

Mondays on Island Time

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

mixed drinks \$14

BLACK MOUNTAIN KOOL- AID

dr. bird rum, montenegro, lime, hibiscus,
peychauds bitters, salt water

MONTEGO BAY

smith & cross rum, absinthe, angostura
bitters, honey, lime, grapefruit, allspice
dram

PORT LIGHT

bourbon, lemon, passionfruit, grenadine,
fresh mint

PISCO PUNCH

pisco, kina d'or, pineapple, lemon

MERCILESS VIRGIN

real mc coy rum, falernum lemon, cherry
heering, curacao

bar eats

FRIED BRUSSELS SPROUTS

calabrian vinaigrette, lemon juice

7

ROMAINE SALAD

citrus vinaigrette, strawberries,
pepitas, goat cheese

9

SPICY SEAFOOD CURRY STEW

mussels, gulf shrimp, sour cream, scallions

15

FISH N' CHIPS

local rock cod, tartar sauce

12

SMASH BURGER

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

14

FRENCH FRIES

ketchup

8

SCOOP of the DAY

pistachio sorbet

6

all draft \$9

AMERICAN LAGER

alvarado street 'monterey beer'

DRY HOPPED PILSNER

wondrous 'pils'

BLACK LAGER

moonlight 'death & taxes'

WEST COAST IPA

ghost town 'purgatory'

HAZY IPA

fieldwork 'pulp'

DRY APPLE CIDER

hidden star 'pink lady'

by the glass \$10

SPARKLING

masia bou 'cava brut'

WHITE

gruber rositch gruner veltliner

PINK

lorenza grenache/syrah/cinsault

RED

coteaux des travers 'zouzou' grenache blend

non-alcoholic \$6

DAILY MOCKTAIL

ask the bartender

BOTTLED AVAILABLE

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



OPEN mon/tues/wed 5-9