



COCKTAILS



HOUSE

CORVETTE SUMMER	14
Tequila Grapefruit Tonic Lime	
SEASIDE	17
Lillet Blanc Gin Elderflower Lemon	
SMOKING REVOLVER	16
Bourbon Espresso Liquor Orange Bitters Smoke	
CHINGÓN	99
Cognac Extra Añejo Tequila Cointreau Noir Smoke	
CLARIFIED ENGLISH MILK PUNCH	18
Courvoisier Rum Whiskey Absinthe Pineapple Spices Oleo Saccharum Spices Bitters Green Tea Clarified Milk	

HIGHBALL

JAPANESE HIGHBALL c. 1960's Japan	17
Japanese Whisky Seltzer Sage Leaf	
OLD CUBAN HIGHBALL c. 2009 New York	17
Rum Prosecco Mint Lime Angostura Bitters	
MEDITERRANEAN HIGHBALL	17
Barrel Aged Gin Grand Poppy Amaro Mediterranean Tonic Cabernet	
FERNET & COLA c. 1980s, Argentina	14
Fernet Distillers Cola	

BUCK

DARK 'n STORMY c. 1860s, Bermuda	15
Dark Rum Lime Ginger Beer	
MOSCOW MULE c. 1940s, California	13
Vodka Ginger Beer Lime	
KENTUCKY BUCK c. 2000's California	16
Bourbon Strawberry Ginger Beer Lemon Angostura Bitters	



NEGRONI

BLANC NEGRONI c. 2001's France	17
Gin Lillet Blanc Suze	
PISCORONI c. 2015 New York	18
Pisco Moscatel Campari Nolly Pratt Amontillado Angostura Bitters	
FROZEN NEGRONI c. 2018 Oregon	16
Gin Italian Vermouth Campari Orange	

MANHATTAN

ITALIAN MANHATTAN c.2005, California	16
Rye Averna Orange Bitters Angostura Bitters	
MATADOR c. 1930's, England	17
Cristalino Reposado Tequila Italian Vermouth Dry Curacao	
SMOKE & SAND	16
Mezcal Cherry Herring Italian Vermouth Smoke Bubble	

OLD FASHIONED

SMOKED OLD FASHIONED c. 1870's Europe	20
Bourbon Rye Angostura Bitters Turbinado Smoke	
OAXACA OLD FASHIONED c. 2007 New York	20
Reposado Tequila Mezcal Xocolatl Mole Bitters Agave Orange Twist	
WISCONSIN OLD FASHIONED c. 1930's Wisconsin	18
Cognac Muddled Cherry & Orange Angostura Bitters Lemon-Lime Soda	

PUNCH

BELL BOY	servers 2-4: 85	Serves 4-6: 150
Blended rum blended aged rum Luxardo Maraschino Liqueur Lime Pineapple Passion Fruit		
PINK FLAMINGO	Serves 2-4: 65	
East Gin Vodka Pamplemousse Lilet Rose Lemon Prosecco Rose Water		
CLARIFIED ENGLISH MILK PUNCH c.1710's	18	
Courvoisier Rum Whiskey Absinthe Pineapple Spices Oleo Saccharum Spices Bitters Green Tea Clarified Milk		

20% gratuity added to parties of 6 or more | Credit cards are required to start a tab at the bar

20% gratuity will be added to open tabs at closing



HAPPY HOUR

Daily 3pm-6pm

COCKTAILS

WELL HIGHBALLS 7

(1.5oz spirt with soda, juice, or tonic)

Smirnoff | Jim Beam | Sauza Silver | Bacardi Silver | Beefeater

MOSCOW MULE 8

SAUZA MARGARITA 9

JIM BEAM OLD FASHIONED 10

WINE 7

5oz. Glass: Cabernet or Chardonnay

BEER 7

HAYABUSA LAGER Beachwood Brewery, Long Beach - abv 5.3%

BUENAWEZA MEXICAN LAGER Stone Brewery, San Diego - abv 4.7%

DELICIOUS IPA Stone Brewery, San Diego - abv 7.7%

HAPPY HOUR FOOD

10 each

Daily 3pm-6pm

GARLIC & FETA FRIES

HARISSA HUMMUS

cucumber + olive + chili + radish + tomato + toasted naan

FRIED CHICKEN WINGS

house dill pickles + buttermilk dressing + nashville spice

BBQ CHICKEN QUESADILLA

roasted chicken breast + corn + black beans + scallions

cheddar cheese + spicy slaw + guajillo aioli

HOUSE MADE CHIPS & GUACAMOLE

chips + guacamole + salsa



POSTCARD THURSDAY'S

Thursdays 5pm-10pm

Every Month **NAVY PROOF** Travels to a new port to celebrate its cocktails and give back!

Thursdays in August:

OAXACA, Mexico

Join us every Thursday for
LIVE MUSIC & COCKTAILS

5pm-10pm

\$1 from every cocktail will be donated to

