

**Heart Of The House:**

Francisco | Romaldo | Erika | Laura | Edgar | Katie | Will | Elvis | Fernando | Sasha  
Andrea | Eloy | Chandra | Crystina | Marcel | Luis | Alonso | Cristy | Sergio | Julio

**Chef/General Manager:** Bryan Thuerk

**Founder:** Jesse Cool

**ELOY'S COCKTAILS**

**SEASONAL**

- Comin' in Hot** 20  
tequila | strawberry | serrano  
lemon juice | cointreau | agave
- Cherry Snaps** 20  
bourbon | cherries | ginger syrup
- Raspberry Gin Fizz** 20  
gin | raspberry syrup | lemon juice  
egg whites
- Menlo Samba** 20  
cachaca rum | strawberry | basil | lime  
balsamic syrup | seltzer
- Peach N Herbs** 20  
vodka | st. germain | peach | sage | lemon juice
- Eloy's Berry Good Sangria** 20  
cabernet | vodka | cointreau | orange juice  
blackberries | raspberries | strawberries

**FLEA STREET CLASSICS**

- Jesse's Old Raj Gin | Hangar One Vodka Martini** 25  
dry vermouth | lemon twist or olives
- Rye Old Fashioned** 20  
rye | bitters | amarena syrup
- Modern Old Fashioned** 20  
bourbon | lemon juice | pear liqueur  
bitters | simple syrup
- Barrel Aged Manhattan** 20  
empire rye | angostura bitters | sweet vermouth
- Barrel Aged Negroni** 20  
uncle val's gin | sweet vermouth | bruto americano
- Lavender Lemon Drop** 20  
blue ice organic vodka | lavender  
lemon cointreau | agave
- Espresso Martini** 25  
vodka | coffee liqueur | espresso  
simple syrup
- Irish Coffee** 20  
irish whiskey | espresso | simple syrup  
house made cream

\*Our cocktails are carefully hand-crafted and well worth the wait!

**NON-ALCOHOLIC WINE ALTERNATIVES**

- Lili | Golden Sparkler** 20 ea  
citrus | jasmine | spearmint
- Lili | Rose Sparkler**  
strawberry | green melon | hibiscus
- Kally | Orchard Sage**  
warm | smooth | tannin
- Kally | Berry Fennel**  
fruity | jammy | tart | cherry

**NON-ALCOHOLIC BEVERAGES**

- Erdinger Beer | Weissbrau Germany** 12 ea  
malty | light | crisp
- Shirley Temple**  
pomegranate syrup | ginger ale
- Meyer Lemon Soda**  
lemon juice | ginger ale | seltzer
- Navarro | Pinot Noir Grape Juice**  
seltzer | seasonal fruit garnish

**WINES BY THE GLASS**

- 2017 **Equinox | Blanc De Blanc | Sparkling** 24  
baked bread | lemon peel | apples  
acidic | dry
- 2017 **Equinox | Pinot Rosé | Sparkling | Monterey** 24  
crisp | tart | rose petal | chalky minerality
- 2020 **Sandar & Hem | Rosé of Grenache | SC Mts** 20  
strawberry | complex | dry | crisp
- 2021 **Precedent | Chenin Blanc | Mendocino** 21  
ripened melon | racy minerality | faint herbs
- 2022 **Kathryn Kennedy | Sauv Blanc | North Coast** 20  
tropical fruits | green melon | bright
- 2022 **Page Mill | Sauvignon Blanc | Livermore** 18  
lean | lemon zest | medium to bright acidity
- 2019 **Domaine Eden | Chardonnay | SC Mts** 20  
minerality | high acidity | expansive finish
- 2021 **Madson | Chardonnay | SC Mts** 20  
lemon grass | soft melon | peach
- 2021 **Alfaro Vineyard | Grüner Veltliner | SC Mts** 20  
apricot | white pepper | citrus
- 2021 **Ridge | Grenache Blanc | Cupertino** 18  
green apple | lime | crushed rock
- 2017 **Mindego Ridge Vineyards | Pinot Noir** 30  
light tannins | dried cherry | apricot  
long finish
- 2018 **Thomas Fogarty | Pinot Noir | SC Mts** 27  
black cherry | raspberry | oak
- 2018 **Cote West | Zinfandel | Contra Costa** 20  
red fruit | peppery | supple tannins  
lovely acidity
- 2019 **Lateral | Merlot-Cab Franc | Napa Valley** 26  
63% merlot | 37% cab-franc | earthy  
dark fruits | full-bodied
- 2014 **Lexington | Cabernet Sauvignon | SC Mts** 22  
savory | fleshy | mountain character

**BEERS FROM SHAKA BREWING**

14 ea

- Sunnyvale | Pale Lager (5.7%)**
- Riley Red | American Red Ale (5.8%)**
- Gemini | Summer Ale (6.5%)**
- Alani | Juicy IPA (8%)**
- Yardbird | Golden Ale (8.5%)**

**DIGESTIF**

- Espresso Martini** 25  
vodka | coffee liqueur | espresso | simple syrup
- Irish Coffee** 20  
irish whiskey | espresso | simple syrup | cream
- Bentwing | Brandy | French & California** 12
- Camus | Cognac | VSOP** 16
- Germain Robin | Alambic Brandy | California** 18
- Larressingle | XO | Armagnac** 26

**FRESH FROM OUR GARDEN HERBAL TEA**

7 ea

- Mint Tea**
- Pineapple Sage**
- Lemon Verbena**

**ORGANIC DRY TEA**

- Green Tea**
- Chamomile Tea**
- Chai Tea**
- Earl Gray**
- Darjeeling**
- Sencha**

**ORGANIC CAFE MAM COFFEE**

- Americano** 7
- Latte** 8
- Cappuccino** 8
- Single Espresso** 4
- Double Espresso** 7

A 20% service surcharge will be added to all purchases.

In support of San Mateo County employer mandated expenses, a 2.5% fee will be added as well. Thank you.

corkage fee for 750ml is \$45.00, maximum of two bottles  
corkage fee for magnum is \$90.00, maximum of one bottle