

Signature Cocktails

(NA) Spiced Tropical Mule

Spiced Passionfruit Cordial, Lime juice, Fever Tree Ginger Beer 9



Into the Basil under the Sea	1792 Small batch, Lemon, Pineapple, Basil Simple	15
P.O.G. Martini	Gray Whale Vodka, Passion Fruit Nectar, Guava Puree Orange Juice, & simple	14
Tropical Melon Gimlet	FORDS Gin, Honeydew Cordial, Pineapple, & Lime juice	14
Gingered Guava-rita	Cimarron Reposado Tequila, Guava Puree, Lime, Ginger Cordial	15
Mango Smoke Show	Convite Mezcal, Triple Sec, Lime, & Mango Puree	15

Sangria

Ginger Blackberry	10
Red Wine, Brandy, Crème de Mure, Triple Sec, Demerara Syrup, Cranberry, Ginger Cordial	

Grapefruit-Honey	10
White Wine, Grapefruit, Orange, Lemon, Honey-Grapefruit Cordial, Rye Whiskey	

Fever Tree Spritzers

non- alcoholic version 9

Yuzu Mojito	12
Vodka, Lime juice, Agave, Mint, Sparkling Yuzu & Lime	
Raspberry Elderflower	12
Vodka, raspberry, Lemon, Simple, Sparkling Elderflower Tonic	
Gingered Passionfruit & Pineapple	12
Vodka, Pineapple, Passionfruit, Sparkling Pineapple Ginger	
Peach Julip #2	12
Vodka, Peach Nectar, Mint, Lemon , Sparkling Sicilian Lemonade	

Draft Beer

Succulent House Lager 5.0%	6
Reformation Brewery IPA 6.5%	7

Beer Cans & Bottles

(NA) Peroni Nastro Azzurro 0.0%	6.5
Michelob Ultra Light Lager 4.2%	6
Pilsner Urquell Pale Lager 4.4%	6
Sweetwater 420 Extra Pale Ale 5.7%	7
Corona Pale Lager 4.6%	7
Guinness Stout 4.2%	7.5
ATL Hard Cider Co. Crisp Apple 5.9%	7

Vodka

Mutiny Island	10
Ketel One	12
Tito's	12
Gold Drop	12
Gray Whale	14
Grey Goose	14
Ketel One Citron	12

Gin

FORDS Gin London Dry	10
Tanqueray 10	14
Gray Whale	15
Hendrick's Gin	16
Monkey 47	20

Cordial

Aperol	12
Campari	14
Lazzaroni Amaretto	10
Cointreau	14
Nonino Amaro	17

After Dinner

Molinari Sambuca	10
Emmet's Irish Cream	10
Reformation Coffee Liquor	11
Frangelico	13
Grand Marnier	18

Tequila

Lunazul	
Blanco	10
Reposado	11
Añejo	12
Siempre	
Plata	14
Reposado	18
Añejo	30

Patron

Silver	15
Silver 100 proof	20
Reposado	22
Añejo	24
Extra Añejo	28

El Cielo Silver	39
El Alto Reposado	49

Cimarron

Blanco	12
Reposado	14

Mezcal

Del Maguey Vida	14
Convite Esencial	14

Rum

Bacardi	11
Scarlet Ibis	10
Smith & Cross	12

Dark Rum

False River	10
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Coconut Rum

Rum Haven	10
Coconut Cartel	10

Spiced Rum

False River Spiced	10
False River Barrel	10

Special Reserve Rum

R.L. Seale's 12 Yr Barbados	20
FourSquare XXII	45

Bourbon



PWU Buffalo Trace Single Barrel	16
1792 Small Batch	11
Angel's Envy	19
Buffalo Trace	12
Eagle Rare	15
Makers Mark	14
Woodford Reserve	14

Whisk(e)y

Jameson Irish	11
Jack Daniels	11
Crown Royal	12

Rye

High West Double	11
Bulleit Rye	14

Scotch

Dewars	9
Macallan 12yr	29
Glenlivet 12yr	16
Glenlivet 15yr	20
Glenlivet 18yr	32

Sparkling

Prosecco Santa Marina, NV, ITA	10/40
Cava Brut Chic Barcelona, NV, ES	10/40
<i>35% Macabeo, 35% Xarel.lo, 30% Parellada</i>	
Champagne Brut Collet, NV, FR	85
<i>50% Meunier 30% Chardonnay 20% Pinot Noir</i>	

Rosé & Sparkling Rosé

Prosecco Rosé Torresella, DOC , ITA	12/48
Fleurs de Prairie Rosé, Côtes de Provence, FR	12/48
Loire, FRA	

Non-Alcoholic

Sauvignon Blanc Plus & Minus, Non-Alcoholic	12/48
<i>Tropical fruit, passionfruit, citrus zest, green apple, with a clean, zesty palate and soft acidity</i>	

White Wine

Pinot Grigio, Barone Fini, Trentino, ITA	10/40
Pinot Gris, Hugel & Fils Classic, Alsace, FRA	67
<i>Ripe pear, honeysuckle, & toasted almond with a hint of spice</i>	
Sauvignon Blanc, O&T Touraine, Loire, FRA	10/40
<i>Citrus, floral, & flint, with a medium bodied & quenching acidity</i>	
Sauvignon Blanc, Champion, Marlborough	12/48
<i>Fruit forward with flavors of passionfruit, gooseberry & pink grapefruit. Lively & juicy with a lingering finish</i>	
Les Glories Sancerre, Loire Valley, FRA	90
<i>A fruity citrus nose, Anjou pear, Fuji apple, & exotic fruits, with a classic flinty finish.</i>	
Vermentino, Litorale Val delle Rose, Maremma Toscana, ITA	14/56
<i>Intense fruity aroma of summer ripe fruit, with great structure and freshness</i>	
Albarino Abadia de San Campio	14/56
Terras Gauda, Rias Baixas, ESP	
<i>Aromas of ripe grapefruit, lemons and citrus, accompanied by soft notes of tropical fruit, ripe peach and delicate aromas of confectioner custard</i>	
Chardonnay, Damien Martin	17.5/64
Macon Verze Controlee, FRA	
<i>Fresh hay, honeysuckle, & vanilla. Lively acidity with flavors of quince & grapefruit</i>	
Chardonnay, Panthera	20/80
Russian River Valley, CA	
<i>Notes of lemon curd, crème brûlée, and buttered French toast.</i>	
Chardonnay, Rombauer	125
Carneros, CA	
<i>A creamy, lush mouthfeel with flavors of tropical fruit (pineapple, mango), baked apple, and pear.</i>	

Tipsy Tuesday

Into the Basil under the Sea 9

Wine Down Wednesday

1/2 Priced Select Bottles

Join us each Wednesday for a fine selection of bottles of wine for half the price. Limited Supplies

Martinis & Music

Specialty Martinis 5

Saturday & Sunday Lunch

Bloody Mary 8

Mimosas 5 / 10

Red Wine

Pinot Noir The Calling Monterey County, CA	16/64
Pinot Noir Craggy Range, Martinborough	84
<i>Lavender, wild berries, porcini mushroom & red cherry with silk laden tannins</i>	
Pinot Noir Four Graces, Willamette Valley, OR	72
<i>Pleasant aromas of black cherry, red raspberry & hints of baking spice and rich dark chocolate leading to a bright red fruit finish</i>	
Cabernet Sauvignon Lone Birch	12/48
Yakima-Columbia Valley, WA	
Cabernet Sauvignon Raeburn Winery	16/64
Sonoma County, CA	
Cabernet Sauvignon Faust, Napa Valley, CA	115
<i>Ripe and concentrated aromas, flavors of plum, blueberry & dark cherry are accentuated by a touch of fresh herbs, light cedar, fresh tobacco leaves and a fine spiciness</i>	
Grenache Andre Brunel	14/56
Cotes Du Rhône, FRA	
<i>Floral with a silky palate, cherry, raspberry & rose, very juicy & fine tannins</i>	
Tempranillo Vina Alberdi Reserva Tinto	72
La Rioja Alta Rioja, ES ‘20	
<i>Raspberries, wild strawberries, & red currants, aroma of caramel, vanilla, toffee, & roasted coffee</i>	
Merlot Advice from John, Orin Swift Cellars	85
St. Helena, CA	
Bordeaux Les Cadrans de Lassègue	90
Saint-Emilion Grand Cru, FRA	
Red Blend Bodegas Luzon Por Ti	100
Jumilla, ESP	
Blend Abstract, Orin Swift Cellars , CA	94
<i>Massive and mouth-coating entry with rich layers of dark fruit (blackberry, boysenberry) and complex touches of dark chocolate, licorice, and sweet baking spices.</i>	

Saltwater Social Tuesday-Sunday 3:00-5:30

\$24 Dozen Chef's Choice Oysters that pars perfectly with our Fever Tree Spritzers