

OUR CRAFT COCKTAILS

- NUSA** | 16
Fords Gin, Pineapple, Coconut, Lime, Ginger
- INDOMEX** | 18
Banhez Mezcal, Coconut Rum, Pineapple, Lime, Agave
- SPICY PUTERI NAGA** | 18
El toro Tequila, Fire Tincture, Lychee, Dragonfruit, Lime
- LAUT** | 16
Coconut Rum Infused with Blue Pea Flowers, Mint, Lime, Soda Water
- UBUD** | 16
Four Roses Bourbon Aperol, Passionfruit, Lemon, Aquafaba
- MARKISA** | 14
Aperol Aperitivo, Passionfruit, Prosecco
- JAVA MARTINI** | 16
Gruven Vodka, Espresso Java, Coconut Milk, Amarula Cream
- MERAH JAMBU** | 18
Campari (fat washed with coconut cream) White Rum, Pink Guava Puree, Orange, Pineapple
- JACKFRUIT SLUSHIE** | 18
Coconut Cream, Jackfruit, Simple Syrup, Spirit of Choice
- PLEASE ASK ABOUT OUR ZERO PROOF CRAFT COCKTAILS**

BEERS

- Alameda Brewery West Coast IPA 8
- Alameda Brewery Hefeweizen 8
- Alameda Brewery Island Hazy 8
- Alameda Brewery Big Paddle Pilsner 8
- Otherwise Calrose Crisp Lager 8
- Singha Lager 7

KEEP IT CLASSIC

- MANHATTAN** | 16
Four Roses Bourbon, Dolin Vermouth, Angostura Bitters
- OLD FASHION** | 16
Four Roses Bourbon, Angostura Bitters
- NEGRONI** | 15
Fords Gin, Dolin Vermouth, Campari
- MARTINI** | 15
Your Choice of Vodka or Gin, Dolin Vermouth
- GIN & TONIC** | 14
Fords Gin, Fentimans Tonic Water
- COSMOPOLITAN** | 15
Pacific Edge Vodka, Cointreau, Cranberry, Lemon
- MARGARITA** | 15
El toro Tequila, Cointreau, Lime

BRUNCH COCKTAILS

- SANGRIA** | 12
Red or White Blend, Lemon, Cinnamon, Soda Water
- MIMOSAS GLASS** | 12 **BOTTLE** | 35
Please Ask Our Server For Our Seasonal Flavors
- SAMBAL MICHELADA** | 14
Sambal Bloody Mary mix, Benadiktiner Wiessbier
- SAMBAL BLOODY MARY** | 18
Tomato , Fermented Sambal, Tamarind, Worcestershire, Vodka

- NON ALCOHOLIC DRINKS**
- Sprite / Coke / Diet Coke 6
- Ginger Beer / Root Beer 6
- Blue Pea Flower Seltzer 8
- Sparkling water 7
- Lemonade 4.50
- Jackfruit Slushie 5.50
- Hot tea 5

WINE LIST

- BRUT SPARKLING**
- Flama Roja Rosat, France 13 | 50
- Bouvet Signature, France 14 | 55
- Moët Rose Imperial (Mini), France NA | 18
- Michele Chiarlo Moscato D'asti, Italy NA | 25
- Monteci Belle Bolle Rose Spumante (2021) NA | 40
- Ruffino Prosecco, Italy 15 | 40
- ROSE**
- Rockbound Cellars Grenache, PR (2023) 14 | 55
- Fossil Point Grenache, Edna Valley (2023) 12 | 40
- Rose Gold, Cotes De Provence (2022) 16 | 60
- CHARDONNAY**
- Trim, California (2023) 13 | 50
- Neyers, Carneros (2019) 14 | 55
- Graymore, Edna Valley (2021) 15 | 60
- Alma De Cattleya, Sonoma (2021) 13 | 50
- SAUVIGNON BLANC**
- Craggy Range, New Zealand (2023) 16 | 60
- St. Supery, Napa (2022) 14 | 50
- WHITE BLEND**
- Pine Ridge, Napa (2022) 13 | 50
- Franz Haas, Italy (2019) 16 | 50
- FRENCH WHITE**
- Comte Henry d' Assay Pouilly Fumé (2022) NA | 65

WINE LIST

- G | B PINOT NOIR**
- Luli, Santa Lucia Highlands (2021) 17 | 60
- Outer Bound, Russian River (2019) 14 | 55
- MacRostie, Sonoma Coast 15 | 55
- RED BLEND**
- Paris Valley, Founders Red, Central Coast (2020) 13 | 50
- Pessimist, Paso Robles (2022) 15 | 45
- Rockbound, Alpa, Paso Robles (2021) 16 | 80
- Opus One Overture (NV) NA | 300
- SYRAH**
- Un Amour de Syrah, France (2022) 16 | 60
- MALBEC**
- Kaiken Estate, Argentina (2020) 15 | 55
- CABERNET SAUVIGNON**
- Paris Valley, Central Coast (2020) 13 | 50
- Stags' Leap, Napa Valley 16 | 60
- Rockbound Cellars, Paso Robles (2021) 16 | 60
- V. Sattui Winery NA | 280
- Robert Mondavi NA | 320
- ITALIAN RED**
- Cascina delle Rose Dolcetto D'Alba (2021) 17 | 65
- Josetta Saffiro Barbera D'Alba (2020) 17 | 65

