

FALL COCKTAIL MENU | 14

NOT FAR FROM THE THREE

Fresh Pressed Apple Juice
Cutwater Blackburn Bourbon
Fall Spices
Spiced Simple Whipped Cream
Served Warm or Cold

SPICE RUM OLD FASHION

Bacardi 8
Spiced Simple
Angostura bitters
Big ice cube
Cinnamon Stick & Orange Wheel

PRICKLY SHINE

Old Grove Gin
Prickly Pear
Lime juice
Hibiscus Wine Shine
Aperol
Shake/strain/wine glass
Top Prosecco
Orange Wheel

FALLING FOR AMARO

Calwise white Rum
Lime juice
House Amaro
Turbinado simple
Egg white
Coupe Glass
Star Anise garnish & Bitters

PEARTASTIC

Azeo Vodka
Pear Purée
Rosemary simple
Lemon Juice
Jarsdesca California Aperitif
Rosemary Garnish & Pear Chip

LONG CHAI NIGHT

RE;Find Rye Whiskey
Brandy
Chai Tea
Fernet Branca
House Made Orgeat
Collins Glass
Mint Sprig

FALL PUNCH

Tequila
Pomegranate Juice
RE;Find Kumquat Liqueur
Lime juice
Chocolate Bitters
Clay Mug
Pomegranate Kernels/Mint spring
Shaved chocolate

TRUFFLE MARTINI | \$22

Truffle Infused Chopin Rye Vodka
White Truffle Oil
Dry Vermouth
Martini glass

House Mixologist Andrew Brune

CLASSIC COCKTAILS | 16

VESPER MARTINI

Vodka
Gin
Lillet Wine

BURNT ORANGE MARTINI

Tito's Vodka
Blood Orange Juice
Burnt Orange Syrup
Dry Vermouth Perfume

RAMOS GIN FIZZ

Gin
Egg White
Lemon and Lime Juice
Orange Water
Cream
Soda
Orange Dust

OLD FASHION

Bourbon
Angostura Bitters
Sugar Cube
Orange Peel

MEXICAN MULE

Tequila
Ginger Syrup
Fresh Ginger
Lemon Juice
Dry Lemon

JACK ROSE

Bourbon
Lime Juice
House made Grenadine
Lime Wheel

SIDE CAR

Cognac
Orange Liqueur
Lemon Juice
Honey

SAZERAC

Rye Whiskey
Sugar Cube
Peychaud's Bitters
Remy Martin
Absinthe Rinse
Lemon Peel

PENICILLIN

Laphroaig Mist
Lemon
Ginger syrup
Honey syrup
Lemon Wheel

RYE MANHATTAN

Rye Whiskey
Antica Formula Carpano
Cherries

NEGRONI

Gin
Campari
Vermouth

HONEY SUCKLE

Aged Rum
Honey
Lemon Juice

ALLEGRETTO HOUR

DAILY FROM 3PM-6PM & WENESDAY FROM 6-9

WINES

WHITES

Bodega De Edgar, Albariño | 6
Sextant, Chardonnay | 5
Rufino Prosecco Italy | 7.50

REDS

Halter Ranch, Syntesis | 6
Oso Libre Osenzo, Zinfandel | 6

DRAFT BEERS | 4

BARRELHOUSE IPA

Hoppy | Dank | Mango
ABV 7.1% - IBU 76 | Cayucos

SILVA BREWING 1st GOLD

Kölsh Style | German Blond
ABV 5.5 ABV% - IBU 20 | Paso Robles

FIRESTONE WALKER 805

Blonde Ale
ABV 4.7% - IBU 20 | Paso Robles

SILVA BREWING SUITE B

German Style | Amber
ABV 5.0% - IBU 32 | Paso Robles

FIRESTONE WALKER DBA

British Style Ale
ABV 5.0% - IBU 30 | Paso Robles

SLO BREW CALI WEISSE

Cali Wheat
German Banana and Cloves Bright Hops
ABV 5.4% - IBU 15 | Paso Robles

Firestone LUPONIC DISTORTION

Wheat Malt | Fruity
ABV 5.9% - IBU 59 | Paso Robles

UNFILTERED SCULPING INDIAN PALE ALE

Extra-hopped
Peach and Mango Notes, Fresh Apricot Haze
ABV 5.7% - IBU 68 | San Diego

ALLEGRETTO HOUR Cocktails \$10

DAILY FROM 3PM-6PM & WENESDAY FROM 6-9

MARGARITA

Tequila Blanco
Cointreau
Lime Juice
Agave
Orange Essence

FLOAT ON

Re:find Rye whiskey,
Lemon Juice,
Simple Syrup
House made Amaro
Barrelhouse IPA

CALI DAIQUIRI

Calivore White Rum,
Lime Juice
Simple Syrup
RE:find Kumquat Liqueur

BOULEVARDIER

Bourbon,
Bourbon, Campari,
Carpano Antica Formula

BUDDHA'S HAND LEMON DROP

Hangar One Vodka
Lemon Juice,
Simple Syrup
Buddha's Hand Sorbet

House Mixologist: Andrew Brune