



BAR MENU

SPIRITS

GIN

Seagrams Dry	12
sipsmith London Dry	16
Venus	16

VODKA

Gilby's	12
Ocean	16
Grey Goose	18

RUM

Bacardi Gold	12
Admiral Spiced	12
Plantation 3 Stars White	16
Appleton Estate 8 Year	18

TEQUILA

Hornitos Blanco	14
Casamigos Blanco	16
Casamigos Reposado	18
Patron Silver	18

WHISKEY

Jim Bean	12
Dickel Rye	14
Jameson	14
Maker's Mark	16
Knob Creek Bourbon	18
Knob Creek Rye	18
Johnny Walker Black	16
Johnny Walker Double Black	20

SINGLE MALT

Glenlivet 12 year	20
Glenlivet 14 year	24
Glenlivet 18 year	28
Glenmorangie 10 year	18
Glenmorangie 14 year	22
Laphroaig 10 year	20

BRANDY & COGNAC

Christian Brothers VS	14
Patron Silver	18
Patron Silver	22

SPECIALTIES

SLACKTIDE MARTINI

House oyster shell-infused vodka, Noilly Prat, shaken, seaweed garnish.	16
--	----

MARINE TONIC

House kelp-infused gin, tonic, lemon, seaweed garnish.	16
---	----

HOUSE CRAFTED COCKTAILS

SPICY PEPI

Hornitos Blanco, cucumber, jalapeño, fresh squeezed lime, chili-salt rim.	18
--	----

WILD LEMONADE

Ocean Vodka, fresh squeezed lemon, herb simple syrup.	18
--	----

CAMPARI GIN SOUR

Venus gin, campari, St Germaine Elderflower liqueur fresh squeezed lemon.	18
---	----

PAINTED LADY

Dickel Rye Whiskey, Averna Amaro, sweet vermouth.	18
--	----

THE COCO

Plantation 3-stars Rum, coconut cream, fresh squeezed lime juice.	18
--	----

BLACKBOARD SPECIAL

Changes weekly - ask your server
which seasonal fruit and herb cocktails
are on the blackboard!

MOCKTAILS

JALEPEÑO

Fresh squeezed lime, cucumber, jalapeño, chili salt, rim.	7
--	---

NO-JITO

Lime, mint, simple syrup, sparkling water.	7
---	---

THE COCO-NO

Coconut cream, fresh lime juice.	14
----------------------------------	----

WINE

SPARKLING

Roederer Estate Brut, Anderson Valley	17/60
Scharffenberger Brut Rose, Anderson Valley	17/60
Chandon Brut, California	55
Roederer Estate Brut Rose, Anderson Valley	80
Moet & Chandon Imperial Champagne	149
Louis Roederer Collection Champagne	180
Louis Roederer Cristal 2007	525

WHITE

Sauvignon Blanc, Navarro Vineyards 2023, Mendocino	17/60
Sauvignon Blanc, Bernardus 2023, Monterey.	16/56
Gewurztraminer, Navarro Vineyards 2021, Anderson Valley	17/60
Chardonnay, Bernardus 2022, Monterey	16/56
Chardonnay, Navarro Vineyards 2022, Anderson Valley	18/63

ROSÉ

Pinot Noir Bernardus 2022, Santa Lucia Highlands	17/60
--	-------

RED

Pinot Noir Bernardus 2022, Santa Lucia Highlands	17/60
Pinot Noir Navarro Vineyards 2021, Ancienne Methode Anderson Valley	22/77
Pinot Noir, Morgan 2019, Double L, Monterey	164
Pinot Noir, Pellegrini 2017, Olivet Lane, Russian River 285	285
Cabernet Sauvignon, Bernardus 2018, Monterey	90

Corkage 25 per 750 milliliter

BEER & NON ALCOHOL

BEER & CIDER

Fruition Brewing Co Draft Slight Pilsner	9
Fruition Brewing Co Draft IPA Other Shore	9
Gowan's Gravenstein Cider, Anderson Valley 500ml.	18

BRUNCH FAVORITES

Seasonal Fruit Mimosa	14
French 75	16
Aperol Spritz	18
Pimm's Spritz	18
Loaded Bloody Mary Ocean vodka, olives, chilled prawn, celery, house pickles	18
Add oyster shooter	4

NON ALCOHOL

House Made Strawberry Shrub	8
House Made Strawberry Agua Fresca	8
Fresh Squeezed Lemonade	8
Iced Tea house brewed (1 free refill)	6
Navarro Pinot Noir Grape Juice	9
Navarro Gewurztraminer Grape Juice	9
Fever Tree Premium Sodas* 6.8oz Cola Yuzu Lime Grapefruit	6
San Pellegrino Sparkling Water - 750ml	8
Acqua Panna Spring Water - 750ml	8
Navarro Gewurztraminer Grape Juice	

COFFEE & TEA

FRENCH PRESS Small or Large (regular or decaf)	8/16
Espresso	7
Latte, Cappuccino	8
Pot of Organic Bellocq Tea; Black, Green, or Fresh Mint	7