

Our Staff: "Heart Of The House"

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

Chef: Isabelle Nunes

Founder: Jesse Cool

ELOY’S SEASONAL COCKTAILS	22
Bees Knees	
gin lemon honey	
Jalisco Flower	
tequila st. germain grapefruit	
blanc de blanc	
Mary Jane	
serrano tequila cointreau cilantro lime	
Granada Picante	
serrano tequila cointreau pomegranate lime	
Persimmon Sour	
pisco egg white lemon	
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	
Holiday Cheer	26
blanc de blanc house-made cranberry coulis	

FLEA STREET CLASSICS	25
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 BEER	16
Kettle Peach Sour	
Piña Monklada Gose	
Holy Ghost Pilsner	
Holy Hell Helles Lager	
Brother Vincent WC IPA	
Brother Freddy Hazy IPA	

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

WINES BY THE GLASS	
2018 Equinox Sparkling Blanc De Blanc	24
baked bread lemon peel acidic dry	
2018 Equinox Sparkling Pinot Rosé	24
wet clay rose petal lemon crisp	
2024 Ridge Rosé Lytton Estate Sonoma	25
peach rose petal crushed rock	
balanced acidity	
2023 Kathryn Kennedy Sauv Blanc N. Coast	20
tropical fruits green melon bright	
2024 Page Mill Sauv Blanc Livermore	19
lean lemon zest bright acidity	
2021 Thomas Fogarty Chardonnay SC Mts	18
citrus peach white flowers	
crushed rock	
2023 Madson Chardonnay SC Mts.	22
lemon grass soft melon peach	
2023 Ridge Grenache Blanc Cupertino	18
green apple lime crushed rock	
2017 Mindego Ridge Pinot Noir SC Mts	30
light tannins dried cherry apricot	
2023 Merry Edwards Pinot Noir RRV	32
sweet sassafras baking spice	
black cherries round tannins	
2022 Precedent Zinfandel SC Mts	20
dark red fruit and bramble exotic	
2022 Lateral Merlot-Cab Franc Napa	26
63% merlot 37% cab-franc earthy	
dark fruits full-bodied	
2017 Lexington Cabernet Sauvignon SC Mts	25
dark berry cedar light cola	
full bodied	
corkage fee for 750ml is \$50.00, maximum of two bottles	
corkage fee for magnum is \$100.00, maximum of one bottle	

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

NON-ALCOHOLIC BEVERAGES	
Virgin Mexican Hot Toddy	15
hibiscus apple pear tejocote	
brown sugar winter spices	
Sober Sister’s Virgin Margarita	15
lime juice agave sparkling water	
** add cilantro, blood orange or pomegranate	
Lavender Lemonade	15
lavender lemon soda water	
Shirley Temple	12
house-made cranberry coulis ginger ale	
Meyer 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	
Golden Cheer	22
kally golden house-made cranberry coulis	

Many Thanks to Our Friends & Partners

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

TwoxSea | Aloha Seafood | Harley Farm | Pasture Chick Ranch | Root Down Farm
Michal The Milkman | Webb Ranch | Full Belly Farms | Coke Farms | Gusti Farms | Capay Valley Farm Shop
Masumoto Farm | Riverdog Farm | Dirty Girl Produce | Fifth Crow | Tomatero Farm | JSM Organic
Previdelli Farm | Panorama Baking Company | Black Diamond Mushroom Co.
Corvus Farm | Something Else | Corfini Gourmet