

SIGNATURE COCKTAILS

CUBANO VIEJO12



TRINIDAD & JAMAICAN RUM BLEND, DEMERARA, LIME, MINT, PROSECCO, BITTERS

ELEGANT AND TIMELESS. A SPARKLING RUM AND MINT REFRESHER SERVED DRY & UP.

HELEN & MAUDE11



NICARAGUAN RUM, COCONUT, LIME, MINT, SODA

A TROPICAL HOMAGE TO THE CLASSIC CUBAN MOJITO.

GREEN BIRD12



LONDON DRY GIN, KIWI, VANILLA, GREEN CHARTREUSE, LEMON

A BRIGHT, CITRUS COCKTAIL WITH A CLEAN HERBAL FINISH.

SALT RIVER SOCIETY12



MEZCAL, AMARO, LEMON, AHI AMARILLO, PINEAPPLE

SPICE AND SMOKE HIGHLIGHT THIS BALANCED AND ROBUST AGAVE BLEND.

VERY BE CAREFUL13



RUM, DRY CURACAO, LIME, BRAZIL NUT, MASALA CHAI TEA, JAMAICAN RUM

TAKING AFTER ITS TRADITIONAL MAI TAI PREDESSECOR, BUT ELEVATED WITH WARM SOUTH ASIAN SPICES.

SUNSET LIMITED13



LIGHT RUM BLEND, PLYMOUTH GIN, GRAPEFRUIT, PINEAPPLE, BRAZIL NUT, ORANGE, APERITIVO

A CRISP, TART AND REFRESHING APERITIF

EL FLORIDITA10



NICARAGUAN RUM, MARASCHINO LIQUOR, LIME, GRAPEFRUIT

DUARTE'S (AND HEMINGWAY'S) DAIQUIRI. BALANCED & RICH.

MISSION REVIVAL12



LOWLAND TEQUILA, PRESS COLD BREW COFFEE, PINEAPPLE, BITTERS

COFFEE AND AGAVE WILL WAKE UP YOUR PALATE, NO MATTER WHAT THE HOUR.

FALLING UP12



LIGHT RUM, GRAPEFRUIT, LIME, BROWN SUGAR, DEMERARA RUM

A NEW LOOK AT THE CLASSIC, CITRUS-FORWARD, RUM HEAVY WEIGHT FAVORITE.

SIGNATURE COCKTAILS

LETTER TO A FRIEND 10



LOWLAND TEQUILA, GRAPEFRUIT, LIME, SODA

FOR HIS MOTHER PALOMA, THIS BLEND
SPEAKS OF ISLAND ROOTS AND TENACIOUS
SPIRIT.

THE JACK CHAPLAIN 10



BOURBON, BROWN SUGAR, LEMON, MINT

BARREL AGED BOLD FLAVORS, A TRIBUTE TO
WINFIELD'S STAUNCH PERSEVERANCE.

ROMEO & JULIETA 13



JAMAICAN & BARBADOS RUM BLEND,
SMOKED MOLASSES, BITTERS

SMOOTH YET ROBUST, THE STIRRED EMBODIMENT
OF A CUBAN CIGAR, RICH AND SMOKY.

HAPPY HOUR

4PM - 7PM

DAILY

**\$2 OFF
TAPAS MENU ITEMS
SIGNATURE COCKTAILS**

**\$1 OFF
ALL BEER
WINE BY THE GLASS**



WINE BY THE GLASS

BUBBLES

DA LUCA 10
PROSECCO / VENETO, ITALY

POEMA 11
CAVA ROSÉ / CATALONIA, SPAIN

WHITES

THE SEEKER 11
RIESLING / MOSEL, GERMANY

GRAFFIGNA 10
PINOT GRIGIO / SAN JUAN, ARGENTINA

BOKISCH VINEYARDS 13
ALBARINO / LODI, CALIFORNIA

MUD HOUSE 11
SAUVIGNON BLANC / MARLBOROUGH, NEW ZEALAND

TORRES 10
VERDEJO / RUEDA, SPAIN

HANZELL SEBELLA 14
CHARDONNAY / SONOMA, CALIFORNIA

PHANTOM 12
CHARDONNAY / CLARKSBURG, CALIFORNIA

LOVE AND HOPE 12
ROSÉ / PASO ROBLES, CALIFORNIA

REDS

ERATH RESPLENDENT 14
PINOT NOIR / OREGON

LYRIC ETUDE 12
PINOT NOIR / CALIFORNIA

JOSH CELLARS 13
MERLOT / CALIFORNIA

BROQUEL 12
MALBEC / MENDOZA, ARGENTINA

AMANCAYA 14
MALBEC & CABERNET SAUVIGNON / MENDOZA, ARGENTINA

SUBSTANCE 12
CABERNET SAUVIGNON / COLUMBIA VALLEY, WASHINGTON

MADNESS & CURES 13
SANITY BLEND / ALEXANDER VALLEY, CALIFORNIA

HACIENDA EL TERNERO 11
TEMPRANILLO / RIOJA, SPAIN

DASHE 14
ZINFANDEL / DRY CREEK, CALIFORNIA

WINE

BUBBLES



- DA LUCA 40
PROSECCO / VENETO, ITALY
- POEMA 40
CAVA ROSÉ / CATALONIA, SPAIN
- GERARD BERTRAND 40
CUVÉE BRUT / CRÉMANT DE LIMOUX, FRANCE

WHITES

- THE SEEKER 40
RIESLING / MOSEL, GERMANY
- GRAFFIGNA 40
PINOT GRIGIO / SAN JUAN, ARGENTINA
- BOKISCH VINEYARDS 40
ALBARINO / LODI, CALIFORNIA
- MUD HOUSE 40
SAUVIGNON BLANC / MARLBOROUGH, NEW ZEALAND
- TORRES 40
VERDEJO / RUEDA, SPAIN
- PHANTOM 40
CHARDONNAY / CLARKSBURG, CALIFORNIA
- M DE MINUTY 40
ROSÉ / CÔTE DE PROVENCE, FRANCE
- LOVE AND HOPE 40
ROSÉ / PASO ROBLES, CALIFORNIA

REDS

- LYRIC ETUDE 40
PINOT NOIR / SANTA BARBARA, CALIFORNIA
- JOSH CELLARS 40
MERLOT / CALIFORNIA
- MADNESS & CURES 40
SANITY BLEND / ALEXANDER VALLEY, CALIFORNIA
- SUBSTANCE 40
CABERNET SAUVIGNON / COLUMBIA VALLEY, WASHINGTON
- TROUBLEMAKER 40
SYRAH & ZINFANDEL BLEND / CENTRAL COAST, CALIFORNIA
- BROQUEL 40
MALBEC / MENDOZA, ARGENTINA
- HACIENDA EL TERNERO 40
TEMPRANILLO / RIOJA, SPAIN

WINE

BUBBLES



DOMAINE CARNEROS 60
BRUT / NAPA VALLEY, CALIFORNIA

WHITES

RAMÓN BILBAO 60
ALBARINO / RIAS BIAXAS, SPAIN

TIKI ESTATE 60
SAUVIGNON BLANC / MARLBOROUGH, NEW ZEALAND

GROTH 60
SAUVIGNON BLANC / NAPA VALLEY, CALIFORNIA

TERRAS DE CIGARRON 60
GODELLO / MOTERREI, SPAIN

HANZELL SEBELLA 60
CHARDONNAY / SONOMA, CALIFORNIA

ANTICA 60
CHARDONNAY / NAPA VALLEY, CALIFORNIA

REDS

FLOR DE CAMPO 60
PINOT NOIR / SANTA BARBARA, CALIFORNIA

ERATH RESPLENDENT 60
PINOT NOIR / WILLAMETE VALLEY, OREGON

MASSOLINO 60
DOLCETTO D'ALBA / PIEDMONT, ITALY

TABLAS CREEK 60
SYRAH & GRENACHE / PASO ROBLES, CALIFORNIA

AMANCAYA 60
MALBEC & CABERNET SAUVIGNON / MENDOZA, ARGENTINA

STAGS' LEAP 60
THE INVESTOR BLEND / CALIFORNIA

THE INSIDER 60
CABERNET SAUVIGNON / PASO ROBLES, CALIFORNIA

THE STAG 60
CABERNET SAUVIGNON / CALIFORNIA

THE FEDERALIST 60
ZINFANDEL / LODI, CALIFORNIA

DASHE 60
ZINFANDEL / DRY CREEK, CALIFORNIA

BEER

BOTTLES & CANS

BUD LIGHT LAGER	6
VICTORIA LAGER	7
BOHEMIA PILSNER	7
ORANGE BLOSSOM MANDARIN WHEAT.	7
OAK CREEK NUT BROWN ALE	7
CORONADO MERMAID RED	7
SAM SMITH ORGANIC PALE ALE	8
HANGAR 24 ICONIC DBL IPA	8
BORDERLANDS NOCHE DOLCE	9

DRAFT

MOTHER ROAD KÖLSCH	7
DRAGOON IPA	7
AVERY WHITE RASCAL	7

NON-ALCOHOLIC

BUCKLER	6
-------------------	---



NON ALCOHOLIC

MOCKTAILS

CUCUMBER COOLER	7
CUCUMBER, BRAZIL NUT, LEMON, SODA	
BEACH BUCK.	6
BLACKBERRY, BASIL, LIME, GINGER BEER	
COCOJITO	7
COCOBLEND, MINT, LIME, SODA	

FIZZY

GOSLING'S GINGER BEER.	5
SEAGRAM'S GINGER ALE	5
MEXICAN COKE	5
COKE	5
DIET COKE	5
SPRITE	5

COFFEE AND TEAS

COFFEE	3.5
ESPRESSO.	3
CORTADO	3.5
CAPPUCCINO	5
LATTE	5
SPANISH LATTE	6
EXTRA SHOT	1.5
WHITE LION TEA	3.5
ENGLISH BREAKFAST, WHITE AMBROSIA, MOROCCAN MINT, EARL GREY (REGULAR AND DECAF), MASALA CHAI, CITRUS CHAMOMILE	
WHITE LION ICED TEA	3.5
TRADITIONAL BLACK AND FEATURED FLAVOR	

Food

TAPAS

CEVICHE	10
PLANTAIN & BLUE CORN TORTILLA CHIPS, ROCKFISH, JICAMA, TAJÍN	
PLANTAINS	6
PLANTAIN FRITTER, SMOKED BLACK BEAN PURÉE, COTIJA	
MEXICAN STREET POPCORN	4
COTIJA, TAJÍN	
TRES NUEZES	6
BRAZIL, CASHEW, ALMOND, CANDIED, SMOKED, SPICY	
POLLO AL HORNO SKEWER	8
ROASTED CHICKEN, CHARRED ORANGE SLICE, CAYENNE CREMA, PUFFED RICE	
CUBANO*	11
BRAISED PORK, HAM, BABY SWISS, SWEET & SPICY PICKLES, CHIPOTLE AIOLI, BOLILLO ROLL	
ADD AN EGG	3
CRISPY FISH TACOS	13
PICO, CREMA, CABBAGE	

OAXACAN PIZZA

ROASTED VEGETABLE	10
CRISPY EDGE TORTILLA, WHITE BEAN SPREAD, ROASTED VEGETABLES, PICKLED SHALLOTS, ARUGULA, COTIJA	
GREEN CHILE CHICKEN	14
CRISPY EDGE TORTILLA, BLACK BEAN SPREAD, BRAISED CHICKEN, PICO, OAXACA CHEESE	

DESSERT

TRES LECHES JAR	8
COCONUT MOUSSE, TROPICAL FRUIT RELISH, HOUSE MADE GOLDEN GRANOLA	
CHURRO DOUGHNUT HOLES	9
WHITE CHOCOLATE ANGLAISE, GUAVA JAM	
CAJETA CHEESECAKE	10
CHOCOLATE ESPRESSO BEANS, CORN POP CRUMBLE	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.