



Featured Drink of the Month

Fuego Summer 14

Kettle One Orange Vodka, Orange & Pineapple Juice, Passion Fruit Liqueur, Splash of Agave, Garnished with Orange Slice

SIGNATURE COCKTAILS

Signature Fuego Margarita 14

Reposado Tequila, Cointreau, Lime, Agave Nectar

Try it: Skinny // Spicy // Strawberry // Mango

Spicy Paloma 14

House-Infused Jalapeño Reposado, Grapefruit
Lime

Playa del Sol 14

Mezcal, Aged Rum, Lime, Pineapple, Maple

Gin Cruiser 14

Botnist Gin, Aperol, Lemon, Agave, Orange Bitters

Red Summer 14

Don Q White Rum, Passion Fruit Liqueur
Orange, Lime, Agave, Dark Rum Float

Spring & Tonic 14

House-made Ginger-Infused Gin, Fresh Mint, Lemon,
Agave, Tonic

Cucumber Vodka Mule 14

Cucumber Vodka, Lime, Ginger Beer

Tiki Torch 14

White Rum, Dark Rum, Cointreau, Maple, Lemon
Angostura Bitters

Tito's Bloody Mary 14

Tres Agaves Organic Bloody Mary Blend

Whiskey Amor 14

Maker's Mark Bourbon, St. Germain Elderflower
Liqueur, Lemon, Agave Nectar, Grenadine
Mint Leaves

Cava Mimosa 12

Spanish Sparkling Wine, Orange Juice

Sangria 13

Red or White

BEER

On Tap 7

Spacedust IPA, Elysian, Seattle WA

Mango Cart, Golden Road, Los Angeles, CA

Modelo Especial, Mexico

Domestic Bottles 6

Budweiser, Bud Light, Coors Light, Stella

Michelob Ultra, Shock Top Belgian Wheat

Craft Bottles 8

Sculpin IPA, Ballast Point, San Diego CA

Lagunitas IPA, Petaluma CA

Imported Bottles 7

Negra Modelo, Pacifico, Corona, Dos Equis XX

Lager, Dos Equis XX Amber, Heineken

Buckler Non-Alcoholic Lager

WINE

Bubbles

Moscato, Mia, Spain 10/40

Sparkling Rosé, Poema, Spain 11/44

Sparkling Cava, Poema, Spain 11/44

Prosecco, Torresella, Italy 12/48

Sparkling Brut, Le Grand Courtage, France 12/48

Veuve Clicquot, Brut 100

Veuve Clicquot, Rosé 180

Dom Peignon 2009 350

Whites

Pinot Grigio, Candoni, Italy 10/40

Chardonnay, Altos, Argentina 10/40

Chardonnay, Hahn SLH, CA 14/56

Chardonnay, Joseph Phelps, Sonoma, CA 95

Chardonnay, Cakebread, Napa, CA 100

Chardonnay, Pahlmeyer, Napa, CA 160

Sauvignon Blanc, Cape Mentelle, Australia 10/40

Sauvignon Blanc, Montes, Chile 11/44

Sauvignon Blanc, Ferrari-Carano, CA 12/48

Sauvignon Blanc, Duckhorn, Napa, CA 80

Albariño, Paco & Lola, Spain 12/48

Riesling, Firestone, Santa Barbara, CA 10/40

Rosé, Lafase, France 11/44

Reds

Tempranillo, Numanthia Themes 11/44

Red Blend, Skyside 12/48

Cabernet Sauvignon, Grove Ridge, CA 10/40

Cabernet Sauvignon, Hess, Napa, CA 13/52

Cabernet Sauvignon, Justin, Paso, CA 17/68

Cabernet Sauvignon, Groth, Oakville, CA 110

Cabernet Sauvignon, Frank Family, Napa, CA 115

Pinot Noir, Dos Almas, Chile 10/40

Pinot Noir, Love Noir, Livermore, CA 11/44

Pinot Noir, Hahn SLH, Soledad, CA 15/60

Pinot Noir, Bella Glos, Santa Maria, CA 100

Garnacha, Castillo de Monséran, Spain 11/44

Malbec, Amalaya, Argentina 10/40

Malbec, Tamari, Argentina 12/48

Malbec, Terrazas Reserva, Argentina 12/48

Executive Chef Victor Juarez

20% gratuity will be added to parties of six or more – Table times are limited to a maximum of 1 hour 45 minutes and no more than 6 people per table.

Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.