



SMALL BITES

Royal Cheese Dip \$11.00
cream cheese, cotija cheese, sour cream, spices,
onion, jalapenos served with warm tortilla chips

Fresh Baked Pretzel Bites \$11.00
brie cheese fondue

Shrimp Cocktail \$16.00
heradura tequila horseradish sauce

Potato Skins \$10.00
applewood smoked bacon, cheddar & jack cheese,
green onion, sour cream

Pastrami Sliders \$15.00
dijon aioli, swiss cheese, potato straws, brioche bun

House Made Hummus \$10.00
olive oil, crisp vegetable, grilled pita

Fire Roasted Salsa \$9.00
tortilla chips

Fresh Guacamole \$12.00
tortilla chips

Cured Meats & Artisan Cheese \$16.00
olives, almonds, grilled bread, stone ground

House Made Potato Chips \$10.00
roasted onion dip, green onion

Avocado Toast \$16.00
avocado, lime, cilantro, radish, cotija cheese,
grilled farmers bread

Grilled Cheese \$14.00
cheddar, swiss, provolone,
parmigiana-reggiano, artisan sourdough

Street Tacos \$15.00
carne asada, onion, cotija cheese,
avocado, corn tortilla

Wings \$12.00
breaded, spicy wing sauce

PIZZA

Margherita \$15.00
tomato, fresh mozzarella, torn basil, EVOO

Pepperoni \$15.00
san marzano tomato, mozzarella, parmigiana-reggiano



WINES

EFFERVESCENTS	Glass	Bottle
Sparkling, Queen Mary	14.00	50.00

CHARDONNAY IS A RED IN DISGUISE

Angeline, Mendocino	14.00	50.00
Stags Leap WC, Hands of Time, Napa	16.00	60.00

SAUVIGNON BLANC

Charles Krug, Napa	14.00	50.00
--------------------	-------	-------

WHITE WHITES

Ruffino, Silver, Pinot Grigio, Lumina, IT	14.00	50.00
KungFU Girl, Riesling, Washington	14.00	50.00
Seven Daughters, Moscato Veneto, IT	14.00	50.00
Beringer, White Zinfandel, Napa	14.00	50.00

CABERNET IS KING

Avalon, Napa	14.00	50.00
MDW, Inkblot	16.00	60.00

MERLOT THE MELLOW COUSIN

Fetzer, Valley Oaks	14.00	50.00
Noble Vines 181, Lodi	14.00	50.00

OTHER REDS

DeLoach, Heritage Reserve, Pinot Noir	14.00	50.00
Angeline, Reserve, Pinot Noir, Mendocino	15.00	55.00
MDW, Seven Deadly Zins, Zinfandel, Lodi	15.00	55.00

DRAUGHTS BY THE PINT

	Pint	1/2 Yard
Bud Light	9.00	15.00
Modelo Especial	9.00	15.00
Hanger 24 Orange Wheat	10.00	17.00
Draught of the Month	ask server	
Ballast Point Sculpin IPA	11.00	19.00
Guinness	11.00	19.00

BOTTLES

Ace Pineapple Hard Cider	8.00
Angry Orchard Crisp Apple Cider	8.00
Budweiser	7.00
Bud Light	7.00
Coors Light	7.00
Michelob Ultra	7.00
Shock Top	8.00
Corona	8.00
Heineken	8.00
Stella Artois	8.00
Sierra Nevada	8.00
Newcastle	8.00
St. Pauli Girl (non alcoholic)	7.00



QUEEN MARY COCKTAILS \$14.00

DARK AND STORMY

(Origins 1970's Australia)

sailor jerry's spiced rum, fresh lime juice, ginger beer

MOSCOW MULE

(Origins 1930-1940)

stolichanaya, fresh lime juice, topped with ginger beer

QUEEN MARY MARGARITA

(Origins 1940's Ensenada, Mexico)

our own queen mary blend of herradura double barrel,
patron citronge, fresh lime juice

CADILLAC

BLOOD ORANGE

PASSION FRUIT

PIMM'S CUP

(Origins 1950's London)

pimm's no.1, english cucumber, lemon, lemon lime soda

OLD FASHIONED

(Origins 1880's Louisville, Ky)

gentleman jack, luxardo cherry, angostura bitters, orange wedge

QUEEN MARY MANHATTAN

(Origins 1870-1880 New York)

queen mary woodford reserve, carpano antica vermouth,
angostura bitters

PALOMA

(Origins Mexico)

sauza tres generaciones plata tequila, fresh squeezed lime,
fresh grapefruit juice, soda water

SINGAPORE SLING

(Origins Early 1900's Singapore)

bombay sapphire gin, bol's cherry brandy, b&b, patron citronge, pineapple
juice, fresh lime, juice, angostura bitters



QUEEN MARY COCKTAILS \$14.00

FRENCH 75

(1915 Paris)

bombay sapphire gin, simple syrup, fresh lemon juice, sparkling wine

PASSIONATE AFFAIR

grey goose l'orange, cranberry juice, passion fruit syrup, lime

WHISKEY BUCK

gentleman jack, fresh lemon juice, topped with ginger beer

TOP DECK

grey goose le citron, fresh lemon juice, simple syrup, cucumber, basil

FRENCH HARBOR FIZZ

grey goose la poire, st germaine, fresh citrus, cucumber

SPICY WATERMELON MARGARITA

el tesoro platinum, fresh lime juice, watermelon syrup, muddled jalapeno

TIKI COCKTAILS \$22.00 (tiki mug included)

"KAHUNA" THE BIG WAVE

dark rum, spiced rum, guava rum, passionfruit syrup, blue curacao, fresh lime juice

"MAUNA LOA" THE FIERY VOLCANO

spiced rum, dark rum, cantaloupe syrup, pineapple and orange juice

"MANOA FALLS" THE FALLING WATER

light rum, dark rum, cream of coconut, mojito mix, kiwi syrup and mint