

Heart Of The House:

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

Chef/General Manager: Bryan Thuerk

Founder: Jesse Cool

ELOY'S COCKTAILS

SEASONAL

Comin' in Hot	20
<i>tequila strawberry serrano lemon juice cointreau agave</i>	
Cherry Snaps	20
<i>bourbon cherries ginger syrup</i>	
Raspberry Gin Fizz	20
<i>gin raspberry syrup lemon juice egg whites</i>	
Menlo Samba	20
<i>cachaca rum strawberry basil lime balsamic syrup seltzer</i>	
Peach N Herbs	20
<i>vodka st. germain peach sage lemon juice</i>	
Thyme for Figs	20
<i>pisco fig thyme cointreau lime simple syrup</i>	

FLEA STREET CLASSICS

Jesse's Old Raj Gin Hangar One Vodka Martini	25
<i>dry vermouth lemon twist or olives</i>	
Rye Old Fashioned	20
<i>rye bitters amarena syrup</i>	
Modern Old Fashioned	20
<i>bourbon lemon juice pear liqueur bitters simple syrup</i>	
Barrel Aged Manhattan	20
<i>empire rye angostura bitters sweet vermouth</i>	
Barrel Aged Negroni	20
<i>uncle val's gin sweet vermouth bruto americano</i>	
Lavender Lemon Drop	20
<i>blue ice organic vodka lavender lemon cointreau agave</i>	
Espresso Martini	25
<i>vodka coffee liqueur espresso simple syrup</i>	
Irish Coffee	20
<i>irish whiskey espresso simple syrup house made cream</i>	

*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%)	
Gemini Summer Ale (6.5%)	
Yardbird Golden Ale (8.5%)	
Gaia Scotch Ale (7.2%)	

GLUTEN FREE BEERS FROM OTHERWISE BREWING

	16 ea
Sonic Boom Juicy IPA (6.8%)	
Western Addition Pale Ale (5.0%)	

NON-ALCOHOLIC WINE ALTERNATIVES

	20 ea
Lili Golden Sparkler	
<i>citrus jasmine spearmint</i>	
Lili Rose Sparkler	
<i>strawberry green melon hibiscus</i>	
Kally Orchard Sage	
<i>warm smooth tannin</i>	
Kally Berry Fennel	
<i>fruity jammy tart cherry</i>	

NON-ALCOHOLIC BEVERAGES

	12 ea
Erdinger Beer Weissbrau Germany	
<i>malty light crisp</i>	
Shirley Temple	
<i>pomegranate syrup ginger ale</i>	
Lemon Soda	
<i>lemon juice raspberry ginger ale seltzer</i>	
Navarro Pinot Noir Grape Juice	
<i>seltzer seasonal fruit garnish</i>	

WINES BY THE GLASS

2017	Equinox Blanc De Blanc Sparkling	24
<i>baked bread lemon peel apples acidic dry</i>		
2017	Equinox Pinot Rosé Sparkling Monterey	24
<i>crisp tart rose petal chalky minerality</i>		
2020	Sandar & Hem Rosé of Grenache SC Mts	20
<i>strawberry complex dry crisp</i>		
2021	Precedent Chenin Blanc Mendocino	21
<i>ripened melon racy minerality faint herbs</i>		
2022	Kathryn Kennedy Sauv Blanc North Coast	20
<i>tropical fruits green melon bright</i>		
2022	Page Mill Sauvignon Blanc Livermore	18
<i>lean lemon zest medium to bright acidity</i>		
2020	Domaine Eden Chardonnay SC Mts	20
<i>minerality high acidity expansive finish</i>		
2022	Madson Chardonnay SC Mts	20
<i>lemon grass soft melon peach</i>		
2021	Alfaro Vineyard Grüner Veltliner SC Mts	20
<i>apricot white pepper citrus</i>		
2022	Ridge Grenache Blanc Cupertino	18
<i>green apple lime crushed rock</i>		
2017	Mindego Ridge Vineyards Pinot Noir	30
<i>light tannins dried cherry apricot long finish</i>		
2018	Thomas Fogarty Pinot Noir SC Mts	27
<i>black cherry raspberry oak</i>		
2018	Cote West Zinfandel Contra Costa	20
<i>red fruit peppery supple tannins lovely acidity</i>		
2019	Lateral Merlot-Cab Franc Napa Valley	26
<i>63% merlot 37% cab-franc earthy dark fruits full-bodied</i>		
2014	Lexington Cabernet Sauvignon SC Mts	22
<i>savory fleshy mountain character</i>		

DIGESTIF

Espresso Martini	25
<i>vodka coffee liqueur espresso simple syrup</i>	
Irish Coffee	20
<i>irish whiskey espresso simple syrup cream</i>	
Bentwing Brandy French & California	12
Camus Cognac VSOP	16
Germain Robin Alambic Brandy California	18
Larressingle XO Armagnac	26

FRESH FROM OUR GARDEN HERBAL TEA

	7 ea
Mint Tea	
Pineapple Sage	
Lemon Verbena	

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