

**Our Team: "Heart Of The House"**

Jean | Romaldo | Francisco | Erika | Edgar | Laura | Lusvin | Victor  
Andrea | Eloy | Tiana | Larisa | Guillermina | Erick | Sebastian | Alejandro | Camila | Justin

**Founder:** Jesse Cool

**ELOY'S SEASONAL COCKTAILS** 22

**Cucumber Cooler**  
*vodka | st. germain | lime | ginger | mint*

**Sage Press**  
*gin | cointreau | lemon | ginger ale | soda water*

**Petals and Spice**  
*gin | cointreau | nasturtium | lemon*

**Bees Knees**  
*gin | lemon | honey*

**Comin' In Hot!**  
*strawberry & serrano tequila | cointreau | lemon*

**Mary Jane**  
*serrano tequila | cointreau | cilantro | lime*  
*\*try this with our spicy mezcal*

**Larisa's Rose Reverie**  
*garden rose whiskey sour | ortolan rosolio*  
*lemon | egg whites | rose geranium syrup*

**Cherry Paper Plane**  
*bourbon | amaro | aperol | lemon*

**Mint Mojito Espresso Martini** 25  
*vodka | coffee liqueur | espresso | heavy cream*

**FLEA STREET CLASSICS** 25

**Jesse's Old Raj Gin Martini**  
*dry vermouth | lemon twist or olives*

**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*

*\*All of our beverages are carefully hand-crafted and well worth the wait!*

**WINES BY THE GLASS**

2018 **Equinox | Sparkling Blanc de Blanc** 24  
*baked bread | lemon peel | apples | dry*

2018 **Equinox | Sparkling Pinot Rosé** 24  
*wet clay | rose petal | lemon | crisp*

2025 **Ridge | Rosé | Lytton Estate | Sonoma** 25  
*strawberry | white peach | rose petal*  
*crisp | mineral-driven finish*

2023 **Kathryn Kennedy | Sauv Blanc | N. Coast** 20  
*tropical fruits | green melon | bright*

2025 **Page Mill | Sauv Blanc | Livermore** 19  
*lemon zest | green apple | bright acidity*

2022 **Thomas Fogarty | Chardonnay | SC Mts** 18  
*citrus | peach | white flowers*  
*crushed rock*

2024 **Madson | Chardonnay | SC Mts** 22  
*stone fruit | lemon zest | crisp*  
*energetic acidity*

2024 **Ridge | Grenache Blanc | Cupertino** 18  
*green apple | lime | crushed rock*

2018 **Mindego Ridge | Pinot Noir | SC Mts** 30  
*red cherry | rose petal | baking spices*  
*silky tannins | savory finish*

2023 **Merry Edwards | Pinot Noir | RRV** 32  
*plush red fruit | tea leaf*  
*round tannins | balanced acidity*

2023 **Turley | Zinfandel | Old Vines | Napa** 22  
*dark fruit | dried herbs | cedar*  
*balanced acidity | supple tannins*

2022 **Lateral | Merlot-Cab Franc | Napa** 26  
*63% merlot | 37% cab-franc | earthy*  
*dark fruits | full-bodied*

2017 **Lexington | Cabernet Sauvignon | SC Mts** 25  
*dark berry | cedar | cola | full bodied*

**LAUGHING MONK BEER** 16

**Piña Monklada | Gose**  
**Holy Ghost | Pilsner**  
**Irreverent Wit | Wheat Ale**  
**Sunday Best | WC IPA**  
**Sister Bloom | Hazy IPA**  
**Have Mercy | Hazy IPA**

**NON-ALCOHOLIC WINE ALTERNATIVES** 20

**Kally | Golden Sparkler**  
*citrus | jasmine | bright*

**Kally | Rosé Sparkler**  
*strawberry | green melon | hibiscus*

**NON-ALCOHOLIC BEVERAGES**

**Sober Sister's Virgin Margarita** 15  
*lime juice | agave | sparkling water*

**Lavender Lemonade** 15  
*lavender | lemon | soda water*

**Cool As A Cucumber** 15  
*lime | mint | ginger | soda water*

**Shirley Temple** 12  
*house-made strawberry coulis | ginger ale*

**Grapefruit & Lemon Soda** 12  
*lemon juice | ginger ale | seltzer*

**Erdinger Beer | Weissbrau Germany** 12  
*malty | light | crisp*

**Navarro | Pinot Noir Grape Juice** 12  
*seltzer | seasonal fruit garnish*

Corkage fee for 750ml is \$50.00,  
maximum of two bottles  
Corkage fee for magnum is \$100.00,  
maximum of one bottle

Any additional bottles beyond these limits will be  
subject to double the standard corkage fee - \$100 per  
additional 750ml bottle and \$200 per additional  
magnum.

**Many Thanks to Our Friends & Partners**

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

TwoxSea | Aloha Seafood | Harley Farm | Marin Sun Farms | Pasture Chick Ranch | Root Down Farm  
Fogline Farm | Michal The Milkman | Webb Ranch | Full Belly Farms | Coke Farms | Gusti Farms  
Capay Valley Farm Shop | Masumoto Farm | Riverdog Farm | Free Spirit Farm | Dirty Girl Produce | Fifth Crow  
Tomatero Farm | JSM Organic | Previdelli Farm | As Kneaded Bakery | Panorama Baking Company | Coutre Family Honey  
| Plant-Rao Family | Black Diamond Mushroom Co. | Corvus Farm | Cream Co. | WaveHog Ranch  
Something Else. | Rocket Vodka