



S O C I A L C L U B

N/A

- Good2Grow kid's Kiwi Strawberry \$4**
- Izze Sparkling Soda / Clementine or Pomegranate \$4**
- Natural Brew Root Beer \$4**
- Coke, Diet Coke, Sprite, Ginger Beer, Cranberry, or Lemonade \$4**
- The Mountain Valley Sparkling Water \$4**

Draft

- Barrel Brothers - Blonde Voyage \$8**
- Modelo - Especial \$6 / \$24**
- Seismic - California Tremor \$4**
- 3 Disciples - The Farmtastic Voyage \$7**
- Guinness - Stout \$7**

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

Design Your Own Mimosa Flight \$26

One bottle of French champagne with three 3oz seasonal juices

Ch-Ch-Cherry Bomb! \$12

Sabe Vodka, organic tart cherry juice, peach bitters, star anise

It's All For You \$11

Sabe Blanco Tequila, house made spiced strawberries, raspberry, fresh grapefruit, ginger beer, and apple blossom

Ginny's Garden \$11

Sabe Botanical Gin infused with blue butterfly tea, sweet lemonade, tonic, garden herbs, and edible flowers

Lost In The Flowers \$11

Sabe Blanco Tequila, lavender citrus syrup, hibiscus and rose, and citrus with a house made citrus salt rim and rose candied citrus peel and kumquat

But It's Not Fernet \$12

Sabe Bourbon, housemade "Fernet", brown sugar, bitters, and burnt orange

UltraViolet \$12

Sabe Gold Rum, maraschino cherry, lemon, and ube syrup

The Rabbit \$11

Sabe Botanical Gin with fennel, cucumber, and carrot top simple syrup, and fresh lemon, finished with a cilantro, turmeric, and parsley spritz. Goes great with the pickle plate

The Night Cap Fizz \$12

Sabe Botanical Gin, chamomile, lemon, and aquafaba

White Wine

Harvest Moon - Verdelho \$8 / \$20

Light bodied with bursts of tropical fruits, notes of pineapple, pear, and peach with a hint of citrus

Coppola Winery - Bee's Box Chardonnay \$10 / \$25

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

Mengler Family Estate - Voigner \$9 / \$23

Coconut, pineapple, peach hints with very low acidity and no tannins with a short, balanced finish

Rosé Wine

Mora Estate - Rosato \$18 / \$45

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

Coppola Winery - Rosé of Pinot Noir \$8 / \$20

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

Red Wine

Love Noir- Pinot Noir \$10 / \$25

Dark, balanced, and sultry with dark cherry and rich espresso

Harvest Moon - Randy Zin \$11 / \$28

Soft, dried strawberry and maraschino cherries with sun dried tomatoes and soft leather

Parducci Winery - "True Grit" Reserve Cabernet Sauvignon \$8 / \$20

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

Sparkling Wine

Coppola Winery - Sofia Sparkling Rosé \$10 / \$25

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



Thursdays to Sundays 4pm-8pm

707-978-3882

"You Belong Here"