



Mondays on Island Time

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

special drinks \$14

NO VACANCIES

pisco, lime, hibiscus, pear liqueur,
aromatic bitters

DEMERARA DRY FLOAT

aged rum, lime, passionfruit,
maraschino liqueur, lemon, 151 float

ZOMBIE

hamilton's zombie blend, don's mix,
lime, falernum, grenadine, pernod

BUSH WALK

rye whiskey, rum, grapefruit, lemon,
cocchi rosa, aromatic bitters

ANCHO REYES AT THE BEACHCOMBER

ancho reyes chili, navy strength rum,
fernet jelinek, don's mix, egg white

bar eats

FRIED BRUSSELS SPROUTS

calabrian chili vinaigrette, lemon
8

MIXED GREEN SALAD

citrus vinaigrette, nectarines,
pistachios, blue cheese crumbles
9

CEVICHE

local cod, jalapeño, red onion, cilantro
12

SMASH BURGER

house ground patties, sharp cheddar,
caramelized onions, lettuce, special sauce
14

FRIED CHICKEN WINGS

buffalo with bleu cheese
9

FRENCH FRIES

tomato ketchup
8

OLIVE OIL CAKE

honey whipped cream
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

cherry shrub

BOTTLED AVAILABLE

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



OPEN mon/tues/wed 5ish-9ish

\$8 WHITE RUSSIANS ALL NIGHT