

**Heart Of The House:**

Francisco | Romaldo | Erika | Laura | Edgar | Will | Fernando | Anthony  
Andrea | Eloy | Alonso | Victor | Ossiel | Jose | Angel | Nick | Tiana | Julio

**Chef/General Manager:** Bryan Thuerk

**Founder:** Jesse Cool

**SELOY'S SEASONAL COCKTAILS**

<b>Cucumber Cooler</b>	20
<i>vodka   cucumber   st. germain   lime   mint   ginger</i>	
<b>Cherry Paper Plane</b>	20
<i>bourbon   sweet cherries   ginger syrup lemon juice   aperol   amaro</i>	
<b>Mary Jane</b>	20
<i>tequila   cilantro   serrano   cointreau   lime</i>	
<b>Comin In Hot</b>	20
<i>tequila   serrano   strawberries   lemon juice cointreau   simple syrup</i>	
<b>Thyme for Figs</b>	20
<i>pisco   cointreau   lime   simple syrup</i>	
<b>Bees Knees</b>	20
<i>gin   lemon juice   honey syrup</i>	
<b>Raspberry Sour</b>	20
<i>bourbon   lemon   raspberry syrup   egg white</i>	
<b>Classic Summer Bloody Mary</b>	20
<i>habanero vodka   lemon   dijon   celery salt heirloom tomato</i>	

**FLEA STREET CLASSICS**

<b>Jesse's Old Raj Gin   Hangar One Vodka Martini</b>	25
<i>dry vermouth   lemon twist or olives</i>	
<b>Rye Old Fashioned</b>	20
<i>rye   bitters   amarena syrup</i>	
<b>Modern Old Fashioned</b>	20
<i>bourbon   lemon juice   pear liqueur bitters   simple syrup</i>	
<b>Barrel Aged Manhattan</b>	20
<i>empire rye   angostura bitters   sweet vermouth</i>	
<b>Barrel Aged Negroni</b>	20
<i>uncle val's gin   sweet vermouth   bruto americano</i>	
<b>Lavender Lemon Drop</b>	20
<i>blue ice organic vodka   lavender lemon cointreau   agave</i>	

**NON-ALCOHOLIC BEVERAGES**

<b>Erdinger Beer   Weissbrau Germany</b>	12
<i>malty   light   crisp</i>	
<b>Shirley Temple</b>	12
<i>strawberry syrup   ginger ale</i>	
<b>Lemon Soda</b>	12
<i>lemon juice   ginger ale   seltzer</i>	
<b>Navarro   Pinot Noir Grape Juice</b>	12
<i>seltzer   seasonal fruit garnish</i>	
<b>Virgin Cucumber Cooler</b>	15
<i>cucumber   lime   mint   ginger</i>	
<b>Virgin Menlo Samba</b>	15
<i>strawberries   basil   lime juice balsamic syrup   soda water</i>	
<b>Virgin Margarita</b>	15
<i>lime juice   simple syrup   seltzer water</i>	

**NON-ALCOHOLIC WINE ALTERNATIVES**

<b>Kally   Golden Sparkler</b>	20 ea
<i>citrus   jasmine   bright</i>	
<b>Kally   Rose Sparkler</b>	
<i>strawberry   green melon   hibiscus</i>	
<b>Kally   Orchard Sage</b>	
<i>warm   smooth   tannin</i>	
<b>Kally   Berry Fennel</b>	
<i>jammy   woody   almond</i>	
<b>Kally   Early Chardonnay</b>	
<i>green pear   warm vanilla   zesty   bright</i>	
<b>Kally   Early Cabernet</b>	
<i>dark cherry   hint of spice   rich   vibrant</i>	

**WINES BY THE GLASS**

<b>2018 Equinox   Blanc De Blanc   Sparkling</b>	24
<i>baked bread   lemon peel   apples acidic   dry</i>	
<b>2017 Equinox   Pinot Rosé   Sparkling   Monterey</b>	24
<i>crisp   tart   rose petal   chalky minerality</i>	
<b>2022 Sandar &amp; Hem   Rosé of Grenache   SC Mts</b>	20
<i>strawberry   complex   dry   crisp</i>	
<b>2022 Kathryn Kennedy   Sauv Blanc   North Coast</b>	20
<i>tropical fruits   green melon   bright</i>	
<b>2023 Page Mill   Sauvignon Blanc   Livermore</b>	18
<i>lean   lemon zest   medium to bright acidity</i>	
<b>2022 Precedent   Chenin Blanc   Santa Maria Valley</b>	21
<i>notes of dried herbs   medium body   bright acidity</i>	
<b>2021 Navarro   Chardonnay   Mendocino County</b>	15
<i>generous butter   pear   full body   creamy texture</i>	
<b>2022 Madson   Chardonnay   SC Mts</b>	20
<i>lemon grass   soft melon   peach</i>	
<b>2016 Thomas Fogarty   Gewürztraminer   Monterey</b>	15
<i>lychee   jasmine   candied ginger</i>	
<b>2023 Ridge   Grenache Blanc   Cupertino</b>	18
<i>green apple   lime   crushed rock</i>	
<b>2017 Mindego Ridge   Pinot Noir   SC Mts</b>	30
<i>light tannins   dried cherry   apricot long finish</i>	
<b>2022 Merry Edwards   Pinot Noir   Russian River</b>	32
<i>baking spice   black cherries   round tannins</i>	
<b>2018 Cote West   Zinfandel   Contra Costa</b>	20
<i>red fruit   peppery   supple tannins lovely acidity</i>	
<b>2021 Lateral   Merlot-Cab Franc   Napa Valley</b>	26
<i>63% merlot   37% cab-franc   earthy dark fruits   full-bodied</i>	
<b>2014 Lexington   Cabernet Sauvignon   SC Mts</b>	22
<i>savory   fleshy   mountain character</i>	

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

**Many Thanks to Our Friends & Partners**

*for the continuous dedication to raising sustainable, organic, and pasture raised products:*

TwoxSea | Aloha Seafood | Harley Farm | Marin Sun Farms | Pasture Chick Ranch | Root Down Farm  
Fogline Farm | Michal The Milkman | Webb Ranch | Full Belly Farms | Coke Farms | Gusti Farms | Capay Valley Farm Shop  
Masumoto Farm | Riverdog Farm | Free Spirit Farm | Dirty Girl Produce | Fifth Crow | Tomatero Farm | JSM Organic  
Previdelli Farm | As Kneaded Bakery | Panorama Baking Company | Coutre Family Honey | Plant-Rao Family  
Black Diamond Mushroom Co. | Corvus Farm | Cream Co. Meats | WaveHog Ranch | Something Else

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