

Heart Of The House:

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

Chef/General Manager: Bryan Thuerk

Founder: Jesse Cool

ELOY'S SEASONAL COCKTAILS

- Pumpkin Smash** 20
*bourbon | pumpkin puree | lemon juice
 simple syrup | sparkling water*
- Comin' in Hot** 20
*tequila | strawberry | serrano
 lemon juice | cointreau | agave*
- Cherry Snaps** 20
bourbon | cherries | ginger syrup
- Menlo Samba** 20
*cachaca rum | strawberry | basil | lime
 balsamic syrup | seltzer*
- Peach N Herbs** 20
vodka | st. germain | peach | sage | lemon juice
- Bee's Knees** 20
Barr Hill Honey gin | honey syrup | lemon juice
- Pumpkin Spice Espresso Martini** 25
*vodka | coffee liqueur | espresso | pumpkin puree
 simple syrup | heavy cream*

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*

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

BEERS FROM SHAKA BREWING

- Sunnyvale | Pale Lager (5.7%)** 14 ea
- Riley Red | American Red Ale (5.8%)**
- Yardbird | Golden Ale (8.5%)**
- Gaia | Scotch Ale (7.2%)**

GLUTEN FREE BEERS FROM OTHERWISE BREWING

- Western Addition | Pale Ale (5.0%)** 16 ea

NON-ALCOHOLIC WINE ALTERNATIVES

- Kally | Golden Sparkler** 20 ea
citrus | jasmine | spearmint
- Kally | 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
- Lemon Soda**
lemon juice | raspberry | 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
- 2020 Domaine Eden | Chardonnay | SC Mts** 20
minerality | high acidity | expansive finish
- 2022 Madson | Chardonnay | SC Mts** 20
lemon grass | soft melon | peach
- 2022 Alfaro Vineyard | Grüner Veltliner | SC Mts** 20
apricot | white pepper | citrus
- 2022 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

DIGESTIF

- Pumpkin Spice Espresso Martini** 25
*vodka | coffee liqueur | espresso | pumpkin puree
 simple syrup | heavy cream*
- 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 | VSOP | Armagnac** 26

FRESH FROM OUR GARDEN HERBAL TEA

- Mint Tea** 7 ea

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