

## MARGARITAS

<b>SUMMER HOUSE MARGARITA</b>	<b>9.5</b>
sauza gold tequila - triple sec - freshly squeezed lime juice - agave	
<b>"SKINNY" MARGARITA</b>	<b>10</b>
sauza silver - freshly squeezed lime juice - agave - club soda	
<b>ULTIMATE MARGARITA</b>	<b>14</b>
corralejo anejo tequila - triple sec - freshly squeezed lime juice agave - floater of grand marnier - garnished with fresh citrus	
<b>FIRE ON ICE MARGARITA</b>	<b>9</b>
sauza gold tequila - triple sec - freshly squeezed lime juice <b>spicy</b> fresh serano peppers	
<b>"SKINNY" ANTIOXIDANT MARGARITA</b>	<b>10.5</b>
sauza silver - pomegranate juice - freshly squeezed lime juice agave nectar - splash of club soda - blueberry garnish	

## SPECIALTY DRINKS

<b>GO GREYHOUND</b>	<b>9.5</b>
seagrams vodka - freshly squeezed ruby red grapefruit juice	
<b>BERRIES &amp; BUBBLES</b>	<b>11</b>
sparkling wine - st. germain liqueur - fresh berries	
<b>SUMMER SQUEEZE</b>	<b>10</b>
sobieski citrus vodka - freshly squeezed lemon juice simple syrup - splash of club soda - sugared rim	
<b>POMEGRANATE MARTINI</b>	<b>11.5</b>
sobieski citrus vodka - pomegranate juice - triple sec freshly squeezed lemon juice	
<b>PRETTY IN PINK MARTINI</b>	<b>12</b>
seagrams vodka - freshly squeezed grapefruit & lime juice st. germain liqueur	

## ICE COLD BEER

<b>BUD LIGHT</b>	<b>5</b>
light beer	
<b>LANDSHARK</b>	<b>5</b>
island style lager	
<b>STELLA ARTOIS</b>	<b>6</b>
premium lager	
<b>KONA FIRE ROCK PALE ALE</b>	<b>6</b>
pale ale	
<b>KIRIN LIGHT</b>	<b>6</b>
japanese light beer	
<b>HOEGAARDEN</b>	<b>6</b>
light belgian wheat	
<b>SAM SMITH</b>	<b>7</b>
oatmeal stout	
<b>BECK'S</b>	<b>5</b>
non-alcoholic	

## CRAFT BEER

<b>BOOTLEGGER'S BREWERY OLD WORLD HEFEWEIZEN</b>	<b>6</b>
<b>BOOTLEGGER'S BREWERY FAR OUT IPA</b>	<b>6</b>

# COCKTAILS, WINES, & BEVERAGES

## WHITE WINE

<b>ALIAS</b>	<b>8</b>	<b>31</b>
<b>CHARDONNAY</b> carmel valley: round and smooth with aromas of tropical fruit		
<b>RAEBURN</b>	<b>10.5</b>	<b>41</b>
<b>CHARDONNAY</b> russian river: complex fruit tones complemented with toasted oak and warm creme brulee		
<b>SONOMA CUTRER</b>	<b>14.5</b>	<b>57</b>
<b>CHARDONNAY</b> sonoma coast: medium-bodied, nutty, spicy, slightly oaky		
<b>ROMBAUER</b>	<b>80</b>	
<b>CHARDONNAY</b> napa valley: rich, creamy wine with layers of tropical fruit		
<b>FRANCIS COPPOLA</b>	<b>8</b>	<b>31</b>
<b>PINOT GRIGIO</b> monterey county: crisp, bright white wine with hints of pear, green apple and grapefruit		
<b>BRANCOTT ESTATE</b>	<b>8</b>	<b>31</b>
<b>SAUVIGNON BLANC</b> new zealand: full fruit intensity with gooseberry, tropical melon, and hints of grapefruit		
<b>ROMBAUER</b>	<b>16</b>	<b>63</b>
<b>SAUVIGNON BLANC</b> napa valley: balanced body with aromas of ripe lime, grapefruit, pear, and white nectarine		
<b>BIELER</b>	<b>9</b>	<b>35</b>
<b>ROSÉ</b> france: delicate balance between floral, herbal, red fruit, and acid		

## RED WINE

<b>ROW ELEVEN</b>	<b>12.5</b>	<b>49</b>
<b>PINOT NOIR</b> santa maria: rich pinot with hints of dark cherry flavors		
<b>FOLKTALE</b>	<b>14</b>	<b>55</b>
<b>PINOT NOIR</b> monterey county: rich and complex notes of black cherry, black pepper, and vanilla		
<b>JOSH</b>	<b>9.5</b>	<b>37</b>
<b>CABERNET SAUVIGNON</b> mendocino county: aromas of blackberry accented by spices and toasted oak with a long, soft finish		
<b>RODNEY STRONG</b>	<b>12</b>	<b>47</b>
<b>CABERNET SAUVIGNON</b> sonoma county: full bodied, black currant flavors and a smooth finish		
<b>SEVEN DEADLY ZINS</b>	<b>9.5</b>	<b>37</b>
<b>ZINFANDEL</b> lodi: a sinful blend indeed! a sweet bouquet of molasses, raspberry jam, and cinnamon		
<b>GRAFFIGNA</b>	<b>8</b>	<b>31</b>
<b>MALBEC</b> argentina: bold, rich, and quite oaky with softer tannins		

## BUBBLES

<b>MUMM CUVÉE NAPA</b>	<b>12.5</b>
<b>CHAMPAGNE SPLIT</b> napa valley: refreshing, crisp, and bubbly	
<b>LE GRAND COURTAGE</b>	<b>10</b>
<b>SPARKLING ROSÉ SPLIT</b> france: fresh and fruity with berry aromas and floral notes	

18% gratuity added to parties of 8 or more  
\*Please inform your server of any food allergies\*

Consuming raw or undercooked foods  
may increase your risk of food borne illnesses.