





December Tap Invasion by Alpine Brewing

Nelson – IPA	9	7.0% ABV
Duet - IPA	9	7.0% ABV
HFS- IPA	9	6.5% ABV
Rye'der on The Strom - Porter	9	6.0% ABV

Meet the brewers of Alpine Brewing on 12/20, 6pm - 8pm



8	3.0% ABV
9	4.8% ABV
9	4.4% ABV
8	5.3% ABV
9	5.0% ABV
8	5.8% ABV
8	5.4% ABV
9	8.0% ABV
8	5.6% ABV
9	9.7% ABV
9	7.0% ABV
9	8.1% ABV
8	4.4% ABV
9	5.4% ABV
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Follow us on Instagram and Facebook for more details on our upcoming

Adventure Beer Flight \$14.00 per flight

4 x 4oz beers of our featured tap invasion beers!

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Holiday Cocktails | 13



Spiced Apple Fizz — Four Roses Bourbon, Carmel Apple Liqueur, Elderflower Liqueur, Apple Puree, Spiced Sugar Rim

Warming Spiced Sangria — Red wine, Jack Daniels, Dry Curacao, Orange juice, Cranberry Juice, Simple Syrup

Holiday Coquito — **Rumchata,** Coconut Cream, Vanilla, Cinnamon, Egg, Rosemary

Tip

Tipsy Tea Cocktails | 14.



Copa de Oro — Vodka, Passion Fruit, Lemon Juice, Red Nectar Tea

Iced Toddy — Bourbon, Lemon Bitters. Cinnamon Bitters, Maple Syrup, Meadow Infused Tea

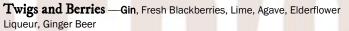
Valencia Verde — **Tequilla**, Black Cherry, Orange Juice, Lemon Juice, Agave, 3 drops of Cinnamon and Vanilla Bitters, Mao Feng Shui Tea

Spiked Vanilla Fog — **Mezcal**, Vanilla Bitters, Milk, Lime, Fez Green Tea, Served Warm

Winter Poinsettia —Gin, Elderflower, Pernod, Vanilla Bitters, Hibiscus Tea, Served Warm

Avocado Dream #2 — **Mezcal**, Avocado, Lime, Agave, Egg White, Matcha Powder

Y House-Tails | 12 Y



The Serrano — Mezcal, Grapefruit, Fresh Ginger, Agave, Serrano Pepper

Sunset Fog — **Elderflower Liqueur**, Raspberries, Passionfruit, Lemon, Egg White

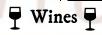
Espresso Martini — Espresso, Tia Maria, Kahlúa, Bénédictine, Crème De Cacao, Cream

Mocktails 8.

Strawberry Basil — Strawberry, Basil, Lime, Simple
Raspberry Opal — Raspberry, Ginger Beer, Lemon
Cucumber Basil Fizz — Cucumber, Basil, Lime, Press

1 + Daily Beer & Shot Special \$12.00

Please ask your server for details



Bubbles, Rosé and Whites

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Kenwood Yulupa – Cuvée Brut	California	12/46
Moinetto - Prosecco	Veneto, Italy	13/50
Pol Clement — Sparkling Rosé	France	11/42
Barrymore – Rosé	Monterey, CA	13/50
Schloss Johannisberg - Riesling	Germany	18/70
Trefthen — Dry Riesling	Edna Valley, CA	15/58
Conundrum — White Blend	California	12/46
The Girls in the Vineyard (t) – White Blend	Dunnigan Hills, CA	14
Tangent (t) — Sauvignon Blanc	Edna Valley, CA	12
Storypoint — Chardonnay	North Coast, CA	15/58

Reds

Saintsbury (t) - Pinot Noir	Carneros, CA	17
Leese-Fitch — Pinot Noir	California	11/42
Collier Creek — Merlot	Lodi, CA	12/46
Trapiche Oak Cask - Reserve Malbec	Mendoza, Argentina	14/54
Edmeades - Zinfandel	Mendocino, CA	15/58
Cambria - Syrah	Santa Maria, CA	16/62
Dark Horse (t) — Cabernet Sauvignon	California	12
Fortress — Cabernet Sauvignon	Sonoma, CA	18/70

Please inform your server of any allergies before ordering. *Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness. All charges are subject to a 6% San Francisco Health Care Security Ordinance fee. A recommended 18% service charge will be added to parties of 6 or more. Please notify your server to redeem coupon or voucher before you order. We are happy to split your check evenly up to 2 credit cards or create separate checks; please inform your server before you order if separate checks are needed.