

COCKTAILS & WINE

summer cocktails

sunshine and summertime summer watermelon ciroc vodka, watermelon juice, lime juice and watermelon simple syrup	\$13.00
island getaway bacardi lime rum, mint, lime juice, simple syrup, cream of coconut, club soda	\$13.00
hawaiian mai-tai malibu rum, dark rum, pineapple juice, orange juice, lime juice, orgeat syrup	\$13.00
strawberry hugo spritz st. germain, prosecco, muddled strawberry and mint, strawberry simple syrup, club soda	\$14.00
exotic escape 1800 silver tequila, triple sec, dragonfruit syrup, lime juice	\$13.00

rosé & others

rosé apothic	\$10.00 (gl) \$33.00 (btl)
prosecco split la marca, doc italy	\$11.00 (btl)

white wines

crisp & bright	
pinot grigio canyon road, california	\$7.00 (gl) \$22.00 (btl)
pinot grigio ecco domani, italy	\$9.00 (gl) \$28.00 (btl)
sauvignon blanc starborough, marlborough new zealand	\$10.00 (gl) \$33.00 (btl)
smooth & balanced	
chardonnay canyon road, california	\$7.00 (gl) \$22.00 (btl)
chardonnay william hill, california	\$10.00 (gl) \$33.00 (btl)
white zinfandel canyon road, california	\$7.00 (gl) \$22.00 (btl)
aromatic & slightly sweet	
riesling relax, germany	\$10.00 (gl) \$31.00 (btl)
moscato mirassou, california	\$9.00 (gl) \$28.00 (btl)
elegant & full	
bordeaux blanc château ducasse	\$15.00 (gl) \$47.00 (btl)

sake

akashi tai junmai ginjo sparkling sake <i>served chilled from bottle</i>	300 ml \$27.00
moonstone asian pear sake <i>served chilled from bottle</i>	300 ml \$15.00
house sake <i>served warm in a tokkori</i>	180 ml \$8.00

house cocktails

fig bliss figenza fig vodka, st. germain, lemon & cranberry juice	\$13.00
paper crane makers mark bourbon, aperol, amaro nonino, fresh lemon juice, passion fruit syrup	\$13.00
element 72 empress indigo gin, lavender simple, lemon juice, prosecco	\$13.00
crimson sunset 1800 reposado, triple sec, fresh lime juice, blood orange juice, agave syrup	\$13.00
lychee martini grey goose vodka, lychee syrup	\$13.00
kiwi me softly hendrick's gin, st. germain elderflower liqueur, muddled kiwi, lime juice, simple syrup, club soda	\$14.00
ginger pear martini grey goose pear, ginger liquor and a splash of sour mix	\$14.00

red wines

light & smooth	
pinot noir mirassou, california	\$9.00 (gl) \$28.00 (btl)
pinot noir dough, oregon	\$11.00 (gl) \$35.00 (btl)
medium-bodied & balanced	
merlot canyon road, california	\$7.00 (gl) \$22.00 (btl)
montepulciano d'abruzzo masciarelli, abruzzo, italy	\$8.00 (gl) \$26.00 (btl)
côtes du Rhône kermit lynch, southern Rhône, france	\$10.00 (gl) \$33.00 (btl)
rich & full bodied	
malbec alamos, mendoza argentina	\$9.00 (gl) \$28.00 (btl)
cabernet sauvignon canyon road, california	\$7.00 (gl) \$22.00 (btl)
cabernet sauvignon josh cellars, california	\$11.00 (gl) \$35.00 (btl)
cabernet sauvignon louis martini, sonoma, california	\$12.00 (gl) \$38.00 (btl)
super tuscan brancaia tre, tuscany italy	\$11.00 (gl) \$35.00 (btl)

non-alcoholic beverages

no-jito mint, lime juice, simple syrup, club soda +\$1 added syrup: coconut, passionfruit, dragonfruit, watermelon, blueberry, strawberry	\$9.00
blood orange coolada blood orange juice, coconut cream, and a splash of pineapple juice	\$9.00
summer essence muddled lemon and strawberry, basil, honey simple syrup, and club soda	\$9.00
athletic brewing co. run wild ipa	\$7.00
micelob ultra zero	\$5.50
heineken zero	\$5.50

happy hour daily 3 - 6pm

\$3.50 beer

domestic draft or bottled beer
bud, bud light, coors light, miller light, micelob
ultra & yuengling

\$5.00 drink specials

all well drinks

canned drinks
high noon, stateside, sun cruiser, surf side

house wine canyon road
pinot grigio, merlot, chardonnay, zinfandel, cabernet

\$6.00 cocktail drinks

golfer's tea
citron vodka, unsweetened tea, lemonade

orange crush
orange vodka, triple sec, orange
juice, lemon lime soda

berry blast
red berry vodka, lemonade

dirty shirley
vodka, lemon lime soda, grenadine

mango tonic
mango vodka, tonic

coconut dream
coconut new amsterdam vodka,
lime juice, pineapple juice, cream
of coconut

\$8.00 sangria

red or white sangria
12 oz canned sangria served with ice and garnished with fruit

