



DRINKS

BEER ON DRAFT

16oz/20oz **\$8/\$10**

**Example selection below, subject to availability.*

HAZY CONDITIONS

Ketch Brewing Hazy IPA 6.4%

.394

Alesmith Brewing Company San Diego Pale Ale 6%

PEANUT BUTTER

Belching Beaver Milk Stout 4.4%

CALI SQUEEZE

Blood Orange Hefeweizen 5%

DOS EQUIS

Amber 6.1%

BUENAVEZA

Stone Brewing Mexican Lager 4.7%

UBAHDANK WEST COAST

New Glory Craft IPA 7.2%

BLACK HOUSE

Modern Times Brewery English Oatmeal Stout 5.8%

MILLER LITE

Miller Brewing Co. Lager 4.2%

REVOLT CABERNET

Revolt Wine Co.

REVOLT CHARDONNAY

Revolt Wine Co.

CRAFT ON DRAFT **\$14**

THE DARK SIDE OF THE MULE

Tina's vodka, Top Hat ginger beer, Angostura bitters and mint

COMO LA FLOR

Volcan Tequila, Grand Marnier, fresh lime juice, agave nectar & hibiscus soda

GOLD DIGGER

Bulleit rye whiskey, Luxardo maraschino, Cynar liqueur, Grand Marnier, old fashioned bitters over handmade orange peel and star anise ice

SO FRESH SO CLEAN

Cucumber vodka, basil simple syrup, lime juice & tiki bitters

HANDCRAFTED COCKTAILS **\$14**

GUAVA JELLY

Bacardi white rum, guava mix, lime juice, simple syrup, mint

TIME TO SAY GOODBYE

Tanqueray gin, Campari, Carpano Antica vermouth, Gran Classico bitters

BLIND MELON

Grey Goose vodka, watermelon juice, lime juice, simple syrup, mint leaves, splash of lemon-lime

SMOKE ON THE WATER

Mezcal, blackberry Moonshine, simple syrup and lemon

SGT. PEPPER

Hendrick's gin, grapefruit juice, serrano syrup, tonic, salt and pepper rim

WATERMELON SUGAR

Tina's vodka, fresh watermelon, lime, ginger beer and red bull

CANS & BOTTLES

PBR

Pabst Blue Ribbon Brewing Company Lager 4.7%

BOOCHCRAFT

Boochcraft Company Organic Hard Kombucha 7.0%

WHITE CLAW

White Claw Company Hard Seltzer 5%

CELESTIAL NAVIGATION

Ketch Brewing Company IPA 7.0%

EL CHANGO

Bootlegger's Brewery Company Lager 5.3%

VOODOO RANGER

New Belgium Brewing Company IPA 7.0%



Other craft beer and seltzer options may be available.
See your server for details.



FOOD

SLIDERS

KOBE BEEF \$16

Three Kobe beef sliders, cheddar cheese, Russian dressing, balsamic glazed onions on a brioche bun

SHORT RIB \$17

Three braised short rib sliders, horseradish garlic aioli, iceberg lettuce, sautéed mushrooms, caramelized onions on a brioche bun

CARNITAS \$16

Three carnitas sliders, Mexican coleslaw, green tomatillo avocado sauce, mozzarella-provolone cheese on a brioche bun

STREET TACOS

MEXICAN BIRRIA \$16

Three shredded beef tacos, red onion, cilantro on a corn tortilla with a side of Mexican Molcajete salsa

YUCATAN STYLE CHICKEN \$15

Three Yucatan style chicken tacos, Achiote sauce, pickled red onion, habanero chili, cilantro, avocado sauce on a corn tortilla with a side of Mexican Molcajete salsa

BURRITOS

CALIFORNIA \$15

Flour tortilla loaded with carne asada, mixed shredded cheese, beer battered fries, pico de gallo, and guacamole with a side of Mexican Molcajete salsa

RAMEN SHORT RIB \$16

Flour tortilla loaded with braised short rib, ramen noodles, bok choy, mixed bell peppers, yellow onions, gochujang ginger sauce

VEGGIES & CILANTRO-LIME RICE \$13

Flour tortilla loaded with mixed bell peppers, caramelized onions, corn, cilantro-lime rice, green tomatillo avocado sauce with a side of Mexican Molcajete salsa

FLATBREADS

BBQ CHICKEN \$15

BBQ sauce, diced BBQ chicken, mozzarella-provolone cheese, figs, caramelized onions, and green onions

ITALIAN SUPREME COMBO \$16

Homemade pizza sauce, sliced pepperoni, italian sausage, mozzarella-provolone cheese, mixed bell peppers, yellow onions, black olives topped with fresh basil





FOOD

LOADED FRIES \$16

Cheese Only \$12

Protein Choice: Carne Asada, Birria, or Chicken Tinga

Beer battered fries loaded with mixed shredded cheese, pico de gallo, avocado sauce, and sour cream

QUESADILLA \$15

Cheese Only \$12

Protein Choice: Carne Asada, Birria, or Chicken Tinga

Flour tortilla loaded with mixed shredded cheese, protein choice, topped with pico de gallo and guacamole with a side of Mexican Molcajete

MEXICAN EMPANADAS \$16

Protein Choice: Birria or Chicken Tinga

Four authentic homemade Mexican empanadas served on shredded lettuce and topped with pico de gallo and sour cream with a side of Mexican Molcajete salsa

ROLLED TACOS \$15

Protein Choice: Birria or Chicken Tinga

Five homemade Mexican rolled tacos served on shredded lettuce and topped with pico de gallo, guacamole, sour cream and Cotija Cheese with a side of Mexican Molcajete Salsa

GOURMET WINGS \$17

Six jumbo wings tossed with choice of traditional buffalo sauce, Cajun BBQ sauce, or lemon pepper dry rub with a side of ranch dressing



CHICKEN TENDERS \$15

Four fried chicken tenders served with beer battered fries and a side of ranch dressing

CHICKEN POT STICKERS \$15

Six chicken pan-seared dumplings, chives, green onions, carrots and sesame seeds with a side of soy ginger sauce

CHARCUTERIE BOARD \$19

Domestic and imported cheeses, dry cured meats, assorted crackers, pita bread, fresh and dry fruits with seasonal jam

CHIPS AND DIPS \$13

Corn tortilla chips with Mexican corn dip and guacamole

PRETZEL BITES \$11

Gluten free pretzel bites with homemade beer cheese sauce and French dijon mustard

PORTOBELLO FRIES \$14

Breaded Portobello slices with fresh Italian herbs, truffle oil or sundried tomato aioli





BOTTLE SERVICE

CHAMPAGNE

PERRIER JOUET BRUT
VEUVE CLICQUOT EXTRA BRUT
VEUVE CLICQUOT ROSE
MOET & CHANDON ROSE

PREMIUM PACKAGES

2 VEUVE BRUT & GREY GOOSE
2 PERRIER JOUET & GREY GOOSE
2 VEUVE ROSE & DON JULIO
2 VEUVE BRUT & DON JULIO

VODKA

ABSOLUT ELYX
GREY GOOSE
KETEL ONE
CIROC
TITO'S

TEQUILA

CASAMIGOS BLANCO
DON JULIO SILVER
DON JULIO 1942
CASAMIGOS ANEJO
CAZADORES BLANCO

OTHER SPIRITS

CROWN ROYAL
JAMESON
JOHNNIE WALKER BLACK
BUCHANAN'S 12
HENNESSY VS

UPGRADED MIXERS

RED BULL \$7
SUGAR FREE RED BULL \$7
PACK OF 4 RED BULLS \$25

INCLUDED MIXERS

(CHOICE OF 3)
ORANGE JUICE
PINEAPPLE GINGER BEER
CRANBERRY
SODA WATER
TONIC
COKE
SPRITE
DIET COKE

