoma	15	58
Merlot, Matanzas Creek, Sonoma County		90

HAPPY HOUR

Monday to Friday 4:30pm to 6pm
Available in the bar, lounge and patio

\$5 WELL DRINKS, DOMESTIC BEERS & CHATEAU SOUVERAIN WINE

Budweiser, Bud Light and Michelob Ultra

CHATEAU SOUVERAIN Chardonnay, Sauvignon Blanc, Pinot Noir and Cabernet Sauvignon

\$7 SELECT IMPORT & CRAFT BEERS, & SELECT SPECIALTY COCKTAILS

Stella Artois, Stone Delicious IPA, Golden Road Mango Cart

SPECIALTY COCKTAILS Pink Toga, Blood Orange Paloma and Smoke & Honey, Seasonal Mule

\$9 SELECT PREMIUM WINES BY THE GLASS

ROSÉ Sunseeker, California

CHARDONNAY Cambria, "Clone 4", Santa Maria Valley

SAUVIGNON BLANC Matua Marlborough, New Zealand

PINOT NOIR La Crema, Willamette Valley

CABERNET SAUVIGNON Kith & Kin, Napa Valley

HALF OFF FOOD ITEMS

CALAMARI Citrus "Buffalo" Sauce, Tempura Peppers and Onions ~~18~~ 9

CRAB CAKE Grilled Corn, Chives, Peppers, Chipotle and Garlic Aioli ~~19~~ 9.50

SPINACH DIP Mozzarella, Parmesan, Roasted Artichoke, Warm Pita ~~15~~ 7.50

ROASTED BRUSSELS SPROUTS Thai Chili Glaze, Young Coconut, Basil, Mint ~~15~~ 7.50

CHILLED OYSTERS Half Dozen, East and West Coast, Ancho Chili Cocktail Sauce, Signature Red Wine Mignonette ~~24~~ 12

LITTLE GEM CAESAR Little Gem, Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers ~~13~~ 6.50

SHOESTRING FRIES Parmesan, Rosemary, Parsley ~~8~~ 4

08/26/2020 *Menu Subject to Change