

Handcrafted Cocktails \$15

Jalapeno Margarita

Patron Silver, Lime Juice, Orange Juice,
Organic Agave Nectar, Jalapeno, Cilantro

Pear Martini

Lapoir Grey Goose, Elderflower liqueur, amaretto, fresh lime

Daquiri

Diplomatico Rum, Sugar Cane Syrup

Lavendar Lemon Drop

L'citron Grey Goose, Parfait Amour, lavender bitters

Boyd & Blair Dirty Martini

Boyd & Blair vodka, olive juice

Perfectly Rare Manhattan

Eagle Rare bourbon, Carpano Antica, luxardo cherries

Red Delicious Apple

Crown Royal, apple pucker, schnapps, cranberry juice

Aperol Spritz

Aperol, prosecco, soda water

Mocktails \$6

Blueberry Mojito

Fresh Mint, Fresh Blueberries, Raw Cane Sugar Syrup,
Lime Juice, Soda water

Raspberry-Peach Colada

Raspberry Puree, Pina Colada Mix

Classic Cocktails \$13

Bloody Mary

Ketel One, Bloody Mary Mix, Celery, Olive, Fresh Lime

Negroni

Tanqueray, Sweet Vermouth, Campari

Old Fashioned

Bulleit Rye, Bitters, Fresh Orange Zest, Sugar

Pimms Cup

Pimms, Fresh Cucumber, Strawberry, Orange, Mint, Gingerale

French 75

Hendricks Gin, Pernod, proseco

Peach Bellini

Proseco, Peach Infusion

Bourbon Hot Toddy

Makers Mark, sugar, angostura bitters, fresh lemon

Bottled Beer Selections

805 Firestone	Six
Amstel Light	Seven
Anchor Steam	Six
Coors Light	Six
Corona	Seven
Fat Lip Amber Ale	Six
Guinness	Seven
Monterey Bay Wheat	Six
Sierra Nevada Pale	Six
Stella Artois	Six
Stone IPA	Seven
Big Sur Golden 22oz	Nine
Corkscrew Ale 22oz	Nine

B o u r b o n

Bakers	twelve
Basil Hayden	twelve
Bookers	eleven
Buffalo Trace	ten
Eagle Rare	twelve
Elijah Craig	twelve
Four Roses Single Barrel	twelve
Four Roses Yellow Label	nine
Knob Creek	eleven
Makers Mark	twelve
Makers Mark 46	fourteen
Rhetoric	twenty two
Rough Rider	twelve
Woodford Reserve	eleven
Whistle Pig 10yr	twenty
Whistle Pig 12yr	twenty five
Whistle Pig 15yr	forty

S i n g l e M a l t S c o t c h

Balvenie Doublewood 12yr.	sixteen
Bowmore 18yr.	twenty-three
Cragganmore	sixteen
Cutty Sark	ten
Dalmore 12yr.	seventeen
Dalwhinnie 15yr.	fifteen
Glenfiddich 12yr.	twelve
Glenfiddich 18yr.	eighteen
Glenkinchie 10yr.	fourteen
Glenlivet 12yr.	thirteen
Lagavulin 16yr.	fifteen
Laphroaig 10yr.	fourteen
Macallan 12	seventeen
Macallan 18	forty-five
Oban 14yr.	seventeen
Talisker 10yr.	fourteen
Suntory Toki	twelve

T e q u i l a

Cazadores Reposado	twelve
Clasa Azul	twenty two
Don Julio 1942	twenty Five
Don Julio Blanco	twelve
Don Julio Reposado	fourteen
Hornitos Reposado	eleven
Hornitos Anejo	twelve
Patron Silver	eleven
Patron Reposado	twelve
Patron Anejo	thirteen
Patron Roca	fourteen
Sauza Gold	nine
Tres Generaciones Platinum	eleven
Tres Generaciones Reposado	twelve
Tres Generaciones Anejo	thirteen

G i n

Beefeater	nine
Boodles	ten
Hendricks	twelve
Plymouth	eleven
Tanqueray ten	twelve
Venus No. 1	thirteen

C o g n a c

Hennessy VSOP	eighteen
Courvoisier VSOP	twenty four
Martell	twenty two
Remy Martin VSOP	twenty five
Louis XIII (2oz.)	four hundred
Louis XIII (1oz.)	two hundred
Louis XIII (.5oz.)	one hundred

Wines By The Glass

Sparkling Wine (5oz. pour)

Chandon – Brut- Napa Valley	Fifteen
Chandon- Brut Rose- Napa Valley	Sixteen
Acinum- Prosecco- Veneto, Italy	Eleven
Veuve Cliquot – Champagne- France	Twenty-Three

White & Rosé Wines (5 oz. pour)

Ferrari- Carano - Dry Sangiovese Rosé, France	Eleven
Miner Wild Yeast – Chardonnay, Napa Valley	Eighteen
Sonoma Cutrer – Chardonnay, Russian River	Thirteen
Irony – Chardonnay, Monterey County	Ten
Lechthaler – Pinot Grigio, Italy	Ten
Dr. Loosen Bros – Riesling, Germany	Ten
Craggy Range – Sauvignon Blanc, New Zealand	Twelve

Red Wine (5oz. pour)

Textbook – Cabernet Sauvignon, Napa Valley	Sixteen
Irony – Cabernet Sauvignon, Monterey County	Ten
Inali – Pinot Noir, Russian River Valley	Sixteen
Irony - Pinot Noir, Monterey County	Ten
Stolpman – Syrah, Santa Barbara County	Fifteen
Acre - Zinfadel, Sonoma County	Fifteen

Port & Late Harvest Reds

Fonseca Bin 27- Port - Portugal	Sixteen
Niepoort - 20 Year- Tawny Port, Portugal	Twenty-five
Michel Chapoutier – Late Harvest Grenache, France	Nine

White Dessert Wines

Royal Tokaji Wine Co. – 5 Puttonyos, Hungary	Twenty
Dolce - Late-Harvest White, Napa Valley	Twenty-five
Chateau Guiraud – Sauternes, Bordeaux, France	Eighteen

From the Bay

White Anchovies- Garlic | Olive Oil - *ten*

Market Oysters ½ dozen - *eighteen*; dozen - *thirty five*

Ceviche- local seafood | leche de tigre | avocado | cucumber | cancha - *sixteen*

Octopus- Marble Potatoes | Black Garlic Emulsion | sorrel- *twenty*

Calamari Sandwich- Calamari Steak | Asian Slaw | Chili Aioli | Chive hoagie | Gilroy garlic Fries- *eighteen*

From the Valley

Smoked Marcona Almonds - *six*

Marinated Olives- Rosemary | Thyme | Garlic | Chili Flakes - *six*

Curry Cauliflower- spiced almond yogurt - *ten*

Blistered Shishito Peppers- Maldon Salt - *ten*

Empanadas- *twelve*

Brussel Sprouts- kimchi | toasted hazelnuts - *twelve*

California Salad- local greens | Humboldt fog | shaved vegetables | Carmel honey vinaigrette | strawberries - *twelve*

Cesar - Creamy Garlic Dressing | Country Croutons | White Anchovy- *twelve*

PCH Burger- Double American Cheese | Shredded Lettuce | Tomato | Red Onion | Premium Mayonnaise | Gilroy Garlic Fries- *nineteen*

Trio of Californian Cheeses- All-Natural Honey - *eighteen*

Charcuterie Board- Air-Dried Duck | Prosciutto | Coppa | Bresaola | Pickled Vegetables - *eighteen*