

Wines & Bubbles

Mimosas \$15 Glass

Saturday & Sunday 10am-12pm \$5
cranberry · pomegranate · pineapple juice
orange juice · grapefruit

Bubbles

Paul Buisse, Crémant de Loire Brut, France 16/60
Bele Casel, Prosecco D.O.C.G., Extra Dry, IT 16/60

Rosé

Sparkling Rose, Francois Montand France 16/60
Triennes, Vin de France 16/22/60
Calcada, Vinho Verde, Portugal 16/22/60

Whites

Chardonnay, Annabella, CA 16/22/60
Chardonnay, Stolpman, Santa Rita Hills, CA 16/22/60
Chardonnay, Stemmari, Sicily, IT 16/22/60
Sauvignon Blanc, Arona, NZ 16/22/60
Sauvignon Blanc, Ranga Ranga, NZ 16/22/60
Sauvignon Blanc, Taylor's Pass Vineyard, NZ 18/25/34
Pinot Grigio, Stemmari, Sicily, IT 16/22/60

Reds

Cabernet, The Insider, Vinum Cellars, Paso, CA 16/22/60
Cabernet, Heroe, Paso Robles, CA 16/22/60
Pinot Noir, No Curfew, CA 16/22/60
Pinot Noir, Taylor's Pass Vineyard, NZ 22/31/80
Malbec, Santa Julia, Argentina 16/22/60
Red Blend, La Cuadrilla Stoplman, Santa Barbra, CA 18/25/34
Syrah/Blend, Ancient Peak, Paso Robles, CA 16/22/60



Kids Menu \$15

Choice of drinks: Apple Juice / Milk

Choose one:

- Burger
- Cheeseburger
- Grilled Cheese

Choose one:

- Apple Slices
- Go-Gurt
- Potato Wedges

Served daily until 2pm

- Waffles with Strawberries & Whipped Cream
- Eggs with Bacon

Dessert Menu \$12

Chocolate Temptation

Layered chocolate + chocolate & hazelnut cream & crunch chocolate glaze

Cheesecake

Cheesecake + raspberry reduction berries + whipped cream

Skillet Cookie

Oven baked chocolate chip cookie in a cast iron skillet topped with vanilla ice cream, chocolate shavings, powdered sugar, & mint.

Warmed Butter Toffee Cake

Butter cake in a toffee sauce topped with vanilla ice cream, powdered sugar, & mint sprig.

Consuming rare or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illness, especially if you are pregnant or have a medical condition.

We will only split a check evenly three times, 4% surcharge for all credit cards transactions.

Cocktails

Posh Pooch 16

Hera the Dog Organic Vodka, lemongrass, St. Germain, lemon, sparkling white wine

Hair of the Dog 16

Hera the Dog Organic Vodka, bloody mary mix, bacon, pepperjack cube, pepperoncini, olive, tajin rim

Pimm's Cup 16

Dead of Night Gin, Pimms, lemon, sparkling white, ginger beer, cucumber

Canela Café Old Fashioned 19

Cantera Negra Añejo Tequila & Café Liqueur, canela syrup, bitters, expressed orange peel

Rye Ginger Twist 17

1776 Rye, lemon, ginger, maple

Mai Tai 18

Kuleana Huihui & Nanea rum, orgeat, topped with tropical foam

Kelvin Heights 17

Jalapeno infused tequila, passion fruit, agave, lime, tajin rim

Lavender Gimlet 17

Dead of Night Gin, lavender, lime

Espresso Martini 18

Uncle Ed's Damn Good Vodka, Busa, Cantera Negra Cafe, Dropkick espresso

Jalapeno Mule 16

Uncle Ed's Damn Good jalapeno infused vodka, ginger beer, lime, bitters

Baja Paloma 16

Tequila, grapefruit, lime, club soda, tajin rim

Blackberry Amor 17

Mezcal, blackberry, Café Amaro, lime, vanilla, agave

Violet Spritz 17

Vodka • Dead of Night Limoncello • Blueberry • Lemon • Prosecco

Sangria

16 Glass / 55 Carafe

Red House Sangria

Red wine, sparkling white, fresh fruit, cinnamon stick

Peach Sangria

Pinot grigio, peach nectar, fresh peaches

Seasonal Cocktails

Garden Party 18

Vodka • St. Germain • Champagne Syrup
• Cucumber Bitters • Soda

Strawberry Fields 18

Tequila • Licor 43 • Lime • Strawberry Basil

Summer G&T 18

Gin • Lemon • Lavender • Rosewater • Tonic

Draft Beer \$11

- Societe The Pupil IPA
- Pure Project Diamond Dust Murky IPA
- Rotating Handle
- Bistro Light
- Juneshine POG Hard Kombucha
- Barley & Sword Oro de Graf Mexican Lager

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| • Bud Light 12oz. (Bottle) | \$9 |
| • Stella Artois 11.2oz. (Bottle) | \$9 |
| • Best Day Yet, Non-Alcoholic, Kölsch (Can) | \$9 |

Coffee & Tea

Dropkick Cold Brew \$8
Cafe Moto Coffee \$6

Cold Refreshments

Sun Brewed Iced Tea \$8
House Crafted lemonade \$8
Pellegrino \$5

Sodas

Mexi-Coke (bt1) \$6
IBC Root Beer \$6
Coke products \$5