

Mondays on Island Time

****order at the bar****

drink specials \$14

JET PILOT

jamaican & demerara rums, lime, grapefruit, falernum, cinnamon, absinthe

RUM COCKTAIL

solera rum, gomme, bitters

CHARTREUSE SWIZZLE

green chartreuse, pineapple, lime, falernum

HEMMINGWAY DAIQUIRI

light rum, lime, grapefruit, maraschino liqueur

RUM RUNNER

panama pacific white rum, jamaica rum, pineapple, lime, banana liqueur, blackberry liqueur, grenadine

bar eats

FRIED BRUSSELS SPROUTS

calabrian chili vinaigrette, lemon

7

MIXED GREEN SALAD

citrus vinaigrette, strawberry, pistachio, blue cheese

6

CEVICHE

local halibut, red onion, jalepeño

12

FRIED LOUISIANA GULF SHRIMP

chipotle aioli

8

MUSSELS

fries, aioli

14

SMASHBURGER

house ground patties, sharp cheddar, caramelized onions, lettuce, special sauce

14

FRENCH FRIES

chipotle aioli

8

POT DE CREME

maldon sea salt

8

all draft \$9

AMERICAN LAGER

alvarado street 'monterey beer'

DRY HOPPED PILSNER

wondrous 'pils'

BLACK LAGER

moonlight 'death & taxes'

WEST COAST IPA

ghost town 'butchery'

HAZY IPA

cellarmaker 'the glow'

DRY APPLE CIDER

hidden star 'pink lady'

by the glass \$10

SPARKLING

masia bou 'cava brut'

WHITE

gruber rositch *gruner veltliner*

PINK

lorenza *grenache blend*

RED

funaro *nero d' avoola*

non-alcoholic \$6

DAILY MOCKTAIL

ask the bartender

BOTTLED AVAILABLE

boylan's cola *or* root beer *or* bubble up



OPEN mon/tues/wed 5ish-9ish