

Heart Of The House:

Francisco | Romaldo | Erika | Laura | Edgar | Katie | Will | Fernando | Anthony | Perry
Andrea | Eloy | Chandra | Crystina | Luis | Alonso | Cristy | Sergio | Julio | Ossiel | Natalia | Nate

Chef/General Manager: Bryan Thuerk

Founder: Jesse Cool

ELOY'S SEASONAL COCKTAILS

- Persimmon Sour** 20
mezcal | persimmon puree | grapefruit juice
lime juice | egg whites | simple syrup
- Mexican Hot Toddy** 20
brandy | apple | pear | guava | tejocote
brown sugar | winter spices
- Granada Picante** 20
tequila | pomegranate | serrano
lime juice | cointreau | agave
- Eloy the Elder** 20
bourbon | st. germain | lime juice | ginger syrup
- Beet-Tini** 20
mezcal | beet | lemon juice | cointreau | ginger
- Bee's Knees** 20
Barr Hill Honey gin | honey syrup | lemon juice
- Winter Sangria** 20
white wine | spiced rum | grape juice
pomegranate | persimmons

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

NON-ALCOHOLIC WINE ALTERNATIVES 20 ea

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

NON-ALCOHOLIC BEVERAGES 12 ea

- Erdinger Beer | Weissbrau Germany**
malty | light | crisp
- Shirley Temple**
pomegranate syrup | ginger ale
- Meyer Lemon Soda**
meyer lemon juice | ginger ale | seltzer
- Navarro | Pinot Noir Grape Juice**
seltzer | seasonal fruit garnish

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
- 2020 **Domaine Eden | Chardonnay | SC Mts** 20
minerality | high acidity | expansive finish
- 2022 **Madson | Chardonnay | SC Mts** 20
lemon grass | soft melon | peach
- 2022 **Alfaro Vineyard | Grüner Veltliner | SC Mts** 20
apricot | white pepper | citrus
- 2022 **Ridge | Grenache Blanc | Cupertino** 18
green apple | lime | crushed rock
- 2017 **Mindego Ridge Vineyards | Pinot Noir** 30
light tannins | dried cherry | apricot
long finish
- 2018 **Thomas Fogarty | Pinot Noir | SC Mts** 27
black cherry | raspberry | oak
- 2018 **Cote West | Zinfandel | Contra Costa** 20
red fruit | peppery | supple tannins
lovely acidity
- 2019 **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

DIGESTIF

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

FRESH FROM OUR GARDEN HERBAL TEA 7 ea

- Mint Tea**
- Lemon Verbena**
- Pineapple Sage**

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 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