



### SANGRIA

Fruit infused wine, made in house with simple, real ingredients

GOBLET 10      PITCHER 21      FLIGHT 21

### MIMOSA

SPECIALTY MIMOSA 8 ~ Inquire about our Seasonal Selections

MIMOSA FLIGHT 21 ~ Bartenders Pick of 6 Mimosa Flavors



### MOJITO



#### OFF THE WALL MOJITO FLIGHT 21

Five tasting glasses of fresh-picked Mint, Rum, and seasonal Fruit Purees

### SIGNATURE BLOODY MARYS

Very Photogenic and Instagramable

#### CLASSIC MARY 10

House Red Mix, Grilled Prosciutto, Pickled Veggies

#### OL' YELLO' MARY 15

Fresh Yellow Heirloom Tomato, Horseradish, Pickled Veggies, Grilled Cheese

#### PRAWN STAR 15

House Red Mix, Jumbo Peel-and-Eat Prawn, Picked Veggies

#### CALIFORNIA GREENIN' 15

House Tomatillo Mix, Overload of Vegetables, Grilled Multi Cheese Sandwich Skewer

### CRAFT SODA AND H2O

#### CALEB'S KOLA 4

#### STUBBORN LEMON BERRY ACAI 4

#### STUBBORN CLASSIC ROOT BEER 4

#### STUBBORN BLACK CHERRY WITH TARRAGON 4

#### FEVER TREE GINGER BEER 4

#### SUVIDA STILL WATER (16.9 oz.) 3

#### PELEGRINO SPARKLING WATER (16.9 oz.) 6

### LOOSE LEAF TEA

16 oz. Specialty Teapot brewed fresh to order. Served Hot or Cold 7

**BLACK** ~ Caffeinated ~ Earl Grey Crème, Peach Essence, English Breakfast, Strawberry Fields, Bengal Chai, Pumpkin Spice

**WHITE** ~ Lightly Caffeinated ~ Coconut, Pomegranate Pai Mu Tan, Rose Parade,

**PU-ERH** ~ Caffeinated Fermented ~ Classic Pu-Erh, Lime, Scottish Caramel

**GREEN** ~ Caffeinated ~ Sencha, Mango Tango, Strawberry Raspberry

**HERBAL** ~ Caffeine Free ~ Raspberry Lavender, Caramelized Apple

### JUICE

#### ORANGE JUICE 5

#### GRAPEFRUIT JUICE 5

#### HOMEMADE LEMONADE 6

#### FRESH SQUEEZED JUICE OF THE DAY 7

### CRAFT COCKTAILS

Farm to Bar Libations

#### OFF THE WALL MOJITO 11

Fresh Picked, Muddled Mint, Lime, Agave Nectar, Crusoe Rum, Soda Water

\*Add a fresh fruit puree to customize the Off the Wall Mojito.

#### JALAPENO PEAR MARGARITA 11

Infused Jalapeno Tequila, Muddled Pear, Lime, Agave

#### POPPY PATCH 11

Slow Hand White Whisky, Tru Organic Ginger Liquor, Lime, Agave, Strawberry

#### DOUBLE O SOMETHING 11

Henebery Whiskey, FruitLab Organic Jasmine, Agave, Lemon

#### HOP DROP 11

House Lemoncello, FruitLab Hop Liquor, Lemon, Agave

#### GIN-VIATION 11

Infused Cranberry Gin, Agave, Lemon, Lemon-Lime Soda, Yvette Float

#### CUCUMBER REFRESHER 11

Infused Cucumber Vodka, Grand Poppy, Lemonade, Dill

#### DARK & STORMY 10

Infused Vanilla Rum, Dark Rum, Fair Trade Maine Root Ginger Brew

#### SAN DIEGO MULE 10

Gin, Fruit Lab Orange Liquor, Fresh Pineapple, Lime, Ginger Beer, Angostura Bitters

### CRAFT BEER

Selections are Seasonal and Subject to Change

Refuge Brewing Blood Orange Wit Belgian White Ale 5.0%

Modern Times Black House Oatmeal Coffee Stout 5.8%

Oskar Blues Mama's Yella Pilsner 5.3%

Stone Brewing Delicious IPA 7.7%

Boochcraft Watermelon + Mint + Chili Kombucha 7.0%

Pizza Port Chronic Amber Ale 4.9%

Lost Abbey Blonde Ale 8.0%

### COFFEE

Great Drinks to keep you going!

**HOUSE COFFEE 3.50** ~ Organic Peruvian Blend

**HAMMER HEAD 5** ~ Coffee with an Espresso Shot

**COFFTEA 5** ~ Breakfast Tea, Cardamom, Coffee

**DIRTY CHAI 5** ~ Bengal Chai Tea, Coffee

### ESPRESSO

Simple, Concise, Perfect

**ESPRESSO 4** ~ Italian Style Espresso Shot

**ALEXPRESSO 4** ~ Espresso, Cardamom, Raw Sugar

**CAFÉ CUBANO 4** ~ Espresso with Raw Sugar

**LATTE 5.25** ~ Espresso with Steamed Milk