

# Classics & *Originals*

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**1862 SOUR** 16  
*bourbon, powdered sugar, lemon*

**MORGANTHALER** 15  
*bourbon, amaretto, simple syrup,  
lemon juice, black walnut bitters*

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**1895 OLD FASHIONED** 16  
*elijah craig RMD single barrel bourbon,  
demerara syrup, angostura bitters*

**RUSTIC OLD FASHIONED** 17  
*elijah craig RMD single barrel bourbon,  
amaro nonino, banana liqueur, angostura bitters*

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**1915 LAST WORD** 18  
*gin, green chartreuse, maraschino liqueur, lime*

**INDECENT EXPOSURE** 18  
*mezcal, yellow chartreuse, orgeat, aperol, lime*

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**1922 PIÑA COLADA** 15  
*white rum, coconut, lime, pineapple*

**IF YOU LIKE PIÑA COLADAS** 16  
*rustic root's signature slushie-  
spicy mango vodka, chipotle pineapple,  
spiced rum, coconut, lime, pineapple*

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**1927 MOJITO** 15  
*white rum, lime, mint, effervescence*

**SNOW ON THE BEACH** 15  
*coconut rum, fernet, pineapple, lime,  
mint, nutmeg*

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**1938 MARGARITA** 16  
*tequila blanco, agave, lime*

**THYME OUT** 17  
*tequila blanco, apple cider, pear,  
spiced agave, lime, thyme*

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**1980 COSMOPOLITAN** 16  
*vodka, orange liqueur, lime, cranberry*

**BELLE OF THE BALL** 16  
*vodka, lychee liqueur, lemon,  
raspberry, white grape, lychee pearls*

# SIGNATURE COCKTAILS

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**LAVENDER HAZE** 17

*butterfly pea infused vodka, lemon,  
simple syrup*

**A LOVER'S FLANNEL** 16

*vodka, cucumber, mint, strawberry,  
lemon, egg white*

**PORCH SWING** 17

*bourbon, blueberry, lemon,  
black walnut bitters*

**KEEPING WARM** 17

*tequila blanco, mezcal, elderflower liqueur,  
blackberry, lime, habanero tincture*

**DIRTY COLA** 16

*bourbon, coca-cola, vanilla, lime,  
coconut cream*

**JAVA MARTINI** 16

*vanilla vodka, irish cream liqueur,  
coffee liqueur, simple syrup, cold brew*

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## LARGE FORMAT

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**TIPSY DAISY** 53

*serves up to four  
chamomile & rose infused vodka  
spiced strawberry, honey, lemon*

**KIWI SANGRIA** 15/40

*white wine, vodka, kiwi, green apple,  
grapes, lime, tonic*

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## NON ALCOHOLIC

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**SIDE PORCH SHRUB** 11

*fresh blackberries, blackberry sherry shrub,  
cocoa nibs, orange peel, evian sparkling water*

**HOUSE-MADE LEMONADE** 8

*lavender & butterfly pea, lemon, sugar*

**MICHELOB ZERO** 8

*non-alcoholic pilsner style beer*

**RED BULL** 6

*choice of: original, sugarfree, red edition, yellow edition*



**RED WINE**

<b>Z. ALEXANDER BROWN</b> <i>Pinot Noir- California</i>	<sup>g</sup> <b>14</b>	<sup>b</sup> <b>50</b>
<b>HAHN</b> <i>Pinot Noir - Monterey Central Coast, California</i>	<b>18</b>	<b>63</b>
<b>BELLE GLOS "LAS ALTURAS"</b> <i>Pinot Noir - California</i>		<b>84</b>
<b>FLOWERS PINOT NOIR</b> <i>Pinot Noir - Sonoma Coast, California</i>		<b>116</b>
<b>QUERCETO</b> <i>Sangiovese - Chianti Classico, Tuscany, Italy</i>	<b>13</b>	<b>46</b>
<b>EMMOLO</b> <i>Merlot - Rutherford, California</i>		<b>89</b>
<b>SALDO</b> <i>Zinfandel- California</i>	<b>15</b>	<b>55</b>
<b>LA POSTA</b> <i>Malbec - Mendoza, Argentina</i>	<b>12</b>	<b>39</b>
<b>PESSIMIST</b> <i>Petite Sirah - Paso Robles, California</i>	<b>15</b>	<b>55</b>
<b>SUBSTANCE</b> <i>Cabernet Sauvignon - Columbia Valley Washington</i>	<b>13</b>	<b>46</b>
<b>JUSTIN</b> <i>Cabernet Sauvignon - Paso Robles, California</i>		<b>79</b>
<b>DAOU</b> <i>Cabernet Sauvignon - Paso Robles, California</i>	<b>16</b>	<b>89</b>
<b>AUSTIN HOPE</b> <i>Cabernet Sauvignon - Paso Robles, California</i>		<b>105</b>
<b>CAYMUS</b> <i>Cabernet Sauvignon - Napa Valley, California</i>		<b>210</b>
<b>QUPE</b> <i>Syrah - Central Coast, California</i>	<b>14</b>	<b>50</b>
<b>CHATEAU HAUT BEAUSEJOUR</b> <i>Cabernet Sauv/ Merlot / Petit Verdot - Bordeaux, France</i>		<b>95</b>
<b>OPUS ONE</b> <i>Cabernet Sauv / Petit Verdot / Cabernet Franc Bordeaux, France</i>		<b>472</b>

# WHITE WINE

<b>CAMPO VIEJO</b> <i>Cava Brut Reserva - NV, Spain</i>	<i>g</i>	<i>b</i> <b>42</b>
<b>CA'BOLANI</b> <i>Prosecco - NV, Veneto, Italy</i>	<b>11</b>	<b>42</b>
<b>RUFFINO ROSÉ</b> <i>Sparkling Rosé - NV, Veneto, Italy</i>	<b>13</b>	<b>47</b>
<b>MUMM NAPA BRUT PRESTIGE</b> <i>Sparkling Brut Reserve - NV, Napa Valley California</i>	<b>14</b>	<b>61</b>
<b>PIPER HIEDSIEK 1785</b> <i>Champagne Brut - Reims, France</i>		<b>85</b>
<b>MOËT &amp; CHANDON IMPERIAL BRUT</b> <i>Champagne Brut - NV, Eperay, France</i>	<b>22</b>	<b>126</b>
<b>VUEVE CLICQOUT "YELLOW LABEL"</b> <i>Champagne Brut - Reims, France</i>	<b>150</b>	
<b>PERRIER-JOUËT BELLE EPOQUE</b> <i>Champagne Brut - Champagne, France</i>		<b>300</b>
<b>DOM PÉRIGNON</b> <i>Champagne Brut - Champagne, France</i>		<b>378</b>
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<b>THE BEACH</b> <i>Rosé - Provence, France</i>	<b>11</b>	<b>38</b>
<b>CHATEAU MINUTY ROSE</b> <i>Rosé - Provence, France</i>		<b>53</b>
<b>PIERRE SPARR</b> <i>Riesling - 2018, Alsace, France</i>	<b>13</b>	<b>46</b>
<b>KIM CRAWFORD</b> <i>Sauvignon Blanc - Marlborough, New Zealand</i>	<b>14</b>	<b>50</b>
<b>CHALK HILL</b> <i>Sauvignon Blanc - Sonoma County, California</i>		<b>53</b>
<b>RUFFINO</b> <i>Pinot Grigio - Delle Venezia, Italy</i>	<b>11</b>	<b>38</b>
<b>CARLETTO</b> <i>Pinot Grigio - Veneto, Italy</i>		<b>42</b>
<b>FRANCIS COPPOLA DIAMOND</b> <i>Chardonnay - Monterey, California</i>	<b>13</b>	<b>38</b>
<b>SONOMA CUTRER</b> <i>Chardonnay - Russian River Ranches, Sonoma Coast, CA</i>	<b>15</b>	<b>53</b>
<b>TREANA</b> <i>Chardonnay - Paso Robles, California</i>		<b>58</b>
<b>BODYGUARD</b> <i>Chardonnay - Paso Robles, California</i>	<b>19</b>	<b>84</b>
<b>PATZ &amp; HALL</b> <i>Chardonnay - Sonoma County, California</i>		<b>116</b>

# BEER

## BOTTLES & CANS

<b>ACAI BERRY HARD KOMBUCHA</b> BY JUNESHINE - 16oz <i>organic blueberries and acai coupled together for a berry forward flavor and subtle earthiness</i>	10
<b>BLOOD ORANGE MINT HARD KOMBUCHA</b> BY JUNESHINE - 16oz <i>farm fresh blood oranges from temecula, ca and a hint of organic mint</i>	10
<b>CORONA</b>	9
<b>COORS LIGHT</b>	9
<b>GUINNESS</b>	10
<b>HEINEKEN</b>	10
<b>BUD LIGHT</b>	9

## DRAFTS

<b>STONE DELICIOUS IPA</b> BY STONE BREWERY - 7.7% <i>gluten reduced IPA - citrusy, lemon drop &amp; el dorado hops</i>	10
<b>BLOOD ORANGE IPA</b> BY LATITUDE 33 - 7.3% <i>west coast ipa - infused with blood orange and a tropical bitterness that is well balanced and refreshing</i>	10
<b>HAZY IPA</b> BY HARLAND BREWING - 6.5% <i>new england IPA- smooth and creamy from oats and wheat, with citrus, gooseberry, and hints of white wine aromas</i>	10
<b>RELAY</b> BY THORN BREWING - 7.2% <i>west coast IPA - produces noses of piney, passionfruit, tangerine, mango, and pineapple rising from the amarillo, simcoe, and columbus hops</i>	10
<b>.394</b> BY ALESMITH BREWING COMPANY - 6.2% <i>pale ale - american hops with a slight bitterness &amp; a malty finish</i>	10
<b>CALI CREAMIN' CREAMSICLE VANILLA</b> BY MOTHER EARTH BREWING - 5% <i>orange vanilla cream ale - hints of vanilla and a distinct citrus cream flavor that finishes slightly sweet</i>	9
<b>FIESTA ISLAND</b> BY BAY CITY BREWING- 5.4% <i>this super approachable beer is named after fiesta island and, just like those local gathering grounds, everyone's invited</i>	10
<b>SPACEDUST IPA</b> BY ELYSIAN BREWING - 8.2% <i>double IPA - sweet upfront and strongly bitter on the finish, hops evoke peach, orange, and mango, with orange, pine, and lemon aromas</i>	10
<b>SALTY CREW BLONDE</b> BY CORONADO BREWING BLONDE ALE 4.5% <i>blonde ale - crisp, versatile, and refreshing</i>	9
<b>WINDANSEA WHEAT</b> BY KARL STRAUSS - 5.1% <i>bavarian hefeweizen - hazy &amp; unfiltered with aromas of banana &amp; clove with a bitter finish</i>	9
<b>805</b> FIRESTONE WALKER BREWING CO. BLONDE ALE - 4.7% <i>a light, refreshing blonde ale created for the laid back California lifestyle</i>	9
<b>MANGO CART</b> BY GOLDEN ROAD BREWING- 4% <i>light wheat ale - bursting with lots of fresh mango flavor</i>	9
<b>MICHELOB ULTRA - 4.2%</b> <i>light lager - crisp refreshing finish with a balance of hops &amp; grains</i>	9
<b>STELLA ARTOIS - 5%</b> <i>belgian lager - bitter hoppy flavor with a refreshing crisp finish</i>	9
<b>ESTRELLA JALISCO - 4.5%</b> <i>pilsner style mexican lager - light hop character with a well balanced taste with honey aromas</i>	9
<b>ROTATING SEASONAL DRAFT</b> <i>ask about our current featured seasonal draft</i>	10