

Mondays on Island Time

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

mixed drinks \$14

JUAN HO ROYALE

reposado tequila, lime, orgeat, curacao,
falernum, bubbles

ANCIENT MARINER

black and demerara rums, lime, grapefruit,
allspice dram

CALLALOO COOLER

aged rum, lime, cherry heering, cinnamon,
aromatic bitters

PISCO PUNCH

pisco, pineapple, lemon, kina d'or

~ or ~

CLAIRIN RUM FLIGHT

three small pours of artisanal rum from
Haiti

bar eats

FRIED BRUSSELS SPROUTS

calabrian chili vinaigrette, lemon
7

MIXED GREENS

citrus vinaigrette, strawberries,
pistachios, 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