

BARKEEPS CREATIONS

-\$18 each-

Anacapa Ginger

Van Gogh pineapple vodka, mint & ginger syrup, fresh lemon & lime juice, soda

Holy Paloma

habanero infused tequila, St. Germain, grapefruit juice, lime juice

Sparkling Berry Bramble

Ketel One vodka, prosecco, black raspberry basil syrup

Pink Pineapple

Bombay Sapphire, fresh pineapple, pink peppercorns, sugar, rhubarb bitters, soda

Signature Red Wine Sangria

red wine, brandy, raspberry simple syrup, fresh fruit

ITALIAN SODAS

-\$10 each- (Non - Alcoholic)

Italian Cream Soda

vanilla, cream, soda

Strawberry Basil Soda

strawberry basil syrup, soda

Hibiscus Soda

hibiscus orange peel syrup, soda

Blackberry Soda

blackberry shrub, soda

FOOD

V - Vegan, VG - Vegetarian, GF - Gluten-Free, DF - Dairy Free

Gruyere Popover, Craft Butters – 10 (VG)

*Strauss Farms house-made salted butter,
garlic & herb, comice pear*

Spanish “Caldo Gallego” Soup – 12 (GF,DF)

*Jamón Ibérico, marinated white beans,
new potatoes, watercress*

Wings – 16

*sweet honey chipotle, house-made ranch dressing,
Pont Reyes Bleu cheese, scallion ribbon salad*

Crispy Beef Flautas – 17 (GF)

*tomatillo avocado salsa, Mexican crema, Cotija cheese,
cucumber and radish pico de gallo*

Falafel Sliders – 14 (V, DF)

*Persian cucumber, pickled onion, petite arugula,
vegan smoked paprika aioli, creamy garlic hummus, toasted pita bread*

Braised Oxtail Croquette – 16

Taleggio cheese, plum mustarda, petite basil

Grilled Naan Bread & Crudit  – 17 (V)

*seasonal vegetables, roasted garlic hummus,
Za’atar oil, crushed Pepitas*

CA Cowboy Nacho Skillet – 15 (VG)

*crispy tortilla chips, tres chile con queso,
charred corn & black bean pico de gallo*

Di Stefano Buratta – 16 (VG)

*pistachio pesto, heirloom tomato confit,
pomegranate, charred country sourdough*

Maryland Blue Crab Toast – 18

*crab salad, watermelon radish, cured egg yolk, espelette,
pea shoot celery leaf salad, artisan charcoal loaf*

Santa Barbara Market Cobb – 16 (GF)

*sweet baby gem, pecan-smoked bacon, crab, roasted beets,
queso fresco, scallion, tomato, roasted Poblano, green goddess dressing*

Artisan Chicken Sandwich – 19

*grilled chicken breast, Havarti cheese, arugula pesto,
lettuce, tomato, aioli, seeded country loaf
served with a side of lemon rosemary fries*

Central Coast Burger – 20

*8oz all natural beef, sharp Cheddar, catalina sauce,
heirloom tomato, butter lettuce, house brioche bun
served with a side of fries
add bacon - 5
add avocado - 5*

Braised Spareribs – 21 (GF, DF)

*Moroccan spice, cabbage slaw, crispy potato,
grilled lime, Chermoula BBQ glaze*

Seared Atlantic Salmon – 25

*bulgar wheat & lentil salad, petite arugula, red currant,
Marcona almond, Meyer lemon yogurt, date vinaigrette*

Central Coast Artisan Cheese & Charcuterie Board - 23

*Central Coast Creameries, Fra' Mani Meats, seasonal chutney,
local dried fruits, candied nuts, grilled baguette*

DESSERTS

V - Vegan, VG - Vegetarian, GF - Gluten-Free, DF - Dairy Free

Chocolate Decadence – 14 (VG)

*milk chocolate feuilletine crust, salted caramel glaze,
milk chocolate cream*

Deconstructed Banana Cream Pie – 14 (VG)

*Marshall Farm's honey tuile, Myers banana foster,
dehydrated merengue*

Butterscotch Carrot Cake – 14 (VG)

*butterscotch caramel, caramel pecan brittle,
McConnell's whiskey pecan ice cream*

Espresso Affogato - 12 (VG)

salted caramel ice cream, toasted biscotti croûtons
add Baileys - 12.5 add Frangelico - 10.5
add Kahlúa - 12.5 add Patron XO Café - 14

PORT & SHERRY

<i>Dow's 2011</i>	24
<i>Fonseca 20 yr. Tawny</i>	18
<i>Graham's 20 yr. Tawny</i>	17
<i>Graham's 30 yr. Tawny</i>	26
<i>Graham's Six Grapes</i>	14
<i>Penfolds Grandfather Port</i>	35
<i>Sandeman Founders Reserve</i>	15
<i>Harveys Bristol Cream</i>	14

CHAMPAGNE & SPARKLING

	<u>Glass Bottle</u>	
Prosecco, Valdo, Valdobbiadene, <i>Italy, Brut NV</i>	12	46
Rosé, Laetitia, Arroyo Grande Valley, <i>Central Coast, Brut NV</i>	18	70
Champagne, Pierre Gimonnet, Blanc de Blancs, <i>Cuis, 1er Cru, Extra Brut NV</i>	28	110
Veuve Clicquot, Reims, <i>Champagne, Brut NV</i>		125
Dom Perignon, Epernay, <i>Champagne, Brut 2009</i>		490

WHITE & ROSÉ

	<u>Glass Bottle</u>	
Chardonnay, Land of Saints, <i>Sta. Rita Hills, Santa Barbara</i>	15	58
Chardonnay, William Fèvre, “Champs Royaux”, <i>Chablis, Burgundy</i>	18	70
Chardonnay, Joseph Phelps, “Freestone Vineyards”, <i>Sonoma Coast</i>	25	98
Sauvignon Blanc, Dashwood, <i>Marlborough, New Zealand</i>	12	46
Sauvignon Blanc, Patient Cottat, “Anciennes Vignes”, <i>Sancerre, Loire Valley</i>	19	74
Pinot Grigio, Terlato, <i>Friuli Collio Orientali, Italy</i>	15	58
Riesling, Margerum, <i>Santa Barbara</i>	15	58
Rosé, Miraval, <i>Côtes de Provence, Provence, France</i>	15	58

RED

	<u>Glass Bottle</u>	
Pinot Noir, Melville, “Estate”, <i>Sta. Rita Hills, Santa Barbara</i>	18	70
Pinot Noir, Emeritus, “Hallberg Ranch”, <i>Russian River Valley, Sonoma</i>	25	98
Syrah, Tensley, <i>Santa Barbara</i>	17	66
Malbec, Viña Cobos by Paul Hobbs, “Felino”, <i>Mendoza, Argentina</i>	15	58
Merlot, Duckhorn Vineyards, <i>Napa Valley</i>	22	86
Bordeaux Blend, Domaine du Cheval Blanc, <i>Bordeaux, France</i>	12	46
Bordeaux Blend, Justin, “Isosceles”, <i>Paso Robles</i>	29	114
Red Blend, The Prisoner, <i>Napa Valley</i>	25	98
Cabernet Sauvignon, Verdad by Louisa Sawyer-Lindquist, <i>Paso Robles</i>	18	70
Cabernet Sauvignon, Jordan, <i>Alexander Valley, Sonoma</i>	25	98
Zinfandel, Klinker Brick, “Old Vines”, <i>Lodi, California</i>	15	58

BEER

LOCAL CRAFT SELECTION

Figueroa Mt. Hoppy Poppy - Buellton, CA	8
Firestone 805 - Buellton, CA	7
Stone IPA - San Diego, CA	8
Stone "Ripper" Pale Ale - San Diego, CA	8
Green Flash IPA - San Diego, CA	9
Sierra Nevada Pale Ale - Chico, CA	8

INTERNATIONAL & DOMESTIC

Corona Extra - Mexico	8
Amstel Light - Netherlands	8
Heineken - Netherlands	8
Stella Artois - Belgium	7
Boddington's Pub Ale - England	8
Guinness Extra Stout - Ireland	8
Coors Light - Colorado	6
Bud Light - Missouri	6

APERITIF

<i>Dubonnet Rouge</i>	10
<i>Fernet Branca</i>	14
<i>Lillet Bordeaux Red</i>	9
<i>Lillet Blanc</i>	9
<i>Pernod</i>	10.5
<i>Pimm's No.1</i>	10.5

VODKA

<i>Absolute</i>	14
<i>Absolute Citron</i>	14
<i>Absolute Mandarin</i>	14
<i>Absolute Vanilla</i>	14
<i>Belvedere</i>	15
<i>Chopin</i>	15
<i>Grey Goose</i>	15
<i>Ketel One</i>	15
<i>Stolichnaya</i>	14
<i>Tito's</i>	15
<i>Vincent Van Gogh Pineapple</i>	14

GIN

<i>Botanist</i>	15
<i>Bombay Sapphire</i>	15
<i>Cutler's</i>	14
<i>Hendrick's</i>	15
<i>Nolet's Silver</i>	16
<i>Tanqueray</i>	15

MEZCAL

<i>El Silencio 80p</i>	15
<i>El Silencio Espadin 86p</i>	17

TEQUILA

<i>Clase Azul Plata</i>	21
<i>Clase Azul Reposado</i>	27
<i>Don Julio Añejo 1942</i>	48
<i>Don Julio Añejo</i>	24
<i>Don Julio Blanco</i>	19
<i>Don Julio Real</i>	70
<i>Don Julio Reposado</i>	21
<i>Gran Patron Piedra Xtra</i>	62
<i>Partida Elegante Xtra</i>	90
<i>Patron Añejo Barrel</i>	18
<i>Patron Gran Platinum</i>	50
<i>Patron Reposado</i>	16
<i>Patron Rocca Añejo</i>	22
<i>Patron Silver</i>	14
<i>Sauza Blue Reposado</i>	12

RUM

<i>Appleton Special Jamaican Rum Gold</i>	14
<i>Bacardi 8 yr .</i>	18
<i>Bacardi Gold</i>	15
<i>Bacardi Light Superior</i>	12
<i>Captain Morgan Spiced</i>	13
<i>Malibu</i>	10.5
<i>Mount Gay Eclipse</i>	15
<i>Myers Dark</i>	12
<i>Pyrat XO</i>	18
<i>Ron Zacapa Centenario</i>	23

BOURBON

<i>Angel's Envy</i>	14
<i>Baker's</i>	17
<i>Basil Hayden's</i>	17
<i>Booker's</i>	17
<i>Buffalo Trace</i>	16
<i>Knob Creek</i>	15
<i>Maker's Mark</i>	15
<i>Woodford Reserve</i>	17

RYE WHISKEY

<i>Basil Hayden's Rye</i>	19
<i>Bulleit Rye</i>	15
<i>Knob Creek Rye</i>	17
<i>Whistle Pig Rye</i>	15
<i>Woodford Reserve Rye</i>	17

IRISH WHISKEY

<i>Green Spot</i>	18
<i>Jameson</i>	14
<i>Redbreast 12 yr.</i>	21
<i>Tullamore Dew</i>	14

WHISKEY

<i>Canadian Club</i>	12
<i>Crown Royal</i>	14
<i>Jack Daniels</i>	12

CORDIALS

<i>Amaretto Disaronno</i>	12
<i>Aperol</i>	12
<i>B&B</i>	12
<i>Baileys</i>	12.5
<i>Benedictine</i>	10
<i>Campari</i>	12
<i>Chambord</i>	12
<i>Cointreau</i>	12
<i>Drambuie</i>	12.5
<i>Frangelico</i>	10.5
<i>Grand Marnier</i>	12.5
<i>Jägermeister</i>	12
<i>Kahlúa</i>	12.5
<i>Limoncello Pallini</i>	12
<i>Luxardo Maraschino</i>	12
<i>Patron XO Café</i>	14
<i>Sambuca Romana</i>	12
<i>St. Germain Elderflower Liqueur</i>	10

ABSINTHE

<i>Lucid</i>	14
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COGNAC

<i>Courvoisier VSOP</i>	18
<i>Courvoisier XO</i>	29
<i>Remy Martin XO</i>	38
<i>Hennessy VSOP</i>	18
<i>Hennessy XO</i>	42
<i>Martell Cordon Bleu</i>	32
<i>Remy 1738</i>	21
<i>Remy Martin VSOP</i>	18
<i>Remy Martin Louis XIII</i>	90/250/350

BRANDY

<i>Raynal VSOP</i>	12.5
<i>Paul Masson</i>	12.5

SCOTCH

<i>Aberlour</i>	24
<i>Balvenie Doublewood 12 yr.</i>	17
<i>Bowmore 12 yr.</i>	16
<i>Bowmore 18 yr.</i>	22
<i>Chivas Regal</i>	13
<i>Cragganmore 12 yr .</i>	17
<i>Dalwhinnie 15 yr.</i>	18
<i>Dewar's White Label</i>	14
<i>Glenfiddich 12 yr.</i>	16
<i>Glenlivet 12 yr.</i>	15
<i>Glenlivet 18 yr.</i>	28
<i>Glenmorangie 10yr.</i>	18
<i>Johnny Walker Black</i>	15
<i>Johnny Walker Blue</i>	47
<i>Lagavulin 16 yr.</i>	22
<i>Laphroaig 10yr.</i>	25
<i>MaCallan 12 yr.</i>	24
<i>MaCallan 18 yr. Fine Oak</i>	58
<i>MaCallan 25 yr.</i>	90
<i>MaCallan Rare Cask</i>	30
<i>Oban 14 yr.</i>	22
<i>Talisker 10 yr.</i>	20

CIGARS

Arturo Fuente Double Chateau – \$55

Dominican Republic. Medium bodied, smooth, & aromatic. Aged in Spanish cedar vaults.

Arturo Fuente Short Story – \$50

Dominican Republic. Medium bodied, rich, silky, & smooth. Very aromatic with chocolate & nutty notes.

AVO XO Intermezzio Tubos – \$50

Dominican Republic. Medium bodied, spicy, & intricate. Notes of sweet cedar, coffee, nutmeg & roasted nuts

AVO #2 Tubos – \$55

Dominican Republic. Mellow, mild smoke. Well balanced with sweet aromas

Bespoke Basilica – \$80

Dominican Republic. Medium to full bodied, bold yet not overpowering. Black pepper, cedar, vanilla & hazelnut notes

Bespoke Cottontail – \$65

Dominican Republic. Medium bodied, exuberant, & brash. Floral, mild spice, with a touch of sweetness

Davidoff 2000 Tubos – \$60

Dominican Republic. Perfectly balanced, mellow, mild in flavor. Soft & delicate

Davidoff Anniversario #3 Tubos – \$85

Dominican Republic. Medium to full bodied. Full creamy flavors & aromas

Davidoff Petite Corona – \$55

Dominican Republic. Mellow, mild smoke & flavor. White pepper, wood, & sweet tobacco notes

Davidoff Nicaragua 60x6 – \$85

Dominican Republic. Full bodied, dynamic, & slow burning. Wood & Earth with hints of sweetness

Oliva Figurado V Series – \$70

Nicaragua. Full bodied, complex, & seductive. Savory & robust with notes of wood and pepper

Padron Principe – \$50

Nicaragua. Full bodied, complex, & robust. Cocoa, coffee bean, & sweet spice notes

Zino Platinum Chubby Tubos – \$185

Dominican Republic. Medium to full bodied & well balanced. Strong yet balanced with a creamy finish. Made with top 1% of tobacco produced