

❖ COCKTAILS ❖

Flora	12
Gin, Lemon Juice, Orgeat, Lillet Rosé, Lavender Bitters	
Clarissa's Morning	11
Lo-Fi Gentian Amaro, Basil Infused Elderflower Liqueur, Lemon Juice, Brut Sparkling, Cucumber Bitters	
In Mezcal We Trust	13
Union Mezcal, Pineapple Gum Syrup, Cardamom Bitters, Orange Bitters	
Sanctify	12
White Rum, Pimm's, Lemon Yerba Mate Cordial, Fernet, Soda Water	
Private Stock	13
Rye Whiskey, Carpano Antica, Cognac, Yellow Chartreuse, Orange Bitters, Sugar	
Place by the Sea	11
Suntory Toki Whiskey, Strawberry Persimmon Puree, Soda Water	

❖ BARREL-AGED COCKTAILS ❖

Black Buffalo	16
Barrel-Aged "Black Manhattan" featuring Buffalo Trace Bourbon, Averna Amaro, Carpano Antica, Angostura & Luxardo Cherry	
Negroni Bianco	16
Barrel-Aged Negroni featuring Nolet's Gin, Luxardo Bitter Bianco & Sweet Vermouth	
Count De Negroni's Recipe 255	16
Barrel-Aged Negroni featuring Nolet's Gin, Campari & Sweet Vermouth	
Boulevardier	16
Angel's Envy whisky, Campari, sweet vermouth	
Barrel-Aged Fernet	9
SF's favorite amaro aged in American oak barrels.	

- served neat unless otherwise specified



❖ ADULT SLUSHIES ❖

Fernet and Coke	9
Fernet Branca and cola frozen to perfection	
Frozè	9
Frozen Rose wine	

DRAFT BEER - CHECK OUT OUR ROTATIONAL BEER MENUS AT BOTH BARS

❖ BOTTLED BEER ❖

Miller High Life	3.75
Bud Light	4
Corona	5
Tecate Tall Boy	3.5
PBR tall boy	3.75
GF Golden State Dry Cider / Ginger Lemongrass	6.5
GF Sufferfest Blonde Pale Ale	6

❖ WINE & COFFEE ❖

Rosehaven rose	9
Modesto, CA	
Leese - Fitch Chardonnay	9 / 30
Napa, CA	
Leese - Fitch Sauv Blanc	8 / 28
Napa, CA	
Leese - Fitch Firehouse Red	8
Napa, CA	
Wycliff Brut Sparkling	8 / 28
Modesto, CA	

Stumptown Nitro Cold Brew 6

Ask for our rotational wine selection