

Signature Cocktails

THE CRESTHAVEN \$16

Robust • Orchard • Smoked
Rye, cachaça, pisco, pear, honey, apple, smoke

APPARITION \$16

Floral • Smoky • Exotic
Mezcal, rose, almond, caraway, lemon, toasted coconut rim, floral garnish

HEMINGWAY DAIQUIRI \$16

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

KODACHROME \$16

Bitter • Tropical • Vibrant
Tequila, watermelon, bitter aperitif, apple cider vinegar, lime

DIRTY LITTLE SECRET \$15

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

LUCKY LEGEND \$16

Herbal • Spiced • Uplifting
Rum, ginger, Thai basil, lime, cherry, Amaro Angeleno

THE EVERGLOW \$16

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

IRISH COFFEE \$16

Warm • Creamy • Comforting
A beloved classic featuring 21st Amendment's Bourbon Cream

WELL SPOKEN \$16

Rich • Caffeinated • Silky Heat
Chocolate, ancho chile, triple sec, vodka, espresso, orange peel

FRENCH 75 \$16

Crisp • Floral • Elegant
Brut, hibiscus gin, jasmine water, lemon, simple, twist

MULHOLLAND DRIVE \$16

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

YUZU WHITE WINE SPRITZ \$13

Citrusy • Savory • Refreshing
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, 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 \$15

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

THE STERLING \$16

Earthy • Creamy • Calming
Kava and coconut cream with cherry
and lime, smooth and mellow

Zero-Proof

SOLSTICE SPRITZ \$12

Herbal • Crisp • Sparkling
White cranberry and rosemary,
clean and refreshing

THE FIRESIDE FIG \$12

Warming • Spiced • Cozy
Fig and honey with lemon and
ginger beer

SPICED ORCHARD SMASH \$12

Seasonal • Bright • Cinnamon
Apple cider and maple with lemon

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



Red

**FABRE MONTMAYOU CABERNET
FRANC MENDOZA, ARGENTINA \$11/\$48**

Medium-bodied; aromatic, balanced, refined
Suggested Pairing: Pork Chops

**ALTITUDES ROUGE
BEKAA VALLEY, LEBANON \$12/\$48**

Medium-bodied; smooth, spicy, clean
Suggested Pairing: Porterhouse

**VIÑALBA MALBEC
MENDOZA, ARGENTINA \$10/\$40**

Medium-bodied; dark, velvety, structured
Suggested Pairing: Wagyu Sirloin

**LEON GOLD "NEON GOLD" –
WÜRTEMBERG, GERMANY \$13/\$68 LITER**

Light to medium-bodied; juicy and light yet structured.
Dry yet soft and easy-drinking
Suggested Pairing: Chicken Under a Brick

White

**QUINTA DO ERMÍZIO
VINHO VERDE MINHO, PORTUGAL \$10/\$42**

Light-bodied; crisp, citrusy, refreshing, effervescent
Suggested Pairing: Raw Oysters

**HOMMAGE À LUISE RIESLING
MOSEL, GERMANY \$11/\$48**

Light-bodied; sweet, mineral, precise and off-sweet
Suggested Pairing: Mushroom Lasagne

**BECKER PINOT GRIS
PFALZ, GERMANY \$15/\$54**

Medium-bodied; textured, fruity, delicate, light skin contact
Suggested Pairing: Pia's Search & Caesar Salad

**MARTINELLI CHARDONNAY
RUSSIAN RIVER VALLEY, CALIFORNIA, USA \$14/\$52**

Medium-bodied; tropical, oaked, elegant.
Suggested Pairing: Fire-Roasted Oysters

Skin Contact

**NUIT BLANCHE CHARDONNAY–
RIESLING BLEND FINGER LAKES, NEW YORK \$16/\$55**

Medium-bodied; amber, complex, vibrant
Suggested Pairing: Petite Lobster Rolls

**PADIE "LE TOURBILLON DE LA VIE"
ROSÉ-CÔTES CATALANES, FRANCE \$15/\$54**

Medium-bodied; amber, complex, vibrant
Suggested Pairing: Oven-Roasted Cauliflower Steak

**PIRIA PALTRINIERI DRY LAMBRUSCO
(1996 VINTAGE) –MODENA, EMILIA-ROMANGA, ITALY \$11/\$48**

Light-bodied; sparkling, savory, intriguing, balanced
Suggested Pairing: Braised Short Ribs

**NOTRE TERRE ROSÉ
FRANCE NV \$13/\$60**

Light-bodied; crisp, dry and mineral driven with hints of strawberry.
A perfect wine for someone who loves a traditional Provence.
Suggested pairing: Charcuterie

Bubbles

**SCHEUERMANN "VIN DE SODA" –
PFALZ, GERMANY \$15/\$55**

Light-bodied; dry, zesty, clean
Suggested Pairing: Caviar Deviled Eggs

**FRANCHINA E GIARONE "ZUZÙ" –
EMILIA-ROMAGNA, ITALY \$18/\$80**

Light-bodied; crisp, lively, saline
Suggested Pairing: Baby Gem Lettuce and Crispy Gnocchi

**BORTOLOMIOL PROSECCO DI
VALDOBBIADENE SUPERIORE VENETO, ITALY \$18 200 ML BTL**

Light-bodied; floral, elegant, balanced
Suggested Pairing: Ahi Tuna Tartare

**JACQUART BRUT SIGNATURE
CHAMPAGNE REIMS, CHAMPAGNE, FRANCE \$150**

Medium-bodied; toasty, rich, precise
Suggested Pairing: Caviar Plate

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

Our wine offerings are carefully curated and seasonal. Selections may vary based on availability and vintage. Please ask your server for today's current options.

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 \$11

Served with hot honey and whipped bourbon butter

TRUFFLE CAVIAR DEVILED EGGS \$16

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

TOMATO AND TOAST WITH MANCHEGO CHEESE \$13

Vine-ripe tomatoes, Indian black peppercorns, Manchego cheese, warm baguette, extra virgin olive oil, Maldon sea salt

PETITE LOBSTER ROLLS WITH CAVIAR \$28

Lobster salad, celery, tarragon, garlic aioli, toasted brioche buns, crème fraîche, caviar, cornichons Served with baby gem truffle chips

CHARCUTERIE BOARD \$25

Curated meats, artisan cheeses, pickled vegetables, dried fruits and nuts, fresh fruit, whole grain mustard, cornichons, Sweet Drop peppers Served with grilled pita and a warm baguette

CAVIAR PLATTER \$135

Osetra caviar, shaved egg whites, egg yolks, shallots, capers, whole grain mustard, cornichons, 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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