

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
- Mary Jane**
serrano tequila | cointreau | cilantro | lime
- Granada Picante**
serrano tequila | cointreau | pomegranate | lime
- Persimmon Sour**
pisco | egg white | lemon
- Buffalo Soldier**
bourbon | walnut | cayenne | agave | soda water
- 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 syrup

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**
- Morning Buzz | Brunch Ale**
- Holy Ghost | Pilsner**
- Holy Hell | Helles Lager**
- Screaming Wave | West Coast IPA**
- Have Mercy | Hazy IPA**

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
- 2016 Lexington | Cabernet Sauvignon | SC Mts** 25
dark berry | cedar | light cola
full bodied

NON-ALCOHOLIC BEVERAGES

- Virgin Mexican Hot Toddy** 15
hibiscus | apple | pear | tejocote
brown sugar | winter spices
- Sober Sister Mary Jane** 15
cilantro | lime | agave | sparkling water
- Lavender Lemonade** 15
lavender | lemon | soda water
- Shirley Temple** 12
house-made cranberry syrup | 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

NON-ALCOHOLIC WINE ALTERNATIVES 20

- Kally | Golden Sparkler**
citrus | jasmine | bright
- Kally | Rose Sparkler**
strawberry | green melon | hibiscus

Transparency
"Flea Street's All Inclusive Model"
Includes:

Service Surcharge
20% for Parties up to 5 guests and 22% for Parties of 6 or more.

Healthy Living Fee Surcharge
3% provides insurance/paid time off

We Want to Assure You
100% of All Surcharges are shared by our Kitchen and Service Staff.
Should you wish to acknowledge the Service Staff for exceptional experience, there is an extra line on your final check.

Our Entire Staff is Grateful for Your Generosity.

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*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness*  
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corkage fee for 750ml is \$50.00, maximum of two bottles
corkage fee for magnum is \$100.00, maximum of one bottle