



Mondays on Island Time

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

drink specials \$14

GIMMIE COLADA

navy strength gin, coconut,
lime cordial, pineapple

MAI TAI

jamaican & venezuelan rums lime, orgeat,
dry orange curacao, sirop de canne

AGRICOLE MULE

rhum agricole, lime, ginger, seltzer, mint

HEMMINGWAY DAIQUIRI

light rum, lime, grapefruit,
maraschino liqueur

THREE DOTS & A DASH

aged rhum agricole, lime, orange, honey,
demerara rum, allspice, aromatic bitters

bar eats

FRIED BRUSSELS SPROUTS

calabrian chili vinaigrette, lemon

7

MIXED GREEN SALAD

citrus vinaigrette, strawberry, pistachio,
blue cheese

6

FISH & CHIPS

fried local rock cod, french fries,
tartare sauce, malt vinegar

14

PO'BOY

fried louisiana gulf shrimp,
creamy coleslaw, chipotle aioli

12

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