



ON DRAFT

Skyduster Superdry Lager <i>Japanese Rice Lager, Los Angeles, CA, 4.6% ABV</i>	\$9
Modelo Especial <i>Mexican Pilsner, Mexico City, Mexico, 5% ABV</i>	\$9
Avery White Rascal <i>Belgian White, Boulder, CO 5.6% ABV</i>	\$8
pFriem Family Hazy IPA <i>New England IPA, Hood River, OR, 6.5% ABV</i>	\$11
El Segundo Mayberry IPA <i>West Coast IPA, El Segundo, CA, 7.2% ABV</i>	\$11
Seasonally Rotated Draft <i>Ask your server what's special on tap this month! We like to showcase California microbrews that have something to fit the season</i>	

CANS

Madewest Ventura Light (16 oz.) <i>Light Lager, Ventura, 4.2% ABV</i>	\$8
Carlsberg <i>danish Pilsner, Homburg, 5% ABV</i>	\$8
Enegren Valkyrie <i>Amber, Moorpark, CA, 6.2% ABV</i>	\$7
Left Hand Milk Stout Nitro (16 oz.) <i>Milk Stout Nitro, Golden, CO, 6% ABV</i>	\$11
Cheif Peak IPA <i>American Style IPA, Ojai, 7% ABV</i>	\$7
Dos Equis <i>Mexican Lager, Mexico, 4.7% ABV</i>	\$8
Skyduster Lager <i>Super Dry Lager, Los Angeles, 5% ABV</i>	\$5
Tarantula Hill Liquid Candy (16 oz.) <i>Hazy IPA, Thousand Oaks, CA, 7.5% ABV</i>	\$11
La Chouffe Strong Golden Ale <i>Belgian Strong Blond Ale, Achouffe, Belgium, 8.0% ABV</i>	\$11
Tepache <i>Fermented Pineapple Beverage, Mexico, 7% ABV <i>Makes a great Michelada</i></i>	\$11
High Noon Seltzer <i>Vodka or Tequila, Various Flavors, 4.5% ABV</i>	\$7
Best Day Non-Alc Kolsch <i>NA Kolsch, Best Day Brewing, Northern California</i>	\$6
Partake Non-Alc IPA <i>NA IPA, Partake Brewing, Alberta, Canada</i>	\$6

COCKTAILS

Smoked Pineapple Margarita <i>Flecha Azul Blanco, Fresh Pineapple, Lime, Smoked Salt</i>	\$16
Lavender Spritz <i>Empress Gin, St-Germain, Lime, Sparkling Wine, Soda</i>	\$18
Melon Mirage <i>Yola Mezcal, Poblano Chile Liqueur, Watermelon Juice, Ginger Beer</i>	\$17
Hideaway Mai Tai <i>Spiced Rum, Dark Rum Float, Pineapple, Lime, Orgeat</i>	\$16
Mint Condition <i>Citron Vodka, Chambord, Lime, Mint, Soda</i>	\$16
The Irish Slice <i>Irish Whiskey, Peach Purée, Lemon, Black Tea</i>	\$16

WINE

Bellafina Prosecco <i>Veneto, Italy</i>	\$12 / 45
Domaine Verrier Rosé <i>Provence, France</i>	\$16 / 60
Jean Marc et Mathieu Crochet Sancerre <i>Loire, France</i>	\$19 / 75
Jumbo Time Wines Sparkling Chardonnay <i>100% Certified Organic, Sonoma, CA</i>	\$12 / 45
Olema Chardonnay <i>Sonoma County, CA</i>	\$12 / 45
Rain Sauvignon Blanc <i>Marlborough, NZ</i>	\$12 / 45
Rombauer Sauvignon Blanc <i>Napa Valley, CA</i>	\$14 / 56
Terlato Pinot Grigio <i>Friuli Colli Orientali, Italy</i>	\$12 / 45

Ancient Peaks Cab Sauv. <i>San Luis Obispo, CA</i>	\$12 / 45
Il Palio Chianti <i>Chianti, Italy</i>	\$12 / 45
Omen Pinot Noir <i>Southern Region, Oregon</i>	\$15 / 55
Tensley Syrah Lite <i>Santa Barbara, CA</i>	\$14 / 50
Sella Antica Super Tuscan <i>Tuscany, Italy</i>	\$11 / 40

MOCKTAILS

Sunset Spritz <i>Mionetto Aperitivo, Grapefruit, Simple Syrup, Soda</i>	\$13
Watermelon Smash <i>Watermelon Juice, Lime, Basil, Simple Syrup, Soda</i>	\$11

TEQUILA + MEZCAL

Cabal Blanco	\$16
Cabal Añejo	\$25
Cabal Reposado	\$16
Clase Azul Plata	\$32
Clase Azul Reposado	\$35
Don Julio 1942	\$42
Flecha Azul Blanco	\$14
Potro Blanco	\$12
Siete Leguas Reposado	\$18
Agave De Cortes Espadin	\$12
Amaras Mescal	\$12
Del Maguey Vida Mezcal	\$18
Yola Mezcal	\$18

AMERICAN WHISKEY

Bulleit Bourbon	\$14
Four Roses	\$12
Jack Daniels	\$12
Rittenhouse Rye	\$12

SCOTCH

Dewars White Label	\$12
Johnny Walker Black	\$16
Lagavulin 16	\$28
Macallan 12	\$18
Macallan 18	\$60
Oban 14	\$20

VODKA

Grey Goose	\$16
Hangar One	\$12
Tito's	\$14
Absolut Citron	\$12
Ketel One	\$15

RUM

Bacardi	\$12
Captain Morgan	\$12
Malibu	\$12
Planetary Dark Rum	\$14

GIN

Brokers	\$12
Hendricks	\$16
Empress	\$14
Tanqueray	\$14

Tuesday to Saturday
11 a.m. to 9 p.m.

Sunday and Monday
11 a.m. to 8 p.m.

A 20% service charge is added to all checks.
This is not a gratuity or tip. The service charge is used to support our staff by providing higher hourly wages.