

Signature Cocktails

THE CRESTHAVEN \$16

Robust • Crisp • Smoked
Rye, Capucana Cachaça, St. George Pear Brandy, honey, apple garnish

APPARITION \$16

Floral • Smoky • Exotic
Mezcal, rose, almond, caraway, lemon, rosebud, mint garnish

CLARIFIED HEMINGWAY DAIQUIRI \$16

Classic • Citrusy • Bright
White rum, grapefruit, lime, cherry

KODACHROME \$16

Bitter • Tropical • Vibrant
Tequila, house-made watermelon shrub, bitter aperitif, apple cider vinegar, lime, lava salt rim

DIRTY LITTLE SECRET \$18

Spirit-Forward • Savory • Classic
Gin martini with a twist and a dirty sidecar

LUCKY LEGEND \$16

Herbal • Spiced • Uplifting
Rum, ginger, basil, lime, cherry, Amaro Nonino

THE EVERGLOW \$16

Bright • Botanical • Effervescent
Vodka, brut, pineapple, aloe, blackberry, mint, soda

IRISH COFFEE \$16

Warm • Creamy • Comforting
A beloved classic featuring Boston House Bourbon Cream

WELL SPOKEN ESPRESSO MARTINI \$16

Rich • Caffeinated • Silky Heat
Vodka, chocolate, ancho chile, Intelligentsia espresso, hint of orange

FRENCH 75 \$16

Crisp • Floral • Elegant
Gin, brut, hibiscus flower, jasmine water, lemon, simple, twist

MULHOLLAND DRIVE \$16

Spiced • Silky • Autumnal
Redwood Empire Bourbon, chai, orgeat, lemon, aquafaba, salt, dehydrated orange

YUZU WHITE WINE SPRITZ \$13

Citrusy • Savory • Slightly Spicy
Yuzu kosho, Pinot Grigio, bubbles, basil garnish

LOVE SPELL ROSÉ SPRITZ \$13

Floral • Romantic • Sparkling
Rosé, floral amaro, rose, bubbles, citrus, mint garnish

Featured Classics

PAPA'S RYE HIGHBALL \$16

Smooth • Spiced • Easy
Papa's Pilar Rye, soda over ice
Add ginger beer +1

TOKI OLD FASHIONED \$16

Refined • Balanced • Warm
Toki Japanese Whisky, Demerara, bitters, orange peel

HENDRICK'S GIN AND TONIC \$16

Crisp • Floral • Timeless
Hendrick's Gin, Seventeen Tonic, citrus wheels, rosemary garnish

PAPER PLANE \$16

Bright • Modern • Zesty
Bourbon, Aperol, Amaro Nonino, fresh lemon

SAZERAC \$18

Bold • Aromatic • Classic
Rye, Demerara, Peychaud's bitters, absinthe rinse

WHISKEY SOUR \$16

Smooth • Fresh • Timeless
Whiskey, lemon, Demerara, aquafaba

LAST WORD \$16

Herbal • Balanced • Vintage
Gin, Green Chartreuse, maraschino, lime

THC

BLOOMING LIMEADE \$16

Fruity • Botanical • Sparkling
Cherry and lemon with lavender and jasmine, finished with THC seltzer

ZEN AND TONIC \$16

Refreshing • Herbal • Bright
Lime and coconut cream, finished with THC seltzer

MOONCHILD \$16

Soft • Floral • Uplifting
Grapefruit and rose with lemon and foam, finished with THC seltzer

Kava

QUIET RITUAL \$16

Earthy • Creamy • Calming
Kava, coconut cream, cherry, lime

Zero-Proof

SOLSTICE SPRITZ \$12

Herbal • Crisp • Sparkling
White cranberry, rosemary

THE LAST LIGHT \$12

Warming • Spiced • Cozy
Fig, honey, lemon, ginger beer

THE MAPLE STANDARD \$12

Bright • Cinnamon • Familiar
Apple cider, Whistle Pig, maple syrup, lemon, cinnamon

Must be 21 or older to purchase alcoholic and/or THC-infused beverages.

Draft

**PLEASE ASK YOUR BARTENDER FOR
OUR SEASONAL OPTIONS**

Bottles

COORS BANQUET	\$6
KONA BIG WAVE	\$7
STELLA ARTOIS N/A	\$7

Cans

BUSCH LIGHT	\$5
TOPO CHICO SELTZER	\$7
SURFSIDE	\$7

BAR MENU

SWEET AND SPICY ROASTED NUTS \$10

Almonds, cashews, pecans, peanuts,
sunflower seeds, pumpkin seeds

BOSTON HOUSE BACON CHEDDAR BISCUITS \$12

Served with whipped bourbon butter

TRUFFLE CAVIAR DEVEILED EGGS \$16

Caviar, crème fraîche, onion powder, turmeric, truffle dust, truffle oil

TOMATO AND TOAST WITH MANCHEGO CHEESE \$15

Vine-ripe tomatoes, Indian black peppercorn, Manchego cheese,
warm baguette, extra virgin olive oil, Maldon Sea Salt

***PETITE LOBSTER ROLLS WITH CAVIAR (2) \$32**

Lobster salad, celery, tarragon, shallots, chives, crème fraîche, toasted rolls
Finished with truffle oil, truffle dust, caviar

Served with truffle potato chips

CHARCUTERIE BOARD \$35

Four curated meats, four artisan cheeses, nuts, fresh fruit, cornichons,
Sweety Drop Peppers, blue cheese stuffed olives, black fig compote,
tomato and Indian black peppercorn puree

Served with grilled pita and a warm baguette

CAVIAR PLATE \$135

Osetra caviar, shaved egg whites and egg yolks, shallots, capers,
crème fraîche, chives, buckwheat blinis

Served with two splits of Prosecco

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or dietary restrictions prior to ordering. Menu items and selections are seasonal and may vary based on availability. Prices and offerings are subject to change.

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