

Our Team: "Heart Of The House"
Romaldo | Francisco | Erika | Edgar | Laura | Lusvin | Victor
Andrea | Eloy | Tiana | Larisa | Guillermina | Erick | Sebastian | Alejandro | Camila | Justin | Andy

Founder: Jesse Cool Managing Partner: Jean Cooper

ELOY’S SEASONAL COCKTAILS	22	FLEA STREET CLASSICS	25
Cucumber Cooler vodka st. germain lime ginger mint		Jesse’s Old Raj Gin Martini dry vermouth lemon twist or olives	
Thai Lime & Ginger vodka lemon ginger syrup soda water		Hangar One Vodka Martini dry vermouth lemon twist or olives	
Bee’s Knees gin lemon honey		Rye Old Fashioned rye bitters amarena syrup	
Watermelon Margarita tequila cointreau lime agave *try this with our serrano tequila		Modern Old Fashioned bourbon lemon juice pear liqueur	
Mary Jane serrano tequila cointreau cilantro lime *try this with our spicy mezcal		bitters simple syrup	
Pumpkin Smash bourbon lemon allspice soda water		Barrel Aged Manhattan rye angostura bitters sweet vermouth	
Mint Mojito Espresso Martini	25	Barrel Aged Negroni gin sweet vermouth bruto americano	
vodka coffee liqueur espresso heavy cream		Lavender Lemon Drop vodka lavender lemon cointreau agave	

*All of our beverages are carefully hand-crafted
and well worth the wait!

WINES BY THE GLASS

2018	Equinox Sparkling Blanc de Blanc	24
	baked bread lemon peel apples dry	
2019	Equinox Grenache Rosé Central Coast	24
	bright crisp red berry dry	
2025	Arriviste Rosé Napa	20
	strawberry nectarine watermelon	
	bright acidity mineral finish	
2024	Kathryn Kennedy Sauv Blanc N. Coast	20
	tropical fruits green melon bright	
2025	Page Mill Sauv Blanc Livermore	19
	lemon zest green apple bright acidity	
2023	Thomas Fogarty Chardonnay SC Mts	18
	citrus peach white flowers	
	crushed rock	
2024	Madson Chardonnay SC Mts	22
	stone fruit lemon zest crisp	
	energetic acidity	
2023	Ridge Grenache Blanc Cupertino	18
	green apple lime crushed rock	
2018	Mindego Ridge Pinot Noir SC Mts	30
	red cherry rose petal baking spices	
	silky tannins savory finish	
2023	Merry Edwards Pinot Noir RRV	32
	plush red fruit tea leaf	
	round tannins balanced acidity	
2023	Turley Zinfandel Old Vines Napa	22
	dark fruit dried herbs cedar	
	balanced acidity supple tannins	
2022	Lateral Merlot-Cab Franc Napa	26
	63% merlot 37% cab-franc earthy	
	dark fruits full-bodied	
2020	Thomas Fogarty Cabernet SC Mts	25
	blackberry cedar vibrant acidity	

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.

LAUGHING MONK BEER	16
Piña Monklada Gose	
Holy Ghost Pilsner	
Sunday Best WC IPA	
Have Mercy Hazy IPA	

NON-ALCOHOLIC WINE ALTERNATIVES	20
Kally Golden Sparkler	
citrus jasmine bright	
Kally Rosé Sparkler	
strawberry green melon hibiscus	

NON-ALCOHOLIC BEVERAGES	
Sober Sister’s Virgin Margarita	15
lime juice agave sparkling water	
*available with watermelon, cilantro or just lime	
Lavender Lemonade	15
lavender lemon soda water	
Cool As A Cucumber	15
lime mint ginger soda water	
Shirley Temple	12
house-made strawberry coulis ginger ale	
Lemon Soda	12
lemon juice ginger ale seltzer	
Erdinger Beer Weissbrau Germany	12
malty light crisp	
Navarro Pinot Noir Grape Juice	12
seltzer seasonal fruit garnish	

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. | WaveHog Ranch
Something Else. | Rocket Vodka