

Our Staff: "Heart Of The House"

Jean | Francisco | Romaldo | Erika | Edgar | Laura | Lusvin | Camila
Andrea | Eloy | Tiana | Larisa | Guillermina | Erick | Sebastian | Alejandro | Casey | Justin

Founder: Jesse Cool

ELOY’S SEASONAL COCKTAILS22

- Crime of Passion**
vodka | passion fruit | lime | vanilla | cava
- Bees Knees**
gin | lemon | honey
- Snap Pea-rinha**
cachaça | lime | simple syrup | black pepper
- Jalisco Flower**
tequila | st. germain | grapefruit | cava
- Mary Jane**
serrano tequila | cointreau | cilantro | lime
- Beetini**
mezcal | cointreau | lemon | ginger
- Blood Orange Paper Plane**
bourbon | amaro | aperol | sparkling white wine
- Mexican Hot Toddy**
brandy | hibiscus | apple | pear | tejocote
brown sugar | winter spices
- Mint Mojito Espresso Martini**25
vodka | coffee liqueur | espresso | heavy cream

WINES BY THE GLASS

- | | | |
|------|---|----|
| NV | Billecart Salmon Brut Réserve
delicate notes of red berries
zest of citrus | 35 |
| 2019 | Gelida Cava Brut Gran Reserva
green apple spice brioche
medium body | 20 |
| 2018 | Equinox Sparkling Pinot Rosé
wet clay rose petal lemon crisp | 24 |
| 2024 | Ridge Rosé Lytton Estate Sonoma
peach rose petal crushed rock
balanced acidity | 25 |
| 2023 | Kathryn Kennedy Sauv Blanc N. Coast
tropical fruits green melon bright | 20 |
| 2024 | Page Mill Sauv Blanc Livermore
lean lemon zest bright acidity | 19 |
| 2021 | Thomas Fogarty Chardonnay SC Mts
citrus peach white flowers
crushed rock | 18 |
| 2023 | Madson Chardonnay SC Mts.
lemon grass soft melon peach | 22 |
| 2023 | Ridge Grenache Blanc Cupertino
green apple lime crushed rock | 18 |
| 2017 | Mindego Ridge Pinot Noir SC Mts
light tannins dried cherry apricot | 30 |
| 2023 | Merry Edwards Pinot Noir RRV
sweet sassafras baking spice
black cherries round tannins | 32 |
| 2022 | Precedent Zinfandel SC Mts
dark red fruit and bramble exotic | 20 |
| 2022 | Lateral Merlot-Cab Franc Napa
63% merlot 37% cab-franc earthy
dark fruits full-bodied | 26 |
| 2017 | Lexington Cabernet Sauvignon SC Mts
dark berry cedar light cola
full bodied | 25 |

Corkage fee for 750ml is \$50.00,
maximum of two bottles
Corkage fee for magnum is \$100.00,
maximum of one bottle

Any additional bottles beyond these limits will be
subject to double the standard corkage fee – \$100 per
additional 750ml bottle and \$200 per additional
magnum.

FLEA STREET CLASSICS25

- Jesse’s Old Raj Gin Martini**
dry vermouth | lemon twist or olives
- Hangar One Vodka Martini**
dry vermouth | lemon twist or olives
- Rye Old Fashioned**
rye | bitters | amarena syrup
- Modern Old Fashioned**
bourbon | lemon juice | pear liqueur
bitters | simple syrup
- Barrel Aged Manhattan**
rye | angostura bitters | sweet vermouth
- Barrel Aged Negroni**
gin | sweet vermouth | bruto americano
- Lavender Lemon Drop**
vodka | lavender | lemon | cointreau | agave
- *All of our beverages are carefully hand-crafted
and well worth the wait!

LAUGHING MONK BEER16

- Kettle Peach | Sour**
Piña Monklada | Gose
Holy Ghost | Pilsner
Holy Hell | Helles Lager
Brother Vincent | WC IPA

NON-ALCOHOLIC WINE ALTERNATIVES20

- Kally | Golden Sparkler**
citrus | jasmine | bright
- Kally | Rose Sparkler**
strawberry | green melon | hibiscus

NON-ALCOHOLIC BEVERAGES

- | | |
|---|----|
| Virgin Mexican Hot Toddy
hibiscus apple pear tejocote
brown sugar winter spices | 15 |
| Sober Sister’s Virgin Margarita
lime juice agave sparkling water
** add cilantro or blood orange juice | 15 |
| Lavender Lemonade
lavender lemon soda water | 15 |
| Shot Through My Heart
beet lemon ginger brown sugar | 12 |
| Shirley Temple
house-made cranberry coulis ginger ale | 12 |
| Meyer Lemon Soda
lemon juice ginger ale seltzer | 12 |
| Erdinger Beer Weissbrau Germany
malty light crisp | 12 |
| Navarro Pinot Noir Grape Juice
seltzer seasonal fruit garnish | 12 |