

WINE

by glass

CHAMPAGNE & SPARKLING

Prosecco, Ruffino NV.....	10
<i>Italy</i>	
Champagne, G.H. Mumm Brut Cordon Rouge..	20
<i>Champagne, France</i>	
Sparkling Rosé, Roederer Estate Brut N/V	14
<i>Anderson Valley, California</i>	
Moscato D’asti, Tintero ’16	11
<i>Piedmont, Italy</i>	

WHITE WINES

Pinot Grigio, Vallagarina ’17	10
<i>Trentino-Alto Adige, Italy</i>	
Chardonnay, Au Bon Climat “Emeril’s” ’14.....	12
<i>Santa Barbara County</i>	
Chardonnary, Davis Bynum ’16	15
<i>Russian River Valley</i>	
Chardonnay, AldenAlli ’17	20
<i>Santa Barbara County</i>	
Riesling, Reinhartshausen ’16	12
<i>Rheingau, Germany</i>	
Sauvignon Blanc, Brancott Estate ‘B’ ’18.....	12
<i>Marlborough, New Zealand</i>	
Still Rose, JNSQ ’18	12
<i>Central Coast</i>	

RED WINES

Cabernet Sauvignon, Tobin James ’13	13
<i>Paso Robles</i>	
Cabernet Sauvignon, Justin ’17.....	17
<i>Paso Robles</i>	
Cabernet Sauvignon, Quilt ’16	18
<i>By Joseph Wagner - Napa Valley</i>	
Cabernet Sauvignon, Rodney Strong Reserve ’15.....	25
<i>Alexander Valley</i>	
Merlot, Prologue by Anderson Conn ’11	11
<i>Central Coast</i>	
Malbec, Manos Del Sur ’15	11
<i>Mendoza, Argentina</i>	
Pinot Noir, Elouan ’17	13
<i>By Joseph Wagner – Oregon</i>	
Pinot Noir, Aldenalli ’15	17
<i>Sonoma Coast</i>	
Sangiovese, Rocca Delle Macie Rubizzo ’16.....	11
<i>Tuscany</i>	
Tempranillo, Ysios Reserva ’12	14
<i>Rioja, Spain</i>	
Zinfandel, Mauritsen ’16	14
<i>Dry Creek Valley</i>	

COCKTAILS

SPECIALTY COCKTAILS

NOLA PEACH TEA 15
This New Orleans inspired cocktail is a great way to enjoy an iced tea. Four Roses bourbon, fresh squeezed lemon juice, peach puree and tea garnished with fresh mint and peach slice.
MAUI WOWIE 15
A fun and absolutely tasty, complexed and well-balanced island creation made with Sammy’s Beach Bar rum, Passoa passion fruit liqueur, fresh lime juice, vanilla bean syrup and caramelized pineapple.... So good it will have you Hakuna-Matata!

MOJITO TROPICO 15
Our Fish House Mojito exhibiting a medley of tantalizing, tropical flavors made with Cruzan Guava rum, cream of coconut, freshly squeezed lime juice, fresh mint and hibiscus flower syrup.
RAZZ-MATAZZ 15
A well-crafted light cocktail that offers Antagonic Gin, Liquid Alchemist Raspberry, Barrow’s Intense Ginger Liqueur, and fresh lime juice.

SANGRE Y CERVEZA 15
Our Sangre Y Cerveza is a mix of Tequila and beer. This tasty cocktail is made with Demetrio Reposado Tequila, blood orange syrup, fresh lime sour and Corona Extra.

EDDIES STRAWBERRY LEMONADE 15
Fish House Lemonade is made with Deep Eddie Lemon Vodka, strawberry puree, fresh squeezed lemon juice and simple syrup.

ORIGINAL SAZERAC 15
Long before the Sazerac was made with rye whiskey, the original Sazerac was made with Cognac brandy in the old New Orleans French Quarter before phylloxera decimated most of Europe’s wine crops. This elegant and lighter version is made Camus V.S. Cognac, raw sugar, Peychaud’s bitters and Pernod Absinthe.

THE BOULEVARDIER 15
Sagamore Rye, Campari, and sweet vermouth. Although, the very original recipe called for bourbon, we suggest rye for added complexity.

SCORPION STINGER 16
This delicious concoction looks harmless, but beware of the bite!! Made with Santo Mezquila, Chacho Jalapeno Aguardiente, honey syrup, and rube red grapefruit juice... it may make you wanting another!

BETWEEN THE SHEETS 15
This classic libation is rumored to have been created at Harry’s American Bar in the middle of our prohibition, but it is a tasty standout made with Camus V.S. Cognac, Ron Cartavio Peruvian Dark Rum, Cointreau, fresh lemon juice and a touch of sugar!

AVIATION 15
This tippie is an early 19th century creation developed by Hugo Ennslin of the hotel Wallick in New York City. This beautiful unique profile is made with Woody Creek Colorado Gin, Luxardo Maraschino, Crème de Violette, and fresh lemon juice.

CUCUMBER FRESCA 16
This refreshing muddled cucumber cocktail with a hint of jalapeno spice is comprised of 21 Seeds Cucumber Jalapeno infused Tequila, Chacho Jalapeno Aguardiente, Domaine de Canton Ginger Liqueur, fresh lemon and lime juice.

SANGRIA (RED OR WHITE) 14
Can’t decide between a glass of wine or a crafty cocktail? How about a delicious and festive wine cocktail that can be enjoyed any time of the day. Grab a red or white Sangria!

SIGNATURE OLD-FASHIONED INFUSIONS

FOUR ROSES BOURBON COFFEE INFUSION 17
For the coffee version, we take Four Roses small batch bourbon in a slow drip infusion tower and pass it through medium roast coffee, orange peels and various spices then combine it with orgeat syrup and chocolate bitters.

FOUR ROSES BOURBON CHAI TEA INFUSION 17
For the tea version, we take Four Roses small batch bourbon in a slow drip infusion tower and pass it through chai tea, mixed citrus peels and various spices then combine it with vanilla bean syrup and grapefruit bitters.

BEER

DRAUGHT BEERS

Bad Beat The Ringer Pilsner.....	8
<i>(5.1% ABV) Locally Brewed</i>	
Sierra Nevada Oktoberfest.....	9
<i>(6% ABV)</i>	
Joseph James Weize Guy Hefeweizen.....	9
<i>(5.0% ABV) Locally Brewed</i>	
Voodoo Ranger Juicy Haze IPA	9
<i>(7.5% ABV)</i>	
21st Amendment Blood Orange IPA	9
<i>(7.0% ABV)</i>	
Negra Modelo	8
<i>(5.4% ABV)</i>	

DOMESTIC BEERS

Budweiser/Bud Light	6.50
Coors Light.....	6.50
Michelob Ultra.....	6.50
Miller Lite	6.50
Samuel Adams Boston Lager.....	7.50

IMPORTED BOTTLED BEERS

Buckler.....	6.50
Corona Extra	7.50
Guinness	8
Heineken/Heineken Light.....	7.50
Modelo Especial.....	7.50
Stella Artois.....	7.50

JUN KOMBUCHA

Wild Tonic 5.6%ABV Tropical Turmeric	15
Wild Tonic 5.6%ABV Blueberry Basil.....	15
Wild Tonic 5.6%ABV Raspberry Goji Rose.....	15