Crafted Cocktails

Oasis Heat 14
ketel one vodka, mango puree, lime juice, jalapeño, tajin

Rhythm & “Ryeme” 14
bulleit rye whiskey, peach schnapps, peach puree, house-made rosemary syrup

Small Batch Smash 15
wild turkey longbranch bourbon, lemon, mint, crushed ice

Lavender Harvest 15
tanqueray gin, lavender syrup, lemon juice, club soda

Watermelon Disguise 15
ciroc vodka, pomegranate juice, sour mix, cucumber, cherries

Dragon Mojito 14
dragon berry bacardi, fresh strawberry, mint leaves, lime juice, club soda

Authentic Cocktails

Pacific Old Fashioned 16
i.w. harper bourbon, orange and angostura bitters, pineapple and cherries

Moon Over Mexico 15
espolòn silver tequila, cointreau, lime juice, orange juice, agave nectar, topped with Blue Moon

JW Cadillac Margarita 17
patron jw select reposado tequila (selected by our jw mixology team), grand marnier, fresh squeezed lime, agave nectar

Cucumber Mint Margarita 16
volcan de mi tierra tequila, cointreau, lime juice, agave nectar, cucumber, mint, jalapeño

Blueberry Lemon Drop 15
stoli blueberry vodka, triple sec, lemon juice and simple syrup

all cocktails are hand-made with fresh herbs and fresh squeezed juices
Sparkling Wines By The Glass

Mumm Brut Prestige, 13
Mumm Brut Rose, 15
Schramsberg Mirabelle, 17

White Wines By The Glass

Francis Ford Coppola Diamond Collection Pinot Grigio, 13 california
Twomey Sauvignon Blanc, 15 napa county, sonoma county
Rombauer Sauvignon Blanc, 16 napa valley
Conundrum White Blend, 13 california
Hayes Ranch Chardonnay, 12 central coast
Stags’ Leap Winery Chardonnay, 15 napa valley
Sonoma-Cutrer Chardonnay, 17 sonoma coast

Rosé Wines By The Glass

Alexander Valley Vineyards, 13

Red Wines By The Glass

Meiomi Pinot Noir, 15 santa barbara
Old Soul Pinot Noir, 13 lodi, central valley
Belle Glos Pinot Noir, 22 las alturas vineyard, monterey county
Force of Nature Estate Zinfandel, 13 mossfire ranch, paso robles
Chateau Souverain Merlot, 12 california
The Fiend Red Blend, 15 paso robles
Conn Creek Cabernet Sauvignon, 19 napa valley
Daou Cabernet Sauvignon, 15 paso robles
Hidden Crush Sauvignon, 12 central coast
Justin Cabernet Sauvignon, 17 paso robles
SPARKLING WINES BY THE BOTTLE

Perrier-Jouët Grand Brut Champagne, 110
Moet & Chandon Brut Imperial, 119
Taittinger Champagne Brut La France, 105
Taittinger Champagne Brut Rose, 175

WHITE WINES BY THE BOTTLE

J Vinyards and Winery Pinot Gris, 44
California
Francis Ford Coppola Director’s Cut Chardonnay, 48
Russian River Valley
Robert Mondavi Fume Blanc, 48
Napa Valley
Frog’s Leap Sauvignon Blanc, 59
Napa Valley
Miner Family “Simpson Vineyard” Viognier, 54
Napa Valley
Conundrum White Wine Blend, 50
California
Neyers Chardonnay, 58
Napa Valley
DuMOL Chardonnay, 140
Russian River Valley

ROSÉ WINES BY THE BOTTLE

Alexander Valley Vineyards, 48
Stolpman Para Maria Rose, 50

RED WINES BY THE BOTTLE

Zd Pinot Noir, 115
Napa Valley
Saintsbury Pinot Noir, 82
Napa Valley
Hartford Old Vine Zinfandel, 95
Russian River Valley
Stolpman Estate Syrah, 52
Santa Ynez Valley
The Fiend Red Blend, 59
Paso Robles
Grgich Hills Estate Merlot, 93
Napa Valley
Duckhorn Merlot, 110
Napa Valley
Justin Cabernet Sauvignon, 68
Paso Robles
Silverado Estate Cabernet Sauvignon, 78
Napa Valley
Adaptation Cabernet Sauvignon, 115
Plumpjack Winery Napa Valley
Liparita Cabernet Sauvignon, 140
Napa Valley
**Single Malt Scotch**

Balvenie 14 yrs  
Glenlivet 12 yrs  
Glenlivet 18 yrs  
Glenlivet 21 yrs  
Glenfiddich 12 yrs  
Glenmorangie 10 yrs  
Macallan 12 yrs  
Macallan 18 yrs  
O ban 14 yrs

**Whiskey & Bourbon**

Angel’s Envy  
Angel’s Envy Rye  
Bulleit Rye  
Knob Creek Rye  
Jack Daniels Single Barrel  
Johnny Blue  
Johnny Black  
Dewar’s 12 yrs  
Dewar’s 18 yrs  
Knob Creek  
Woodford Reserve  
Gentleman Jack  
Bookers  
Basil Hayden  
Makers Mark  
Chivas 12 yrs  
I.W. Harper  
Wild Turkey Longbranch Bourbon
Bites

Cheese & Charcuterie 15
assortment of california cheeses, cold cuts, cornichons, fig jam, date and almond crisp

Bacon Wrapped Dates 11
point reyes blue cheese, spanish chorizo bread crumb, port reduction

Fried Calamari 14
fennel, anaheim peppers, lemon, spicy piri piri remoulade

Fried Pickles 8
buttermilk corn crusted pickle chips, chipotle ranch

Short Rib Tator Tots 14
fresno chile, cheese curds, beef marrow sauce

Chicken Wings 14
buffalo, barbeque or honey habanero, ranch or blue cheese dip, carrots, celery

Ahi Poke 15
chili soy sauce, avocado, macadamia nuts, wonton chips

Fish & Chips 16
beer battered fish, chips, tartar sauce, malt vinegar

Pulled Pork Sliders 15
apple jicama slaw, barbeque sauce

Angus Burger 17
brioche bun, aged cheddar cheese, pecan bacon

Caesar Salad 12
baby gem, herb croutons, parmesan

Blue Star Flats

Prosciutto 14
prosciutto, coachella valley dates, fresh mozzarella

Wild Mushroom 13
fontina cheese, truffle tremor goat cheese, pesto, asparagus, arugula

Heirloom Tomato 13
garlic confit, burrata, castelvetrano olives, basil
**Draft Beers**

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Brewery</th>
<th>Style</th>
<th>Country/Region</th>
<th>Pint Price</th>
<th>Half Yard Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bud Light</td>
<td>Anheuser Busch</td>
<td>Light Lager</td>
<td>Alsacia, France</td>
<td>7.00</td>
<td>15.00</td>
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<tr>
<td>Even Par IPA</td>
<td>Crafted Locally</td>
<td>La Quinta Brewing Co.</td>
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<td>Heatwave</td>
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<td>Poolside Blonde</td>
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<td>805</td>
<td>Firestone Walker Brewing Co.</td>
<td>Blonde Ale</td>
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<td>Stella Artois</td>
<td>InBev Belgium - Pale Lager</td>
<td>Alc. 5.2%</td>
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<td>8.00</td>
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<td>La Quinta Seasonal Brew</td>
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<td>Blue Moon</td>
<td>Blue Moon Brewing Co. - Belgian Ale - Alc. 5.4%</td>
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**Bottle Beers**

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<th>Half Yard Price</th>
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<tbody>
<tr>
<td>Sierra Nevada</td>
<td>Sierra Nevada Brewing Co. - American Pale Ale - Alc. 5.6% - Chico, CA</td>
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<td>Kölschella</td>
<td>Coachella Brewing Company- Kolsch Style - Alc. 4.5% - Thousand Palms, CA</td>
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<td>Monumentous</td>
<td>Coachella Brewing Company- Indian Pale Ale - Alc. 7% - Thousand Palms, CA</td>
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<td>Racer 5 IPA</td>
<td>Beer Republic Brewing Co. - IPA - Alc. 7.5% - Hailandburg, CA</td>
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<td>Anchor Steam</td>
<td>Anchor Brewing Company- Steam style - Alc. 4.9% - San Francisco, CA</td>
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<td>Guinness</td>
<td>Guinness Ltd. - Irish Dry Stout - Alc. 4% - Dublin, Ireland</td>
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<td>Blue Moon Belgian White Ale</td>
<td>Coors Brewing Co. - Belgian White Ale - Alc. 5.4% - Golden, CO</td>
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<td>Hangar 24 Orange Wheat</td>
<td>Hangar 24 Craft Brewery - Fruit Beer - Alc. 4.6% - Redlands, CA</td>
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<td>Sculpin</td>
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<td>Longfin</td>
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<td>Stone Delicious IPA</td>
<td>Stone Brewing Co. - Belgian White Ale - Alc. 7.7% - Escondido, CA</td>
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<td>Blue Star Wheat</td>
<td>North Coast Brewing Co. - American Wheat Beer - Alc. 4.5% - Fort Bragg, CA</td>
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<td>Old World Hefeweizen</td>
<td>Bootlegger's Brewers - German-style Unfiltered Wheat Ale - Fullerton, CA</td>
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<td>Wolf Among Weed IPA</td>
<td>Golden Road - Indian Pale Ale - Alc. 8% - Los Angeles, CA</td>
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<td>Amstel Light</td>
<td>Heineken - Pale Lager - Alc. 3.5% - Zoeterwoude, Netherlands</td>
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<td>Samuel Adams Boston Lager</td>
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<tr>
<td>Stella Artois</td>
<td>InBev Belgium - Pale Lager - Alc. 5.2% - Leuven, Belgium</td>
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<td>Newcastle Brown Ale</td>
<td>Brown Ale - Alc. 4.7% - Tadcaster, England</td>
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<tr>
<td>Michelob Ultra • Budweiser • Bud Light • Miller Genuine Draft • Miller Lite • Coors Light • Corona Extra • Corona Light • O'Douls • Non Alcoholic - 7.00</td>
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