

From The Bar

Draft

'Kolsch' Ale <i>Seismic Brewing Co., Santa Rosa</i>	7
'Equinox' IPA <i>Benoit Casper, Richmond</i>	8
'Whippersnapper' English Mild <i>Berryessa Brewing Co., Winters</i>	8

Bottles & Cans

'Buck Wild' Pale Ale (<i>Gluten Free</i>) 12oz bottle <i>Alpenglow Beer Co., San Jose</i>	7
'KSA' Kolsch Style Ale 12oz can <i>Fort Point, San Francisco</i>	7
'Brother David's Triple' Abbey 12oz bottle <i>Anderson Valley, Boonville</i>	8
'Summer Solstice' Cream Style Ale 12oz bottle <i>Anderson Valley, Boonville</i>	6
'Westfalen' Red Ale 12oz can <i>Fort Point, San Francisco</i>	7
'Old Rasputin' Imperial Stout 12oz bottle <i>North Coast Brewing, Fort Bragg</i>	8
'Mighty Dry' Hard Cider 16oz can <i>Golden State Cider, Sebastopol</i>	8
'Berliner Weisse' Tart Cherry 20oz bottle <i>North Coast Brewing, Fort Bragg</i>	13
'Drive' Non-Alcoholic Pilsner 12oz bottle <i>Bitburger, Germany</i>	6

Non-Alcoholic

Housemade Citrus Cooler	4
Fentimans Curiosity Cola	4.5
House Made Ginger Honey Soda	4.5
Numi Iced Tea	3.5
Bernie's Best Apple Cider	4
Revive Kombucha	4.5

Mocktails

<i>Freelancer</i>	6
Chamomile Tea, Pineapple Cordial, Grapefruit, Salt & Pepper <i>*chilled</i>	
<i>Tarnished Fate</i>	6
Earl Grey, Tonic Syrup, Citrus, Celery Bitters <i>*coupe</i>	
<i>Scarlet Fizz</i>	6
Hibiscus, Agave, Tonic, Citrus <i>*flute</i>	

All Featured Cocktails \$12

Apertifs

<i>Etude for Cello</i>
House Made Seasonal Cordial, Blanc de Blancs <i>*flute</i>
<i>Alysian Hi-Ball</i>
Alysian Bittersweet Vermouth, Dry Curaçao, Lemon, Soda <i>*collins</i>

Refreshing

<i>Salt N Pepa Rita</i>
Jalepeño Tequila, Triple Sec, Agave, Citrus, Salt <i>*rocks</i>
<i>Enlightener</i>
Yellow Chartreuse, Kina L'Aero, Gin, Lemon <i>*up</i>
<i>Victory and Brightness</i>
St. George Terroir, Shrub&Co Grapefruit, Kina L'Aero, Lime, Orange Bitters, Fresh Jalepeño <i>*up</i>
<i>West Indy</i>
Lo-Fi Gentian Amaro, Gin, Lemon, Grapefruit, Pineapple Cordial <i>*rocks</i>

Dry & Herbal

<i>East Bay of Bengal</i>
Bengal Tea Infused Vodka, Lime, Small Hands Tonic Syrup <i>*up</i>
<i>Kali's Gift</i>
Tequila Blanco, Mezcal, Dolin Blanc, Lime, Hibiscus Cordial <i>*rocks</i>
<i>Wendy Peppercorn</i>
Singani 63, Dolin Rouge, Grapefruit, Pomegranate, Golden Balsamic, Honey, Pepper <i>*up</i>

Egg Whites

<i>Maiden Voyage</i>
Singani 63, Lime, Rhubarb Cordial, Egg White, Blanc de Blancs, Grapefruit Bitters <i>*flute</i>
<i>Northern Exposure</i>
Blended Scotch, Earl Grey-Maple, Lemon, Egg White, Bitters <i>*up</i>
<i>Late Bloomer</i>
Gin, Dolin Blanc, Honey, Lemon, Bergamot Tincture, Egg White, Bee Pollen <i>*up</i>

Spiritous

<i>7th & Park</i>
Lo-Fi Sweet Vermouth, Dolin Rouge, Mezcal <i>*up</i>
<i>The Forged Heart</i>
Gin, Amaro Nonino, Cynar <i>*rocks</i>
<i>Bitter American</i>
Bourbon, Montenegro, Cherry Bark Bitters <i>*rocks</i>

Join Us for Happy Hour
Monday-Friday 5:00-6:30pm
\$5 Tap Beer - \$10 Featured Cocktails
Straws Upon Request