

Mondays on Island Time

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

drinks \$14

GIN FIZZ TROPICAL

gin, lime, orgeat, pineapple, egg white

KINGSTON NEGRONI

jamaican rum, sweet vermouth, campari

GOLDEN BULL GROGLET

jamaican and agricole rums, rye, orange, lime, vanilla liqueur, falernum, cinnamon

TOM KHA-LLINS

rum, coconut, lime, basil eau-de-vie, sirop de canne, cardamom bitters

ZOMBIE

trio of rums, lime, don's mix, falernum, grenadine, cane, aromatic bitters, pernod

bar eats

FRIED BRUSSELS SPROUTS

lemon, garlic, truffle salt
8

MIXED GREEN SALAD

citrus vinaigrette, pistachio, blue cheese
10

CHICKEN WINGS

teriyaki or jamaican jerk, ranch dressing
12

ISLAND SMASH BURGER

spam, grilled pineapple, cheddar, special sauce
14

COCONUT SHRIMP

tartar sauce, lemon wedge
12

MAC SALAD AND RICE

8

LEMON PEPPER FRIES

ketchup
8

BUTTER MOCHI CAKE

8

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

\$8 WHITE RUSSIANS ALL NIGHT