

COCKTAILS

Blood Orange Margarita \$8

tequila, blood orange puree, lime juice, sea salt, rosemary

Elderflower Gimlet \$9

vodka, st-germain, elderflower syrup, lime, mint

Sangria Siciliano \$7

red wine, tuaca, punt e mes, orange, lime

Seville G&T \$10

housemade quinine tonic, gin, citrus, amaro, sparkling water, organic sucanat

OBO' Spritz \$9

cappelletti, prosecco, sparkling water, lemon

Black Mirror \$12

foro amaro, bourbon, meletti anisette, lemon twist

Boulevardier \$12

rye whiskey, punt e mes, aperol, campari

Americano \$9

cappelletti, amaro abano, sparkling water, orange

DRAFT BEER

Biere Blanche Belgian Wit tulip \$5 / pitcher \$25

Monk's Cellar Brewery, Roseville (4.5% ABV)

Coast Kolsch pint \$6 / pitcher \$18

Calicraft Brewing Co., Walnut Creek (4.8% ABV)

American River Pale Ale pint \$6 / pitcher \$18

Auburn Ale House Brewery, Auburn (5.6% ABV)

Capitol Luau American Sour tulip \$6 / pitcher \$30

Mraz Brewing Co., El Dorado Hills (4.5% ABV)

Luna de Miel Mexican Lager pint \$6 / pitcher \$18

Urban Roots Brewing Co., Sacramento (4.8% ABV)

Seasonal IPA pint \$7 / pitcher \$21

Fieldwork Brewing Co., Berkeley (ABV varies)

Made in Sac West Coast IPA pint \$7 / pitcher \$21

Device Brewing Co., Sacramento (6.8% ABV)

Milk Stout tulip \$5 / pitcher \$25

Bike Dog Brewing Co., Sacramento (5.5% ABV)