

B.B.Q.

Baby Back Ribs over Fuji
Apple Potato Salad
{8}

Off Shore 3 x 3

Shrimp Cocktail and
Oysters on the Half Shell
{14}

Baby Vegetables

Mixed Market Baby
Vegetables & Herb Salad
{10}

Wild

Mushroom Tart

with Walnut and
Caramelized Onion Pesto
{10}

BITES

Lump Crab Meat Salad

Mango, Cumin Crackers,
Grainy Mustard Butter
{12}



Seared

Tataki Style Tuna

Nicoise Condiment and
Egg Mimosa
{12}

“Happiness is...
finding two
olives in your
martini when
you’re hungry.”
...

JOHNNY CARSON

Seared Petite Filet Mignon

Crispy Onion, Chimi-
churri, Smoked Tomato
{16}

Soft Baked Pretzels

Aged Cheddar and
Honey Mustard
{5}

Lobster Brioche Rolls

with Crunchy Jicama,
Apple, and Fennel Slaw
{16}

Crispy Pork Belly

White Peach Marmalade,
Radish Salad
{10}

Truffle Macaroni

Aged Cheddar, and
Truffle Bread Crumbs
{8}

Fluke Carpaccio

Citrus Dressing,
Corriander, and Mint
{10}

DESSERTS

Cheesecake

Sour Cream Cheesecake
Mixed Berry Compote
{9}

Warm Chocolate Cake

Bourbon Whipped
Cream and Coco Powder
{9}

Proscuitto & Taleggio Cheese

Grilled Flat Bread with
Red Onion, Grapes, and
Truffle Oil
{12}

WINE



WHITE

Morro Bay
CHARDONNAY
California, 2007.
{9/36}

Pencarrow
SAUVIGNON BLANC
New Zealand 2007.
{10/40}

RED

Toad Hall
CABERNET
SAUVIGNON
California 2005.
{14/56}

Cune, Viña Real
CRIANZA RIOJA
Spain 2005.
{12/48}

SPARKLING

Lucien Albrecht, Brut
BLANC DE BLANCS
{12/48}

GH Mumm Cordon Rouge
CHAMPAGNE
{18/36 375ml}

ROSÉ

Chateau Rouet
Cotes de Provence
ROSE
Reservee 2008.
{11/44}

BEER

BROOKLYN LOCAL 1
{16}

LAGUNITAS
CZECH STYLE PILSNER
{8}

HOFBRÄU HEFE WEIZEN
{8}

BOHEMIA
{8}

DRIFTER PALE ALE
{8}

GIN

{ \$13 }

FRISCO CLUB

Plymouth Gin, Solerno Blood Orange Liqueur, Fernet Branca, Fresh Grapefruit & Lime Juice, Garnished with a Grapefruit Twist

CITY OF GOLD SLING

Hayden's Old Tom Gin, El Dorado 12yr Rum, Orgeat, Donn's Mix #2, Fresh Lime & Pineapple Juice, Vieux Pontarlier Absinthe, Peychaud's Bitters

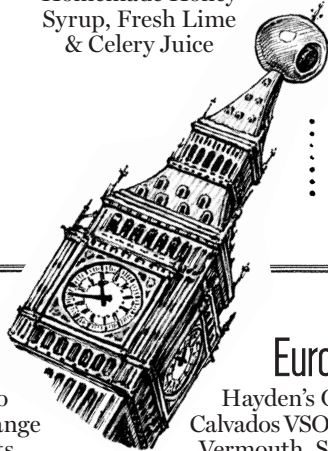
SHAKEN

KEW GARDENS COOLER

Beefeater 24 Gin, Aperol, Scarlet Glow Tea Syrup, Cucumber, Fresh Grapefruit Juice

GIN HOUND

Tanqueray Gin, Homemade Honey Syrup, Fresh Lime & Celery Juice



Mainland

Tanqueray Ten, Galliano Authentic, Angostura Orange Bitters, Grapefruit Twists

European Union

Hayden's Old Tom Gin, Busnel Calvados VSOP, Martini & Rossi Sweet Vermouth, Strega, Deragon Bitters

STIRRED

Sentimental Journey

Tanqueray Ten Gin, Homemade Cinnamon Bark Syrup, Morro Bay Chardonnay, Garnished with a Lemon Twist

Summer Shack

Martin Miller's Westbourne Strength Gin, Lillet Blanc, St Germain Elderflower Liqueur, Pencarrow Sauvignon Blanc

PINK ELEPHANT

Tanqueray Gin, Massenez Crème de Mure, Luxardo Maraschino, Fresh Grapefruit & Lime Juice

WINCHESTER

Martin Miller's Westbourne Strength Gin, Tanqueray Gin, Hayden's Old Tom Gin, St Germain Elderflower Liqueur, Homemade Grenadine & Ginger Syrup, Fresh Lime & Grapefruit Juice, Angostura Bitters

RUM

{ \$13 }

SHAKEN

My Oh My Ty

Flor de Caña 7yr Rum, La Favorite Blanc Rhum, Clement Creole Shrub, Vieux Pontarlier Absinthe, Orgeat, Fresh Lime Juice, Garnished with a Mint Sprig

Hispaniola

Summer Royale Tea-Infused Flor de Caña 4yr White Rum, Homemade Ginger Syrup, Sugar Cane Syrup, Fresh Lime Juice

Seersucker

Flor de Ca 4yr White Rum, Homemade Cinnamon Bark Syrup, Muddled Fresh Strawberries, Fresh Lemon Juice

"Do not allow children to mix drinks, it is unseemly and they use too much vermouth"

...
STEVE ALLEN



STIRRED

PIÑA COLADA DECONSTRUCTION

Pineapple-Infused Flor de Caña 4yr White Rum, Kalani Coconut Liqueur, Coconut Water, Sugar Cane Syrup, Angostura Bitters

SAZ WHO?

Cruzan Single Barrel Rum, Clear Creek Pear Brandy, Homemade Demerara Syrup, Vieux Pontarlier Absinthe, Angostura & Peychaud's Bitters, Garnished with a Lemon Twist

BEACHBUM REVIVER

Ron Zacapa 23yr Rum, Santa Theresa 1796 Rum, Carpano Antica Vermouth, Bittermens Tiki Dram

PUERTO RICAN RACER

Ron del Barrilito 3 Star Rum, Yellow Chartreuse, Laird's Bonded Apple Brandy, Homemade Grenadine, Peychaud's Bitters

TEQUILA

{ \$13 }

SHAKEN

GILDA COCKTAIL

Herradura Silver Tequila, Homemade Cinnamon Bark Syrup, Fresh Lime & Pineapple Juice

IN-SANDIARY

Herradura Silver Tequila, Fresh Watermelon & Lime Juice, Garnished with a Spicy Sugar & Salt Rim

FLOR DE JALISCO

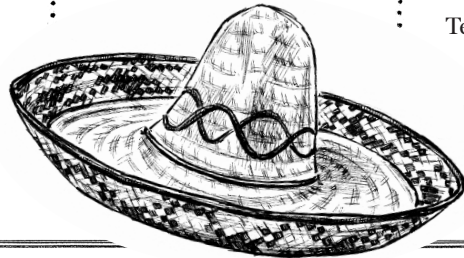
Herradura Silver Tequila, Orange Marmalade, Agave Nectar, Fresh Lemon Juice

DELORES PARK SWIZZLE

El Tesoro Anejo Tequila, Lustau Amontillado Sherry, Velvet Falernum, Homemade Ginger Syrup, Fresh Lime Juice, Garnished with Angostura Bitters & a Mint Sprig

SOUTHERN EXPOSURE

Jalapeño-Infused Herradura Silver Tequila, Los Amantes Joven Mezcal, Salt, Sugar Cane Syrup, Fresh Lime Juice, Red Pepper Puree



Alta California

Siembra Azul Blanco Tequila, Dolin Blanc Vermouth, Galliano Authentico, Cinnamon Bark Tincture

Sergio Leone

El Tesoro Reposado Tequila, Carpano Antica Vermouth, Solerno Blood Orange Liqueur, Bittermens Mole Bitters

STIRRED

Oaxaca Old Fashioned

El Tesoro Reposado Tequila, Los Amantes Joven Mezcal, Agave Nectar, Angostura Bitters, Garnished with a Flamed Orange Twist

Spanish Caravan

Lapsang Souchong Tea-Infused Herradura Silver Tequila, Cointreau, Grand Marnier, Lazzaroni Amaretto, Benedictine, Angostura Orange Bitters, Garnished with an Orange Twist

WHISKEY

{ \$13 }

SHAKEN

Faithful Scotsman

Compass Box Asyla Scotch, Massenez Crème de Peche, Homemade Cumin Syrup, Fresh Lemon & Pineapple Juice

Swearengen Sling

Bulleit Bourbon, Cherry Heering, Amaro Nonino, Muddled Brandied Cherries, Fresh Lemon Juice, Topped with Club Soda

Whirling Tiger

Buffalo Trace Bourbon, Homemade Ginger Syrup, Fresh Lemon & Fuji Apple Juice

Sangria Swizzle

Dried Currant-Infused Wild Turkey Rye, Cune Rioja, Cointreau, Fresh Lemon Juice, Bittermens Mole Bitters



LA DOLCE VITA

Chamomile Tea-Infused Old Overholt Rye, Campari, St Germain Elderflower Liqueur

LA VIÑA

Russell's Reserve Rye, Amaro Nonino, Lustau East India Solera Sherry, Regan's #6 Bitters

STIRRED

JANE RUSSELL

Russell's Reserve Rye, Rittenhouse Rye, Carpano Antica Vermouth, Benedictine, Grand Marnier, Bittermens Mole Bitters, Garnished with an Orange Twist

"Never cry over spilt milk, It could've been whiskey"

...

PAPPY MAVERICK

APERITIFS

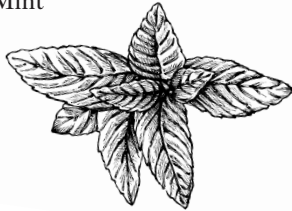
{ \$13 }

APERITIVO JULEP

Dolin Dry Vermouth, Amaro Cio Ciaro, Massenez Crème de Peche, Garnished Lavishly with Mint

FLAMENCO

Lustau Amontillado Sherry, Bols Genever Gin, Orgeat, Fresh Lemon & Orange Juice, Angostura Bitters



UNO DOS TRES

Siembra Azul Reposado, Grapefruit Peel-Infused Punt e Mes Vermouth, Campari, Cynar, Bittermens Mole Bitters, Garnished with a Flamed Orange Twist

RIALTO BIANCO

**created by Esti Benson*
Basil-Infused Martini & Rossi Bianco Vermouth, Noilly Pratt Dry Vermouth, Topped with Club Soda, Garnished with a Basil Leaf

ETC. ETC.

{ \$13 }

Little Birdy

Strawberry & Pineapple-Infused Barsol Quebranta Pisco, St Germain Elderflower Liqueur, Fresh Grapefruit & Lemon Juice

Midnight Sun

Krogstad Aqua Vit, Donn's Mix #2, Muddled Cardamom Pods, Sugar Cane Syrup, Fresh Lime Juice

**“Civilization
begins with distillation”**

...

WILLIAM FAULKNER

Solera Sidecar

Hine H VSOP Cognac, Lustau East India Solera Sherry, Grand Marnier, Lazzaroni Amaretto, Fresh Lemon Juice

Ladies CHOICE

{ \$13 }

Not always gentle or sweet, choices from the ladies of Death & Co.

**“Get off the table
Mabel,
the two dollars is
for the beer.”**

...

BULL MOOSE JACKSON

Cádiz Collins

Plymouth Gin, Lustau Amontillado Sherry, Homemade Demerara Syrup, Orange Slice, Fresh Lemon Juice, Fee's Whiskey Barrel Aged Bitters, Topped with Club Soda

Conference

Rittenhouse Rye, Buffalo Trace Bourbon, Busnel VSOP Calvados, Hine H VSOP Cognac, Homemade Demerara Syrup, Angostura & Bittermens Mole Bitters, Garnished with a Lemon & Orange Twist

Fresa Brava

Jalapeño-Infused Herradura Silver Tequila, Yellow Chartreuse, Muddled Fresh Strawberries, Fresh Lemon Juice

Boukman Daiquiri

Brugal White Rum, Hine H VSOP Cognac, Homemade Cinnamon Bark Syrup, Fresh Lime Juice



CHAMPAGNE COCKTAILS

{ \$14 }

NORTH BY NORTHWEST
Aviation Gin, Vieux Pontarlier
Absinthe, Fresh Lemon Juice,
Topped with Champagne

MISS BEHAVIN'
Clear Creek Pear Brandy, Laird's
Bonded Apple Brandy, Fresh Lemon
Juice, Topped with Champagne

SOUTH SIDER

El Dorado 12yr Rum, Carpano
Antica Vermouth, Angostura &
Peychaud's Bitters, Topped with
Champagne

IRISH SEELBACH

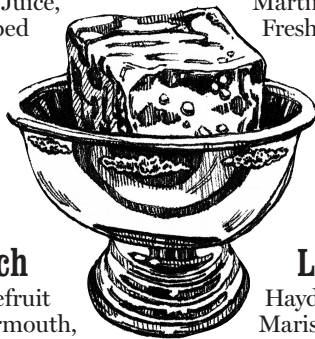
Clontarf Black Label Irish Whiskey,
Cointreau, Angostura & Peychaud's
Bitters, Topped With Champagne,
Garnished with an Orange Twist

PUNCH

{ \$42 *SERVES 4-6 }

Hoist the Colours Punch

Appleton's V/X Rum, Gosling's Dark
Rum, El Dorado 151 Proof Rum,
Donn's Mix #2, Grated Nutmeg,
Fresh Lemon & Pineapple Juice,
Angostura Bitters, Topped
with Club Soda



Porfirian Punch

Spiced Pear-Infused Herradura
Silver Tequila, La Gitana Manzanilla
Sherry, Market Spice Tea-Infused
Martini & Rossi Sweet Vermouth,
Fresh Lemon Juice, Topped with
Club Soda

Lust for Life Punch

Krogstad Aqua Vit, Grapefruit
Peel-Infused Punt e Mes Vermouth,
Orange Peels, Fresh Lemon &
Pineapple Juice, Topped with
Champagne

La Fée Noir Punch

Hayden's Old Tom Gin, Luxardo
Marischino, St George Absinthe,
Muddled Fresh Blackberries,
Fresh Lemon & Orange Juice,
Topped with Club Soda

CLASSICS

{ \$13 }



**"I feel sorry for people who don't drink,
when they wake up in the morning that's as good
as they're going to feel all day"**

...
FRANK SINATRA

TAILSPIN

**circa 1935 from the Mr. Boston's
Guide, a relative of the
classic Bijou*

Beefeater Gin, Carpano Antica
Vermouth, Green Chartreuse,
Campari, House Orange Bitters,
Garnished with a Lemon Twist

AKU-AKU GOLD CUP

**circa 1960's by Donn
The Beachcomber for the Aku-Aku
Restaurant in the Stardust Hotel in
Las Vegas NV*

Appleton's V/X Rum, Gosling's Dark
Rum, Velvet Falernum, Fresh Lemon
Juice, Angostura Bitters, Garnished
with a Flamed Orange Twist

ZOMBIE PUNCH

**circa 1934 by Donn The
Beachcomber for his restaurant in
Hollywood CA, aptly named Donn
The Beachcomber's*

Appleton's V/X Rum, Ron del
Barrilito 3 Star Rum,
El Dorado 151 Proof Rum, Velvet
Falernum, Vieux Pontarlier
Absinthe, Homemade Grenadine,
Donn's Mix #2, Fresh Lime Juice,
Angostura Bitters, Garnished with a
Mint Sprig

PREAKNESS

**circa 1936 by "George" the head
bartender at the Emerson Hotel in
Baltimore. A contest winner, it
became the official drink of the first
Preakness Ball*

Old Grand Dad 114 Proof Bourbon,
Carpano Antica Vermouth,
Benedictine, Bitter Truth Aromatic
Bitters, Garnished with a
Lemon Twist