



Cocktails Menu

OLD FASHION

 <b>24K GOLDDIGGER</b> MAKERS MARK 46, DEMERARA SUGAR, 24K GOLD FLAKE, ANGOSTURA BITTERS, ORANGE PEEL	22	 <b>THE CHIMNEY</b> APPLE WOOD CHIPS SMOKED, MICTER'S SMALL BATCH KENTUCKY BOURBON,, DEMERARA SUGAR, ANGOSTURA BITTERS, ORANGE PEEL	24
 <b>DEEZ NUTS</b> BUFFALO TRACE, WALNUT BITTERS, DEMERARA SUGAR, LUXARDO CHERRY, ORANGE PEEL	23	 <b>GREYSTONER</b> WHISTLEPIG PIGGYBACK RYE, AZTEC CHOCOLATE BITTERS	30
 <b>SMOKE ME</b> JOVEN CENIZO MEZCAL, AGAVE, GRAPEFRUIT BITTERS, DEHYDRATED ORANGE	23		

COCKTAILS WITH ATTITUDE

<b>STRAWBERRY RHUBARB</b> TITOS, FRESH STRAWBERRY, RHUBARB LIQUOR, PAMPLEMOUSE ROSE, LEMON PRESS	18	<b>PASSIONFRUIT MARGARITA</b> CASAAMIGOS, TEQUILA, PASSIONFRUIT, AGAVE, LIME	18
<b>GREYSTONE-TINI</b> BELVEDERE , POMEGRANATE, ELDERFLOWER LIQUOR, PROSECCO	17	<b>PURPLE RAIN</b> 1 OZ. GIN SPLASH LEMON, SPLASH BUTTERFLY TOP W/ PROSECCO, LEMON TWIST	18
<b>ESPRESSOTINI</b> VANILLA VODKA, WHITE CHOCOLATE LIQUOR, KAHLUA, SHOT OF ESPRESSO	18	 <b>SKIP TO THE STONE</b> GLENFIDDICH 12 YEAR, BALVENIE 14 YEAR, MONKEY SHOULDER	32
<b>BLOOD ORANGE MEZCALITA</b> MEZCAL, LIME PRESS, BLOOD ORANGE PURÉE, COINTREAU, ORANGE BITTERS	21	 <b>JAPANESE FLIGHT</b> SUNTORY TOKI, SHIBUI 10-YEAR, YAMAZAKI SINGLE MALT	36

MELON SOUR 18  
VODKA, MIDORI, LEMON PRESS, FOAM

ZERO PROOF

N/A (non alcoholic)

COCKTAILS

<b>MAI TAI</b> ZERO PROOF RUM, PINEAPPLE, ORGEAT, ORANGE	15
<b>STRAWBERRY GIMLET</b> ZERO PROOF GIN, CLARIFIED STRAWBERRIES, LIME PRESS	14

WINES

<b>ARIEL CHARDONNAY</b> TROPICAL FRUIT, SUBTLE OAK FROM BARREL AGING	16
<b>ARIEL CABERNET</b> BLACK CURRANTS, CHERRY, BLUEBERRIES AND CHOCOLATE	16
<b>LYRES CLASSICO SPARKLING</b> FRESH PEACH, GRANNY SMITH APPLE SKIN	16

DRAFT BEER

<b>STELLA ARTOIS</b> 5.2% ABV BELGIUM EUROPEAN PALE LAGER	12	<b>STONE DELICIOUS IPA</b> (SAN DIEGO, CA) 7.7% ABV CITRUS HOP FINISH HERBAL NOTES, PASSION FRUIT	12
<b>MODELO MEXICAN LAGER</b> 4.4% ABV CRISP WITH SUBTLE HOP	12	<b>STONE PALE ALE</b> SAN DIEGO, CA) 6% ABV MALT, CITRUS, PINE, GRAPEFRUIT	12
<b>CORONADO ORANGE AVE WIT</b> (SAN DIEGO, CA) 7.5% ABV	13	<b>MISSION DOUBLE IPA</b> ROASTED COFFEE, MALT, BAKED BREAD 9.6% ABV SAN DIEGO, CA	14
<b>THORN HAZY IPA</b> NEW ENGLAND-STYLE HAZY IPA 7% SAN DIEGO, CA	12	<b>.394 PALE ALE</b> (SAN DIEGO, CA) 6% ABV GOLDEN, TROPICAL FRUIT, CITRUS SOP, MALTY SWEET FINISH	12

Duvel: **Belgian Strong Blond** | est 1871 | Belgium **\$14.50**  
Trappistes Rochefort | **Belgian Ale** | est 1230 | Belgium **\$15.50**  
Trumer Pils | **Salzburg Austria** | est 1610 | **\$14**

WE APPRECIATE YOU SUPPORTING YOUR LOCAL STEAKHOUSE. PROUDLY STANDING IN THE GASLAMP SINCE 1999  
Our home has survived numerous architectural and ownership changes throughout the years. In 1923, the building was renovated into The Rivoli Theatre, housing 323 seats, The Savoy Theater, The Diana, The Roxy, Bijou Theatre, Cinema XXX, and Pussycat were all famous venues that have previously occupied our home.

# WINES BY THE GLASS

## SPARKLING

			\$
Corte Alla Flora   <b>Prosecco</b>   Italy	Green Apple   Acacia Flower	187ML	16
Chandon   <b>Brut</b>   Split   California	crisp   clean green apple   pot 12mm   sagra	187ML	19
Moët et Chandon   <b>Brut</b>   Split   France	bouquet of red fruits   wild strawberry   raspberry   cherry   rose   a slight hint of pepper	187ML	27
Moët et Chandon   <b>Rose</b>   Split   France	dry   fruity-floral   citrus smooth fine bubbles	187ML	34
Veuve Du Vernay   <b>Brut Rosé</b>   France	fresh   touch of sweetness red forest fruit	187ML	16

## WHITES

			\$
Corte della Flora   <b>Pinot Grigio</b>   Italy	Ripe stone fruit   fresh acid		16
Franciscan   <b>Sauvignon Blanc</b>   Napa Valley	Citrus fruit such as grapefruit   lime zest   and crisp   green apple		16
13° Celsius   <b>Sauvignon Blanc</b>   New Zealand	Single Vineyard   Tropical   Passionfruit   Dark Herbs		17
Joseph Drouhin   <b>Macon Village</b>   Burgandy   France	Citrus aromas   grapefruit   well-balanced		18
Trefethen   <b>Chardonnay</b>   Oak Knoll Distric of Napa Valley	Citrus fruit   lemon and bitter orange		22
Post and Beam by Nickle & Nickle   <b>Chardonnay</b>   Napa Valley	Lemon curd   honeysuckle and orange blossom		27
Fess Parker   <b>Riesling</b>   Santa Barbara	Semi sparkling   light body touch of sweetness		17

## REDS

			\$
Elouan   <b>Pinot Noir</b>   Willamette Valley   Oregon	Bright cherry   plum pie   cocoa nibs   baking spice		18
Crossbarn by Paul Hobbs   <b>Pinot Noir</b>   Sonoma   California	Pomegranate   cranberry crisp red apple skin   hints of delicate florals and forest floor		24
Los Osos   J. Lohr   <b>Merlot</b>   Paso Robles	plum   currant   violet   baking spices   toasted pastry		16
Old Vine Llama   <b>Malbec</b>   Belasco De Baquedan   Argentina	Cherries   blackberries and plums   warm   rounded and well-structured		18
True Companion   <b>Malbec</b>   St. Helena   Napa Valley	Black Currants   Mediterranean herb   Plum   Peppercorn		25
Borgomasso   <b>Chianti Classico Riserva</b>   Tuscany   Italy	Dark Chocolate   Ripe Black Cherry Aromas   Firm Tannins   Sweet   Ripe Fruit		17
Salvano   Trubech   <b>Super Tuscan</b>   Piedmont   Italy	Deep ruby red color   hints of violet   Full-bodied   sweet and velvety tannins		18
Alexander Valley Vineyard "Estate"   <b>Cabernet Sauvignon</b>	aromas of black cherry   cassis   plum   vanilla   oak and a hint of chocolate		18
Daou Reserve   <b>Cabernet Sauvignon</b>   Adelaide Hills   Paso Robles	Medium body   red-blue fruit spicy smooth silky tannins		26
Caymus   <b>Cabernet Sauvignon</b>   Napa Valley	Supple   dark and rich   bearing the signature hallmarks of caymus		29