

Mondays on Island Time

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

drinks \$14

BUMBLE BEE

jamaican rums, honey, lime, egg white

SOTOL VACATION

sotol, lime, pineapple, apricot liqueur

BANANAKAZI

vodka, banana liqueur, lime

TOM KHA-LLINS

rum, coconut, lime, basil eau-de-vie, cane,

lemongrass, cardamom bitters

ZOMBIE

trio of rums, lime, don's mix, falernum,

grenadine, sirop de canne, pernod,

aromatic bitters

bar eats

FRIED BRUSSELS SPROUTS

lemon garlic vinaigrette, pecorino

9

MIXED GREEN SALAD

citrus vinaigrette, stone fruit, pistachio,

blue cheese

10

FRIED CAJUN FISH AND SHRIMP

local rock cod & gulf shrimp, cajun aioli

12

SMASH BURGER

house ground patties, sharp cheddar,

caramelized onions, lettuce, special sauce

14

LEMON PEPPER FRENCH FRIES

ketchup

8

CHOCOLATE POT DE CREME

with maldon salt

8



all draft \$9

AMERICAN LAGER

alvarado street 'monterey beer'

BLACK LAGER

moonlight 'death & taxes'

WEST COAST IPA

alvarado street 'mai tai'

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/syrah/cinsault

RED

coteaux des travers 'zouzou' grenache blend

non-alcoholic \$6

DAILY MOCKTAILS

elderflower spritz *or* rosemary lemonade

BOTTLED AVAILABLE

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



OPEN mon/tues/wed

5p - 9p

\$8 WHITE RUSSIANS ALL NIGHT