

Heart Of The House:

Francisco | Romaldo | Erika | Laura | Edgar | Will | Fernando
Andrea | Eloy | Alonso | Tiana | Alex | Kent | Miguel | Mauro | David | Larisa | Rodrigo

Chef/General Manager: Bryan Thuerk

Founder: Jesse Cool

ELOY'S SEASONAL COCKTAILS

- Thai Me Up 20
thai lime infused vodka | lemon | ginger | soda water
- Persimmon Sour 20
mezcal | grapefruit | lime | egg whites | simple syrup
- Granada Picante 20
tequila | serrano | pomegranate | lime | cointreau
- Fly Me To The Moon 20
*Rocket vodka | cointreau | lemon juice
apple syrup | sage*
- Bees Knees 20
gin | lemon juice | honey syrup
- Eloy The Elder 20
bourbon | st. germain | lime juice | ginger
- Mexican Hot Toddy 20
*brandy | apple | pear | guava | tejocote
brown sugar | winter spices*
- Pumpkin Smash 20
bourbon | pumpkin | lemon | soda water
- Pumpkin Spice Espresso Martini 25
vodka | espresso | pumpkin puree | 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
rye | angostura bitters | sweet vermouth
- Barrel Aged Negroni 20
gin | sweet vermouth | bruto americano
- Lavender Lemon Drop 20
vodka | lavender | lemon | cointreau | agave
- Paper Plane 20
bourbon | lemon juice | aperol | amaro

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

BEER

16 ea

- Pliny the Elder | Double IPA
- Holy Ghost | Pilsner
- Irreverent Wit | Wheat Ale
- Playa Paloma | Goose Sour
- Third Circle | Belgian Style Tripel
- Brother Jerry | West Coast IPA

NON-ALCOHOLIC BEVERAGES

- Erdinger Beer | Weissbrau Germany 12
malty | light | crisp
- Shirley Temple 12
pomegranate syrup | ginger ale
- Lemon Soda 12
lemon juice | ginger ale | seltzer
- Navarro | Pinot Noir Grape Juice 12
seltzer | seasonal fruit garnish
- Virgin Margarita 15
lime juice | simple syrup | seltzer water
- Virgin Mexican Hot Toddy 15
apple | pear | guava | tejocote

NON-ALCOHOLIC WINE ALTERNATIVES

20 ea

- Kally | Golden Sparkler
citrus | jasmine | bright
- Kally | Verjus Sparkler
green pear | warm vanilla | zesty | bright
- Kally | Rose Sparkler
strawberry | green melon | hibiscus
- Kally | Orchard Sage
warm | smooth | tannin
- Kally | Early Cabernet
dark cherry | hint of spice | rich | vibrant

WINES BY THE GLASS

- 2018 Equinox | Blanc De Blanc | Sparkling 24
*baked bread | lemon peel | apples
acidic | dry*
- 2022 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
- 2023 Page Mill | Sauvignon Blanc | Livermore 19
lean | lemon zest | medium to bright acidity
- 2022 Precedent | Chenin Blanc | Portola Valley 21
*notes of dried herbs | medium body
bright acidity*
- 2022 Navarro | Chardonnay | Mendocino County 18
*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
- 2023 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*
- 2022 Merry Edwards | Pinot Noir | Russian River 32
baking spice | black cherries | round tannins
- 2022 Turley | Zinfandel | Old Vines 24
oak | blackberry | cherry | juicy tannins
- 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

Many Thanks to Our Friends & Partners

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

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Previdelli Farm | Panorama Baking Company | Black Diamond Mushroom Co. | Corvus Farm | Something Else | Corfini Gourmet

corkage fee for 750ml is \$45.00, maximum of two bottles
corkage fee for magnum is \$90.00, maximum of one bottle