

COCKTAILS

CLASSIC COCKTAILS \$15

BROWN BUTTER OLD FASHIONED

Dickel Bourbon, Brown Butter
Syrup, Orange Bitters

ESPRESSO MARTINI

Smirnoff Vodka, Mr. Black Coffee
Liqueur, Espresso Shot, Agave

AEGEAN NEGRONI

Aviation Gin, Campari, Sweet Vermouth

MOJITO PASSION FRUIT

Bacardi, Fresh Mint, Lime, Passion
Fruit, Agave, Soda Water



SIGNATURE COCKTAILS \$18

MONTE CARLO PEACH

Ketel One Peach & Orange Blossom,
Lemon Juice, Peach Puree, Prosecco

GRAND APEROL

Beluga Noble, Aperol, Grand
Marnier, Franzini

AMALFI MARTINI

Ketel One, Fresh Basil,
Strawberry, Agave, Lime

FRENCH RIVIERA

Kinship Gin, Cucumber, St Germain,
Jalapeno, Fresh Lime, Agave

CREATE YOUR OWN MARGARITA

YOUR TEQUILA

DON JULIO 1942 \$40	21 SEEDS CUCUMBER	CASAMIGOS BLANCO \$16
DON JULIO ANEJO \$24	SPICY JALAPENO \$16	CASAMIGOS REPOSADO \$19
DON JULIO REPOSADO \$21	ASTRAL \$15	DANGEROUS BLANCO \$16
DANGEROUS ANEJO \$20	DANGEROUS REPOSADO \$18	

YOUR FLAVOR

CLASSIC	WATERMELON	PASSION FRUIT
STRAWBERRY		CUCUMBER

SPRUCE IT UP

THE KING'S GINGER SHOT +\$4	JALAPENO SKINNY	GRAND MARINIER SHOT +\$3, 5
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WINES BY THE GLASS

	6oz	9oz
SPARKLING		
Franzini, Prosecco	\$11	
Taittinger, Champagne	\$30	
ROSÉ		
AIX, Provence, France	\$14	\$21
Minuty Prestige, Provence, France.....	\$16	\$22
WHITE		
Parallele 45, Rhone Valley, France, Viognier	\$13	\$19
Glenville, Monterey, California, Chardonnay	\$14	\$21
Chablis Louis Jadot, Burgundy, France, Chardonnay	\$20	\$30
Tommit, New Zealand, Sauvignon Blanc	\$13	\$19
Pighin, Italy, Pinot Grigio.....	\$13	\$19
Shades of Blue Riesling, Germany, Pinot Gris	\$12	\$18
RED		
Alta Vista Estate, Mendoza, Argentina, Malbec.....	\$13	\$19
Tenuta Di Nozzole, Tuscany, Italy, Chianti.....	\$15	\$22
Bonanza, California, Cabernet Sauvignon ..	\$14	\$21
Caymus, California, Cabernet Sauvignon...	\$22	\$33
Jadot Beaujolais Aurum, Pinot Noir	\$15	\$22
Parallele 45, Rhone Valley, France, Blend ...	\$13	\$19
Rebellious, California, Blend	\$15	\$22
Numanthia Termes, Toro, Spain Tempranillo	\$15	\$22
Chateau Grand Lartigue St Emilion Grand Cru	\$21	\$32

BEERS

DRAFT - \$9

Modelo, Blue Moon,
Miller Lite, Jai Alai

BOTTLE - \$8

K Heineken, Heineken 00,
Corona, Peroni, Lagunitas

HARD

White Claw \$9 Surfside \$9

BEVERAGES

Soda \$5

Julius Meinl Espresso Single \$4

Double \$6.5

Americano \$4

Cappuccino \$6.5

Juices \$6

Julius Meinl Organic Teas \$4.5

Acqua Panna 0.5L \$6

San Pellegrino 0.5L \$6



HAPPY HOURS

*Everyday 4-7 pm
Friday 11 am to 7 pm
Everyday At the Bar Tables & High Tables*



BEERS \$5

CLASSIC COCKTAILS \$5

SIGNATURE COCKTAILS \$10

WELL LIQUORS \$5



GLASS OF WINE \$5

SPARKLING

Franzini, Prosecco

ROSÉ

AIX, Provence, France

WHITE

Parallele 45, Rhone Valley, France, Viognier

Glenville, Monterey, California,

Chardonnay

Tommit, New Zealand, Sauvignon Blanc

Pighin, Italy, Pinot Grigio,

RED

Alta Vista Estate, Mendoza,

Argentina, Malbec

Bonanza, California, Cabernet Sauvignon

Jadot Beaujolais, Oregon, Pinot Noir

Parallele 45, Rhone Valley, France, Blend

BITES \$5

HUMMUS

FRITTO MISTO DI MARE

STRACIATELLA

BOREK

GREEK SLIDER

MEATBALLS

TRUFFLE FRIES

Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.