

“Farewell to Arms”

12

Hemingway’s favorite cocktail with a twist; a shaken daiquiri combining Oronoco Reserva rum and a splash of grapefruit juice to create an ultra-smooth and inviting cocktail that begs to have the bells tolled.

The Gibson

12

Reportedly named after Walter D.K. Gibson, a member of the nearby Bohemian Club, this cocktail was originally a 50/50 blend of gin and vermouth. Our updated version uses Belvedere vodka with a whisper of dry vermouth and the ubiquitous cocktail onion. Served straight up.

The “Cali” Negroni

11

Why mess with perfection? The only change we wanted to make to the traditional was the introduction of California’s 100% Organic Tru2 gin.

Le Poire

12

Bubbles have always been a great way to start--or end--an evening. Tipping our hats to the French 75, we take J. Laurens sparkling wine and add a splash of pear brandy to create the “poire-fect” pre or post-theatre bubbly drink.

The Italian Stallion

11

Our updated West Coast Manhattan, this surprisingly smooth blend of Maker’s Mark bourbon, walnut and maraschino liqueurs with a dash of our house-made orange bitters creates a drink that’ll help ease the pain after your bookie “collects”! Classically stirred and served up.

The Vesper

12

James Bond’s drink of choice, named for the double agent Vesper Lynd. While Bond originally used Russian vodka, we blend together San Francisco’s own No. 209 gin, Absolut “100” vodka and Lillet to create a drink that any turncoat would love.

The Sazerac Cocktail

12

Our take on the New Orleans way to chase the green fairy. We blend together Sazerac Rye and Peychaud’s bitters, adding in the lightest touch of Lucid Absinthe to create a perfectly complex rye cocktail.

Cocktails continued on the next page...

TIPPING OUR GLASSES TO THE PRESENT
New Signature Creations

Ginger MoJo 10

Tired of picking mint out of your teeth? We have the upgraded mojito for you. We start by infusing premium Leblon Cachaça from Brazil with mint and just a kiss of ginger in this hip “up” cocktail. Shaken & served up, with no floaties.

Cucumber Lemonade 11

We blend fresh cucumber with Tru Lemon organic vodka to create an ode to the neighborhood front yard lemonade stand. Ours, however, tends to pack more of a punch than what the neighbor’s kid sold. Served on the rocks.

Rangpur Sling 12

Harkening back to classics like the Singapore sling, we mix together Tanqueray Rangpur lime gin, Cointreau and Pimm’s with a few dashes of house-made sasparilla bitters offering a reminder of the cool simplicity of life.

Raspberry Drop [new name?] 11

Using only the best, we blend Ketel One Citroen, Skyy Raspberry Infusion vodka and a splash of Chambord to create a flashback to pink lemonade and sultry summer days. Shaken & served up with a sugar rim.

Tennessee Beekeeper 11

Starting with Jack Daniel’s and adding just the right amount of Drambuie and Peychaud’s bitters, we’ve created a smooth cocktail with subtle hints of honey, spicy aromatics and a smooth, sweet finish. Chilled and served straight up.

The “55” 13

In honor of Sammy’s inability to follow the rules, we begin with his very own Cabo Wabo Reposado Tequila, splash in a little Pomegranate liqueur and finish it with house-made orange bitters. This cocktail will have you “out of second gear” in no time. Shaken & served up.