

**Heart Of The House:**

Francisco | Romaldo | Erika | Laura | Edgar | Katie | Will | Fernando | Anthony  
Andrea | Eloy | Alonso | Cristy | Julio | Ossiel | Natalia | Jose | Angel | Miya

**Chef/General Manager:** Bryan Thuerk

**Founder:** Jesse Cool

**ELOY'S SEASONAL COCKTAILS**

<b>Cucumber Cooler</b>	20
<i>vodka   cucumber   st. germain   lime   mint   ginger</i>	
<b>Mary Jane</b>	20
<i>tequila   cilantro   serrano   cointreau   lime</i>	
<b>Kiwi Smash</b>	20
<i>gin   lemon juice   basil syrup</i>	
<b>Adult Fruit Punch</b>	20
<i>brandy   apple   pear   brown sugar   spices</i>	
<b>Blood Orange Sour</b>	20
<i>bourbon   blood orange juice   lemon juice egg whites   simple syrup</i>	
<b>Comin In Hot</b>	20
<i>tequila   serrano   strawberries   lemon juice cointreau   simple syrup</i>	
<b>Jalisco Flower</b>	20
<i>tequila   st. germain   grapefruit juice sparkling wine</i>	
<b>West Cliff</b>	20
<i>nasturtium infused gin   lime   ginger   cucumber</i>	
<b>Green Strawberry Negroni</b>	20
<i>mezcal   bruto americano   sweet vermouth</i>	

**FLEA STREET CLASSICS**

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

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

**BEERS FROM SHAKA BREWING**

	14 ea
<b>Sunnyvale   Pale Lager (5.7%)</b>	
<b>Riley Red   American Red Ale (5.8%)</b>	
<b>Yard Bird   Golden Ale (8.5%)</b>	

**NON-ALCOHOLIC BEVERAGES**

<b>Erdinger Beer   Weissbrau Germany</b>	12
<i>malty   light   crisp</i>	
<b>Shirley Temple</b>	12
<i>pomegranate syrup   ginger ale</i>	
<b>Meyer Lemon Soda</b>	12
<i>meyer lemon juice   ginger ale   seltzer</i>	
<b>Navarro   Pinot Noir Grape Juice</b>	12
<i>seltzer   seasonal fruit garnish</i>	
<b>Fruit Punch</b>	15
<i>apple   pear   brown sugar   spices</i>	
<b>Hibiscus Cooler</b>	15
<i>hibiscus   lime juice   simple syrup</i>	
<b>Virgin Paloma</b>	15
<i>grapefruit juice   lime juice   simple syrup</i>	
<b>Virgin Margarita</b>	15
<i>lime juice   simple syrup   seltzer water</i>	

**WINES BY THE GLASS**

<b>2018 Equinox   Blanc De Blanc   Sparkling</b>	24
<i>baked bread   lemon peel   apples acidic   dry</i>	
<b>2017 Equinox   Pinot Rosé   Sparkling   Monterey</b>	24
<i>crisp   tart   rose petal   chalky minerality</i>	
<b>2020 Sandar &amp; Hem   Rosé of Grenache   SC Mts</b>	20
<i>strawberry   complex   dry   crisp</i>	
<b>2022 Kathryn Kennedy   Sauv Blanc   North Coast</b>	20
<i>tropical fruits   green melon   bright</i>	
<b>2022 Page Mill   Sauvignon Blanc   Livermore</b>	18
<i>lean   lemon zest   medium to bright acidity</i>	
<b>2022 Precedent   Chenin Blanc   Santa Maria Valley</b>	21
<i>notes of dried herbs   medium body   bright acidity</i>	
<b>2021 Navarro   Chardonnay   Mendocino County</b>	15
<i>generous butter   pear   full body   creamy texture</i>	
<b>2022 Madson   Chardonnay   SC Mts</b>	20
<i>lemon grass   soft melon   peach</i>	
<b>2016 Thomas Fogarty   Gewürztraminer   Monterey</b>	15
<i>lychee   jasmine   candied ginger</i>	
<b>2022 Ridge   Grenache Blanc   Cupertino</b>	18
<i>green apple   lime   crushed rock</i>	
<b>2017 Mindego Ridge   Pinot Noir   SC Mts</b>	30
<i>light tannins   dried cherry   apricot long finish</i>	
<b>2022 Merry Edwards   Pinot Noir   Russian River</b>	32
<i>baking spice   black cherries   round tannins</i>	
<b>2018 Cote West   Zinfandel   Contra Costa</b>	20
<i>red fruit   peppery   supple tannins lovely acidity</i>	
<b>2021 Lateral   Merlot-Cab Franc   Napa Valley</b>	26
<i>63% merlot   37% cab-franc   earthy dark fruits   full-bodied</i>	
<b>2014 Lexington   Cabernet Sauvignon   SC Mts</b>	22
<i>savory   fleshy   mountain character</i>	

**NON-ALCOHOLIC WINE ALTERNATIVES** 20 ea

<b>Kally   Golden Sparkler</b>	
<i>citrus   jasmine   bright</i>	
<b>Kally   Rose Sparkler</b>	
<i>strawberry   green melon   hibiscus</i>	
<b>Kally   Orchard Sage</b>	
<i>warm   smooth   tannin</i>	
<b>Kally   Berry Fennel</b>	
<i>jammy   woody   almond</i>	

**FRESH FROM OUR GARDEN HERBAL TEA** 7 ea

<b>Mint Tea</b>
<b>Pineapple Sage</b>

**ORGANIC DRY TEA**

<b>Green Tea</b>
<b>Chamomile Tea</b>
<b>Chai Tea</b>
<b>Earl Gray</b>
<b>Darjeeling</b>
<b>Sencha</b>

**ORGANIC CAFE MAM COFFEE**

<b>Americano</b>	7
<b>Latte</b>	8
<b>Cappuccino</b>	8
<b>Single Espresso</b>	4
<b>Double Espresso</b>	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.  
For Parties 6 and larger a 22% service charge will be applied.

Should you wish to acknowledge the staff for an exceptional experience, we have included an optional tip line. Tips go into a tip pool distributed among all employees in our service team, who help to create your dining experience.

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