



# S O C I A L C L U B

## N/A

**Good2Grow Kid's Kiwi Strawberry \$4**  
**Iced Irish Breakfast Tea \$6**  
**Izze Sparkling Soda / Clementine or Pomegranate \$4**  
**Seasonal Juice \$6**  
**Natural Brew Root Beer \$4**  
**Coke, Diet Coke, Sprite, Ginger Beer, Cranberry, or  
Lemonade \$4**  
**The Mountain Valley Sparkling Water \$4**

## Bottles / Cans

**Bud Light \$4.50**  
**Eel River - Amber \$6**  
**3 Disciples - Meet The Simcoes Hazy IPA \$9**  
**Omission - Gluten free IPA \$7**  
**Omission - Pale Ale \$7**  
**Eel River - Clarity Ginger Lime Hard Water \$6**  
**Owl's Brew - Boozy Pink Tea \$8**  
**Social Club Seltzer - Old Fashioned, Gimlet, or Sidecar \$6**

## Flights / Cocktails

### **At Home Mimosa Flight \$26**

One bottle of French champagne w/ three 3oz seasonal juices

### **The Night Cap \$12**

Sabe Botanical Gin, Yuzu, chamomile tea, lemon, & aquafaba

### **Dr. Quinzel \$12**

Sabe Vodka, hibiscus tea, lemon, & aquafaba

### **Ginny's Garden \$10**

Sabe Botanical Gin, seasonal garden herb simple syrup, rosemary, fresh lime, & tonic

### **Rum Shrub \$12**

Sabe Gold Rum w/ citrus and cinnamon shrub in a champagne vinegar

### **Noir Fashion \$12**

Sabe Bourbon, black strap molasses, & brown sugar w/ rosemary

### **There's A Kay In California \$11**

Sabe Vodka, fresh ginger simple syrup, fresh lime, & soda water garnished w/ candied ginger & lime

### **Bloody Mary \$12**

Sabe Jalapeño Wasabi Vodka w/ our house bloody mix & pickled veggies. **Add** bacon for \$2

# Bottles Only

## White Wine

### **Harvest Moon - Verdelho \$14**

Light bodied w/ bursts of tropical fruits, notes of pineapple, pear, & peach w/ a hint of citrus

### **Coppola Winery - Bee's Box Chardonnay \$15**

10% of profits go to organizations fighting to protect bees. Hints of peach, vanilla bean, & clove

### **Mengler Family Estate - Voigner \$14**

Coconut, pineapple, peach hints w/ very low acidity & no tannins with a short, balanced finish

## Rosé Wine

### **Mora Estate - Rosato \$25**

Delicate mix of white nectarine & stone fruit with traces of citrus zest, green apple, & a mineral essence

### **Coppola Winery - Rosé of Pinot Noir \$14**

Juicy fruit flavors of tangerine, honeydew melon, & apricot are beautifully balanced by crisp, natural acidity

## Red Wine

### **Harvest Moon - Randy Zin \$17**

Soft, dried strawberry & maraschino cherries w/ sun dried tomatoes & soft leather

### **Parducci Winery - "True Grit" Reserve Cabernet Sauvignon \$14**

Rich flavors of dark carob & cassis with a meaty cherry & vanilla finish framed by a substantial yet velvety bed of tannins

## Sparkling Wine

### **Coppola Winery - Sofia Sparkling Rosé \$15**

Lively and balanced with succulent flavors of tangerine and a hint of stony minerals

## Dessert

### **Churro Bites \$5**

Bite sized churros with roasted pumpkin cheese cake dip V, VG, GF



Thursdays to Sunday  
11am - 3pm & 5pm-8pm  
707 - 978 - 3882  
"You Belong Here"