



DRINK MENU

Signature Cocktails 14

POOL PARTY

Blanco Tequila, Watermelon, Mint, Lime, Saline; served on the rocks.

AVANT GARDEN

Botanical Gin, Sugar Snap Pea, Elderflower, Lime, Rose, Egg White, Grapefruit Bitters; served up.

FREE DANCE

Yuzu Vodka, Rhubarb Infused Aperol, Yuzu Dry Curaçao, Lemon, Bolivar Aromatic Bitters; served on large rock ice.

PRICKLY PEAR CAIPRINHA

Cachaça Rum, Prickly Pear, Crushed Sugar, Lime; served on the rocks.

SUNKISSED

Coconut Rum, White Rum, Riesling Cordial, Lime, Polynesian Bitters; served up.

COWBOY COLADA

Coconut Washed Kentucky Bourbon, Rye Whiskey, Caramelized Pineapple, Roasted Red Pepper, Lime, Almond Bitters, Root Beer; served on the rocks.

CAT SCRATCH LEMONADE

*Jalapeño Infused Vodka, Lemon, Basil, Soda Water; served on the rocks.
Free Spirited \$10*

Modern Classics 15

CAPRI SOUR

Amaro, Mezcal, Italian Bitter Apéritif, Orgeat, Lemon, Saline; served on the rocks.

MODERN ALBERTO

London Dry Gin, Manzanilla Sherry, Cocchi Americano, Olive Oil drops; served up.

CLASSIC MARTINI

The Botanist Gin or Reyka Vodka, Dry Vermouth, Olives or Twist; served up.

Free Spirited *non-alcoholic 12

VELVET SEA

NA Dark Cane Spirit, NA Blue Curaçao, Lime, NA NOLA Bitters; served on large rock ice.

ROSE BY ANOTHER NAME

NA Gin, Rose Syrup, Lemon, NA Orange Bitters; served up.

SMOKE SCREEN

*NA Mezcal, Lime, Lemon, Agave; served on the rocks.
>> add Jalapeño \$.50*

White Wine

GIGI'S GARDEN WHITE BLEND	10/
<i>WA // Sauvignon Blanc, Pinot Grigio Pear, guava, lemongrass, wet rocks</i>	
J. LOHR CHARDONNAY	11/34
<i>WA // Lemon, nectarine, gentle oak, dry</i>	
CANTINA ZACCAGNINI PINOT GRIGIO	13/42
<i>IT // Crisp, green apple, melon, honey</i>	
JUGGERNAUT SAUVIGNON BLANC	12/38
<i>NZ // Passionfruit, grapefruit, grassy</i>	
"THE SEEKER" RIESLING	11/32
<i>GER // Peach, pineapple, zesty, off-dry</i>	
ARCA NOVA VINHO VERDE	11/34
<i>PRT // Green apple, bright, effervescent</i>	
BIELER P&F BANDOL "SABINE" ROSÉ	11/33
<i>FR // Strawberry, peach, citrus, floral, dry</i>	

Bubbles

LUNETTA PROSECCO SPLIT	11
<i>ITA // Lemon, white peach, tropical fruit</i>	
FREIXENET BRUT CAVA SPLIT	11
<i>ESP // Crisp green apple, ripe pear, citrus</i>	
THOMSON SCOTT NOUGHTY <small>*NA Sparking Wine</small>	12/44
<i>ESP // Pear, zest, vibrant acidity, brut style</i>	

Red Wine

GIGI'S GARDEN RED BLEND	10/
<i>WA // Chambourcin, Cabernet Franc Red cherry, raspberry, silky, supple</i>	
PALENCIA MONARCHA RED BLEND	11/32
<i>WA // Cabernet Sauvignon, Merlot, Syrah Berry compote, toasted oak, fruit-forward</i>	
TRIBUTE CABERNET SAUVIGNON	12/42
<i>CA // Dark fruit, dark chocolate, full-bodied</i>	
TRAPICHE MALBEC	10/30
<i>ARG // Plum, vanilla, truffle, spice</i>	
"IN SHEEP'S CLOTHING" PINOT NOIR	13/44
<i>OR // Black cherry, berry jam, velvety, earthy</i>	
JONES OF WASHINGTON CABERNET FRANC	13/44
<i>WA // Raspberry, plum, cherry, fruit-forward</i>	
SMITH & HOOK RESERVE CABERNET SAUVIGNON	/52
<i>CA // Currant, coffee, blackberry, full-bodied</i>	

Drafts & Tins

8 ROTATING TAPS	8
<i>Ask for our current list of premium draft beer & cider options!</i>	
MODELO ESPECIAL MEXICAN LAGER	6
<i>12 oz Bottle, ABV: 4.4%</i>	
OLD GERMAN PREMIUM LAGER	4
<i>16 oz Can, ABV: 4.2%</i>	
WIDMER HEFEWEIZEN	7
<i>16 oz Can, ABV: 4.9%</i>	
WANDER CORRESPONDENT STOUT	8
<i>16 oz Can, ABV: 6.4%</i>	
SOBER CARPENTER	7
<i>16 oz Can, NA, IPA or Blonde Ale</i>	
FIGLIA SOLE FRIZZANTE SPRITZER	10
<i>8.4 oz Can, NA, botanical, tart, notes of peach, lemon, and basil.</i>	

**NA: Non Alcoholic*