

Heart Of The House:

Francisco | Romaldo | Erika | Laura | Edgar | Katie | Will | Fernando | Anthony | Edgar
Andrea | Eloy | Alonso | Cristy | Sergio | Julio | Ossiell | Natalia | Nate | Jose

Chef/General Manager: Bryan Thuerk

Founder: Jesse Cool

ELOY'S SEASONAL COCKTAILS

Iced Irish Coffee	20
irish whiskey espresso simple syrup cream	
Leprechaun Cooler	20
gin cucumber st. germain lime mint ginger	
Spicy Leprechaun	20
tequila cilantro serrano cointreau lime	
Adult Fruit Punch	20
brandy apple pear guava tejocote brown sugar spices	
Blood Orange Sour	20
bourbon blood orange juice lemon juice egg whites simple syrup	
Comin In Hot	20
tequila serrano strawberries lemon juice cointreau simple syrup	
Jalisco Flower	20
tequila st. germain grapefruit juice sparkling wine	
Menlo Passion	20
vodka passion fruit lime juice vanilla syrup sparkling wine grand marnier	
West Cliff	20
nasturtium infused gin lime ginger cucumber	
Fly Me to the Moon	20
rose infused rocket vodka raspberry syrup lemon egg white	

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

14 ea

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

NON-ALCOHOLIC BEVERAGES

Erdinger Beer Weissbrau Germany	12
malty light crisp	
Shirley Temple	12
pomegranate syrup ginger ale	
Meyer Lemon Blackberry Soda	12
meyer lemon juice ginger ale seltzer	
Navarro Pinot Noir Grape Juice	12
seltzer seasonal fruit garnish	
Fruit Punch	15
apple pear guava tejocote brown sugar spices	
Hibiscus Cooler	15
hibiscus lime juice simple syrup	
Virgin Paloma	15
grapefruit juice lime juice simple syrup	
Virgin Margarita	15
lime juice simple syrup seltzer water	

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	
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	
2021	Precedent Chenin Blanc Santa Maria Valley	21
	notes of dried herbs medium body bright acidity	
2021	Navarro Chardonnay Mendocino County	15
	generous butter pear full body creamy texture	
2022	Madson Chardonnay SC Mts	20
	lemon grass soft melon peach	
2016	Thomas Fogarty Gewürztraminer Monterey	15
	lychee jasmine candied ginger	
2022	Ridge Grenache Blanc Cupertino	18
	green apple lime crushed rock	
2017	Mindego Ridge Pinot Noir SC Mts	30
	light tannins dried cherry apricot long finish	
2021	Merry Edwards Pinot Noir Russian River	32
	baking spice black cherries round tannins	
2018	Cote West Zinfandel Contra Costa	20
	red fruit peppery supple tannins lovely acidity	
2021	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	

NON-ALCOHOLIC WINE ALTERNATIVES

20 ea

Kally Golden Sparkler	
citrus jasmine bright	
Kally Rose Sparkler	
strawberry green melon hibiscus	
Kally Orchard Sage	
warm smooth tannin	
Kally Berry Fennel	
jammy woody almond	

FRESH FROM OUR GARDEN HERBAL TEA

7 ea

Mint Tea
Pineapple Sage

ORGANIC DRY TEA

Green Tea
Chamomile Tea
Chai Tea
Earl Gray
Darjeeling
Sencha

ORGANIC CAFE MAM COFFEE

Americano	7
Latte	8
Mint Mojito Latte	10
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 3% 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