

Mer-Sea

by chef dakota

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

drinks \$14

ALTSTADT COCKTAIL

american lager, forest liqueur,
falernum, lime

HIGH FASHION

bourbon, honey, chocolate, lavender, salt

SHERRY COLADA NO. 2

oloroso, pineapple, lemon, brandy,
aromatic bitters

A'LLO?

cucumber vodka, lime, early girl tomato,
mezcal, rosemary, aloe liqueur

ABSENT STARS

campari, rhum agricole, lemon,
passionfruit, apricot brandy, grapefruit

bar eats

FRIES w/ EYES

tartar sauce
12

GRILLED OYSTERS

smoked tomato butter,
charred scallion crème
12

TOMATO TARTINE

crunchy sourdough, heirloom tomato,
tonnato sauce
10

GRILLED ROMANO BEANS

grana padano, lemon, garlic breadcrumbs
8

ELOTE SALAD

grilled corn, radish, cotija, pepitas,
cilantro-tomatillo dressing
13

KIELBASA

potato purée, cider caramelized onions,
spicy honey mustard
15

BVR CHOCOLATE POT DE CREME

maldon salt
8

\$8 WHITE RUSSIANS ALL NIGHT

all draft \$9

AMERICAN LAGER

alvarado street 'monterey beer'

DRY HOPPED PILSNER

wondrous 'pils'

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

renzo castella *dolcetto*

non-alcoholic \$6

DAILY MOCKTAILS

elderflower spritz *or* rosemary lemonade

BOTTLED AVAILABLE

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



OPEN mon/tues/wed

5p - 9p

Mer-Sea

by chef dakota

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

drinks \$14

ALTSTADT COCKTAIL

american lager, forest liqueur,
falernum, lime

HIGH FASHION

bourbon, honey, chocolate, lavender, salt

SHERRY COLADA NO. 2

oloroso, pineapple, lemon, brandy,
aromatic bitters

A'LLO?

cucumber vodka, lime, early girl tomato,
mezcal, rosemary, aloe liqueur

ABSENT STARS

campari, rhum agricole, lemon,
passionfruit, apricot brandy, grapefruit

bar eats

FRIES w/ EYES

tartar sauce

12

GRILLED OYSTERS

smoked tomato butter,
charred scallion crème

12

TOMATO TARTINE

crunchy sourdough, heirloom tomato,
tonnato sauce

10

GRILLED ROMANO BEANS

grana padano, lemon, garlic breadcrumbs

8

ELOTE SALAD

grilled corn, radish, cotija, pepitas,
cilantro-tomatillo dressing

13

KIELBASA

potato purée, cider caramelized onions,
spicy honey mustard

15

BVR CHOCOLATE POT DE CREME

maldon salt

8

\$8 WHITE RUSSIANS ALL NIGHT

all draft \$9

AMERICAN LAGER

alvarado street 'monterey beer'

DRY HOPPED PILSNER

wondrous 'pils'

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

renzo castella dolcetto

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