



S O C I A L C L U B

N/A

- Good2Grow kid's Kiwi Strawberry \$4**
- Iced Irish Breakfast Tea \$6**
- Pot of Hot 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**

Draft

- Barrel Brothers - Blonde Voyage \$8 / \$32**
- Modelo - Especial \$6 / \$24**
- Seismic - California Tremor \$4 / \$16**
- Fogbelt - Del Norte \$6 / \$24**
- 3 Disciples - The Farmtastic Voyage \$7 / \$28**
- Guinness - Stout \$7 / \$28**
- Boochcraft - Grapefruit Hibiscus Heather \$9 / \$36**

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 juice mixers of your choice

Michelada Tasting Flight \$26

One pitcher middle Especial with three 3oz mixers

Jalapeno Margarita \$11

Fresh jalapeño muddled in organic agave margarita blend with a Tajin and black lava sea salt rim

Hot Mulled Wine \$11

Your choice of red or white wine served hot with citrus, cinnamon, cloves, and anise

Ginny's Garden \$10

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

Rum Shrub \$12

Sabe Gold Rum with citrus and cinnamon shrub in a champagne vinegar

Noir Fashion \$12

Sabe Bourbon, black strap molasses, and brown sugar in a rosemary smoked glass

Spiced Iced Coffee \$15

Our version of Fireball with Death Wish Coffee, chai simple syrup, and plant based milk

There's A Kay In California \$11

Sabe Vodka, fresh ginger simple syrup, fresh lime, and soda water garnished with candied ginger and lime

Bloody Mary \$12

Sabe Jalapeño Wasabi Vodka with our house bloody mix and pickled veggies. Add bacon for \$2

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

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

Dessert

Churro Bites \$5

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



Thursdays to Saturdays 12pm - 9pm

Sundays 10am - 7pm

"You Belong Here"