



BEER & CIDER

16oz on tap

Strange Fellows Talisman Pale Ale 4.0%	\$7.75
Main Street Naked Fox IPA 6.8%	\$8.00
Parkside Pilsner 4.9%	\$7.75
Parallel 49 Craft Lager 5.0%	\$7.50
Rewind Rainbow Road Tropical Sour 5.0%	\$8.50
33 Acres of Darkness Schwarzbier 5.0%	\$8.00
Brave Brewing Hazy IPA 6.0%	\$7.75
VIB Beach Shack Guava Blonde 5.2%	\$7.75
Greenhill Cider (13 oz) 6.0%	\$9.50
Brewhall Rotating Tap	\$8.50
Glutenberg Blonde (GF) (473ml can) 4.5%	\$9.95

COCKTAILS

BEACH BLUE MARGARITA 2 oz tequila, beach blue mix, lime juice, basil tincture upgrade to Don Julio Reposado +\$4.50	\$13.95
MONEY ON MY MIND 1.5 oz Hendrick's gin, lemon juice, syrup, sparkling wine	\$13.50
TROPICAL TANGO 2 oz rum, Amarula plant based, pineapple juice, lime juice	\$14.50
MAPLE BREW MARTINI 1.5 oz rye whisky, maple syrup, cold brew coffee, chocolate bitters, chocolate shavings	\$12.75
HIGH TIDE 2 oz Flor de Cana rum, Disaronno, grapefruit juice, lime juice, aromatic bitters	\$14.95

WINE

RED	6oz	9oz	750ml
Da Silva Vinho Tinto Syrah <i>smoke, black pepper, cassis</i>	\$12.50	\$18.00	\$50.00
Bench 1775 Merlot <i>leather, raspberry, spices</i>	\$10.50	\$15.00	\$42.00
Garden of Granite Cabernet <i>blackberry, cassis, bell pepper</i>	\$9.50	\$13.50	\$38.00
WHITE AND ROSE			
Cono Sur Bicicleta Rose <i>dry, cherry, strawberry</i>	\$9.50	\$13.50	\$38.00
Hester Creek Pinot Gris <i>dry, apple, lemon</i>	\$9.50	\$13.50	\$38.00
Joie Noble Blend <i>off-dry, lychee, stone fruit</i>	\$13.00	\$19.00	\$52.00
Church & State Chardonnay <i>dry, peaches, almond, vanilla</i>	\$11.00	\$16.00	\$44.00
SPARKLING WINE			
Castelfino Cava Brut <i>toasty, green apple, citrus</i>	\$12.50	-	
Bottega Prosecco Gold Brut <i>pear, citrus, white flowers</i>	-	\$74.00	
Moet & Chandon Brut Imperial <i>poached pear, almond, lemon</i>	-	\$145.00	
RESERVE BOTTLES			
Muga Rioja Reserva Spain, 2018 <i>berries, chocolate, walnut</i>			\$72
Bonterra Cabernet Sauvignon California, 2020 <i>cherry, currant, toasted oak</i>			\$56
Sokol Blosser Dundee Hills Pinot Noir Oregon, 2020 <i>black cherry, strawberry, mushroom, forest floor</i>			\$96
Duck Hunter Sauvignon Blanc Marlborough, 2021 <i>passionfruit, lime, lemongrass</i>			\$65
La Chablissienne La Pierrelee Chablis, 2020 <i>lemon, jasmine, flint, mineral</i>			\$74

BACK BAR 1oz

Montelobos Mezcal	\$12.50	Fernet Branca	\$10.95
Don Julio Reposado	\$15.50	Limoncello	\$8.95
Grey Goose	\$11.95	Sambuca	\$8.95
Hendrick's Gin	\$11.95	RumChata	\$9.50
Empress 1908 Gin	\$12.95	Disaronno Amaretto	\$8.50
Glenfiddich 12 yr	\$12.95	Forty Creek Cream	\$8.50
Woodford Reserve	\$11.50	Hennessy V.S.	\$14.95
Johnnie Walker Red	\$9.50	St Remy V.S.O.P.	\$8.50
Amarula Plant based	\$8.95	Crown Royal	\$10.00

NON ALCOHOLIC

GRAPEFRUIT SOUR \$7.95
grapefruit juice, lime juice, syrup,
lemon lime soda

THE SAILOR'S SODA \$7.95
dill and basil syrup, muddled cucumber,
lime juice, sea salt, soda water

BECK'S N/A BEER \$5.50

HAPPY HOUR

Monday - Friday
3pm - 6pm

Parallel 49 Craft Lager	\$5.50
Brave Brewing Hazy IPA	\$5.50
Hester Creek Pinot Gris	\$7.50
Garden of Granite Cabernet	\$7.50

Happy Hour Guacamole	\$8.50
<i>in house guacamole, tortilla chips</i>	
Happy Hour Hot Dog	\$7.50
<i>tomatoes, pickles, red relish, mustard, pepperoncini, onions</i>	
Happy Hour Veggie Dog	\$8.50
<i>tomatoes, pickles, red relish, mustard, pepperoncini, onions</i>	
Happy Hour Hummus	\$8.50
<i>chickpeas, roasted peppers and tomato, tahini, tortilla chips</i>	

Chopped Cheese Sliders	\$9.50
<i>CAB beef, american cheddar, pickles, beach sauce</i>	
Pulled Pork Sliders	\$9.50
<i>bbq pulled pork, chipotle mayo, guacamole, pickled onion</i>	
Avocado Tostada	\$8.50
<i>corn tortilla, hummus, avocado, red pepper pico, lettuce, feta</i>	
Waffle Fries	\$7.50
<i>served with dill sour cream dip</i>	