

### Heart Of The House:

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

**Chef/General Manager:** Bryan Thuerk

**Founder:** Jesse Cool

#### ELOY'S SEASONAL COCKTAILS

22

**Jalisco Flower**  
tequila | st. germain | grapefruit | blanc de blanc  
**Granada Picante**  
tequila | serrano | pomegranate | lime | cointreau  
**Bees Knees**  
gin | lemon juice | honey syrup  
**Eloy The Elder**  
bourbon | st. germain | lime juice | ginger  
**Beetini**  
mezcal | cointreau | lemon | simple syrup  
**Fly me to the Moon**  
rocket vodka | apple syrup  
**Blood Orange Sour**  
pisco | egg whites | simple syrup  
**Mexican Hot Toddy**  
brandy | hibiscus | winter fruits | cane sugar

#### NON-ALCOHOLIC BEVERAGES

**Virgin Winter Toddy** 15  
hibiscus | winter fruits | cane sugar  
**Virgin Pomegranate Margarita** 15  
pomegranate | lime | agave  
**Virgin Margarita** 15  
lime juice | simple syrup | seltzer water  
**Lavender Lemonade** 15  
lavender syrup | lemon | soda water  
**Shirley Temple** 12  
pomegranate syrup | ginger ale  
**Meyer Lemon Soda** 12  
meyer 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 | Verjus Sparkler**  
green pear | warm vanilla | zesty | bright  
**Kally | Rose Sparkler**  
strawberry | green melon | hibiscus  
**Kally | Orchard Sage**  
warm | smooth | tannin

#### LAUGHING MONK BEERS

16

**Holy Ghost | Pilsner**  
**Irreverent Wit | Wheat Ale**  
**Playa Paloma | Gose Sour**

#### FLEA STREET CLASSICS

25

**Jesse's Old Raj Gin | 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  
**Paper Plane**  
bourbon | lemon juice | aperol | amaro

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

#### WINES BY THE GLASS

**2018 Equinox | Blanc De Blanc | Sparkling** 24  
baked bread | lemon peel | apples  
acidic | dry  
**2017 Equinox | Pinot Rosé | Sparkling** 24  
wet clay | rose petal | lemon | crisp  
**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  
dried herbs | medium body | bright acidity  
**2021 Neely | Chardonnay | SC Mts** 32  
toasted hay | bright acidity | ripe citrus  
**2023 Madson | Chardonnay | SC Mts** 20  
crushed stone | lemon blossom | nectarine  
**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  
**2018 Thomas Fogarty | Pinot Noir | RT Vineyards** 32  
black cherries | lavender | spice | rose  
**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:

TwoxSea | Aloha Seafood | Harley Farm | Pasture Chick Ranch | Root Down Farm  
Michal The Milkman | Webb Ranch | Full Belly Farms | Coke Farms | Gusti Farms | Capay Valley Farm Shop  
Masumoto Farm | Riverdog Farm | Dirty Girl Produce | Fifth Crow | Tomatero Farm | JSM Organic  
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