



MENU

BOTANICA

FOOD

Oysters & Fries.

Baja Oysters 🍷

Beet-cider ponzu, root vegetable mignonette,
carrot/ginger gel, basil

2 for 7

4 for **14**

6 for **20**

Oester tartaar · Oyster and wagyu tartare 🍷

Oyster, shallot, pickled mustard

2 for 9

4 for **18**

6 for **26**

Truffle friet · fries - 11 🍷 🌱

Masala ketchup, miso aioli, aged manchego

Bar Snacks.

Chickpea Mix - 4 🍷 🌱 🥬

Zaatar dried chickpea and dried edamame

Edamame - 6 🍷 🌱 🥬

CHOICE OF

Salt and lemon **or** house ponzu

Yakitori Skewers.

Shrimp (4) - 14

Squid ink tempura beer batter,
curry lemon aioli, avocado mousse

Thai chicken · Skewers (4) - 16

Nuoc cham glaze, crispy shallots, thai chilli aioli

Chef's choice of 6 unique bites

In our chef, we trust

Omakase - 1 for **26**

Omakase - 2 for **46**

Bites.

Trumpet musubi (6) - 14 🌾 🌱 🌿

Koshikari rice, pickled cabbage, umeboshi, sriracha aioli

Spam musubi (6) - 15 🌾

Koshikari rice, pickled cabbage, yuzu kosho, sriracha aioli

Botanica rolls · Spring rolls (5) - 14 🌾 🌱 🌿

Yakitori shrimp, greens from the garden, shitake noodles, pickles, peanut sauce, spicy soy sauce

Harissa lamb tarts (4) - 18 🌿

Baba ghanoush, cheremsha, burnt cucumber relish, fermented wild ramp zhoug

Spicy tuna crispy rice (5) - 17 🌾

Marinated cucumbers, scallion, avocado, masago

Sweets.

Organic dark chocolate - 10

Ganache cake, mint anglaise, whipped cream

"Some more" churros - 12

Our take on s'mores, it's amazing!

Brown butter ganache, toasted rosemary marshmallow fluff, smoked salt

COCKTAILS

Gin & Genever Flights.

Baller flight (3) \$39

Granicera (Mexico)
Monkey 47 (Scottish)
Ki No Tea (Japanese)

Illuminating flight (3) \$25

build your flight by flavor profile:

◀ *Herbal/dry*

✿ *Floral/sweet*

✿ *Citrus/fresh*

● *Juniper forward*

◎ *Eclectic*

Spirit of the Month

Amaro Brucato Woodlands
Letters to Theo \$16

*Bourbon, Amaro Brucato Woodlands,
Chocolate bitters*

*\$1 per cocktail will be donated
to LGBT SD community center*



The Garden Cocktail - 16
Silent Morning
*Gin, Accompanie Blue Doris,
Absinthe, Cucumber Cordial,
Ginger Mint, Lime, Collard,
Green Bitters.*

*A seasonal cocktail based on
whats available in the garden.
\$1 per cocktail will be donated to Art Produce.*



COCKTAILS

COCKTAILS

Classics

AFTER THE BALL - 17

Las Californias Gin, Lo-Fi Dry Vermouth, Botanica Celery Bitters,
Olive brine, Served with House Pickled Veggies

add 1oz Las Californias Gin - 7

RED CANA - 15

Wilder Gin, Lo-Fi Gentian Amaro,
Dry Vermouth, Citrus Oleo Paleta

add 1oz Lo Fi Gentian Amaro - 7

MEDITATIVE ROSE - 15

Bols Genever, Vermouth Blanc, Rose, Sandalwood,
Harissa, Champagne Cordial, Egg White

add 1oz Bols Genever - 7

HEADS WILL ROLL - 15

Old Harbor Gin, Chamomile Grappa,
Passion Fruit, Honey, Lambrusco, Lemon

add 1oz Chamomile Grappa - 7

WITCHES SABBATH - 15

Mr. Black Coffee Liqueur, Layback Vodka, Licor 43,
Dark Horse Cold Brew, Lavender Whipped Cream

add 1oz Licor 43 - 7

CALAVERA ALCHOLICA - 16

Mezcal Amarás verde, Lapsang Demerara, Angostura Bitters,
Grapefruit Bitters, Laphroaig Rinse

add 1oz Mezcal Amaras Verde Mezcal Gin - 7

THE DREAM - 15

Bols Genever, Storyhouse Coastal Gin, Suze,
Elderflower Tonic, Cucumber and Rosemary

add 1oz Story House Coastal Gin - 7

COCKTAILS

Seasonal

DECALCOMANIA - 16

Aged Cachaça, Papaya, Hoja Santa, Oloroso Sherry,
Lime, Clarified Coconut Milk
add 1oz São Paulo Aged Cachaca - 7

VIVA LA VIDA - 16

Tamarindo Mezcal, Watermelon Shrub,
Lime, Pear, Honey, Black Lime Salt
add 1oz Divino Maguey Tamarind Mezcal - 7

THE KISS - 15

Havana Club Rum, Passion Fruit,
Manzanilla Sherry, Pedro Jimenez Sherry, Lime
add 1oz Aurora Pedro Ximenez Sherry - 7

IN A GREEN BUGATTI - 16

Noche Luna Sotol, Cucumber, Buddhas Hand Cordial,
Ancho Reyes Liquor, Lime, Floral Salt
add 1oz Noche Luna Sotol - 7

TEATOTALISM - 15

Tamarind Infused Bourbon, Moroccan Mint Dememara,
Angostura Bitters, Shiso
add 1oz Tamarind Bourbon - 7

CASTLE AND SUN - 15

Bourbon, Dr Bird Rum, Lemon, Banana, Pineapple,
Prosecco, Banana Peel Jerky
add 1oz Dr. Bird Jamaican Rum - 7

GHOST RANCH - 15

Don Fulano Tequila, Housemade Tonic,
Pamplemousse, Lime, Soda, Garden Herbs
add 1oz Don Fulano Blanco Tequila - 7

THE DANCE OF THE SEA - 15

Canto Amaro Sirene, Sirene Bianco Americano,
Prosecco, Soda, Sea Beans
add 1oz Canto Amaro Sirene - 7

COCKTAILS
CLASSICS

BOTANICA

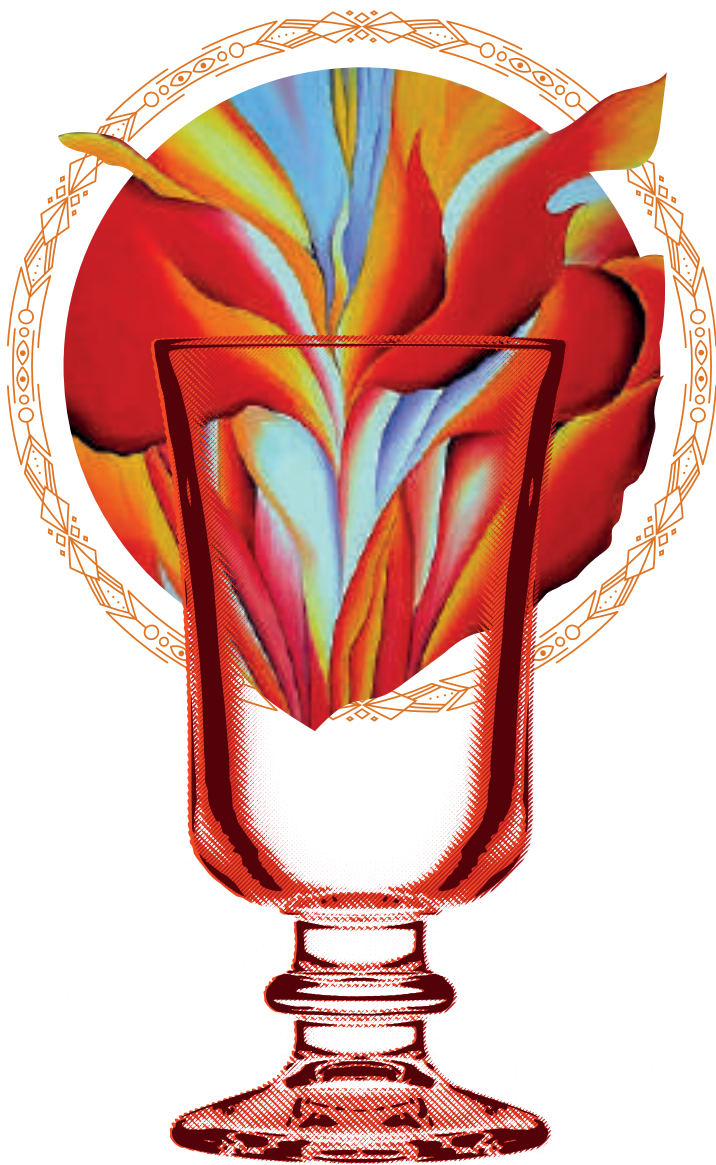


AFTER *the* BALL

Las Californias Gin, Lo-Fi Dry Vermouth,
Botanica Celery Bitters, Olive Brine,
Served with House Pickled Veggies

17

add 1oz Las Californias Gin - 7



RED CANA

Wilder Gin, Lo-Fi Gentian Amaro,
Dry Vermouth, Citrus Oleo Paleta

15

add 1oz Lo Fi Gentian Amaro - 7

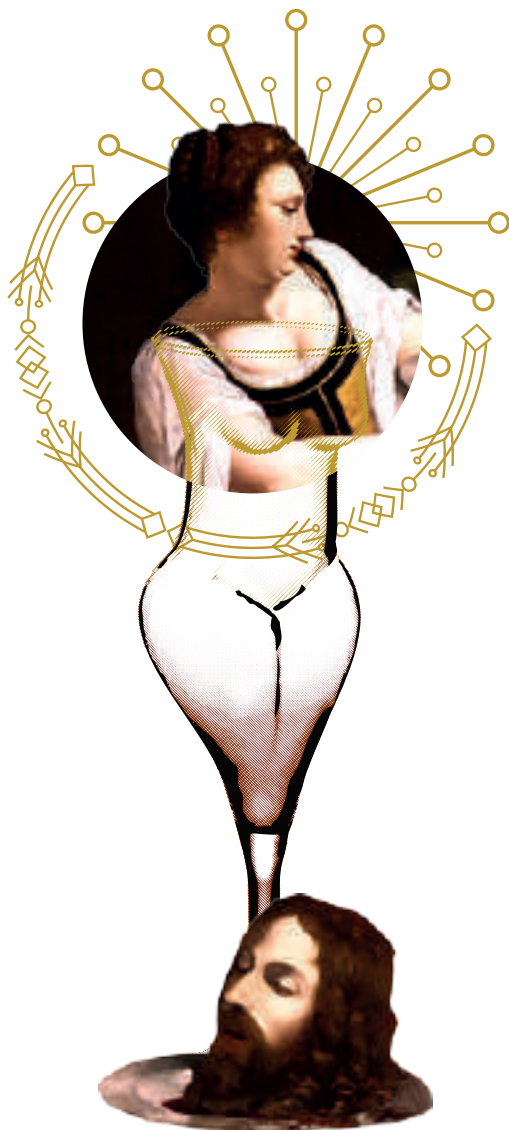


MEDITATIVE ROSE

Bols Genever, Vermouth Blanc,
Rose, Sandalwood, Harissa,
Champagne Cordial, Egg White

15

add 1oz Bols Genever - 7



HEADS *will* ROLL

Old Harbor Gin,
Chamomile Grappa, Passion Fruit,
Honey, Lambrusco, Lemon

15

add 1oz Chamomile Grappa - 7



WITCHES SABBATH

Mr. Black Coffee Liquor, Layback Vodka,
Licor 43, Dark Horse Cold Brew,
Lavender Whipped Cream

15

add 1oz Licor 43 - 7



CALAVERA ALCHOLICA

Mezcal Amarás Verde, Lapsang Demerara,
Angostura Bitters, Grapefruit Bitters,
Laphroaig Rinse

16

add 1oz Mezcal Amaras Verde Mezcal - 7



the
DREAM

Bols Genever, Storyhouse Coastal Gin,
Suze, Elderflower Tonic
Cucumber and Rosemary

15

add 1oz Story House Coastal Gin - 7

BOTANICA

SEASONAL
COCKTAILS

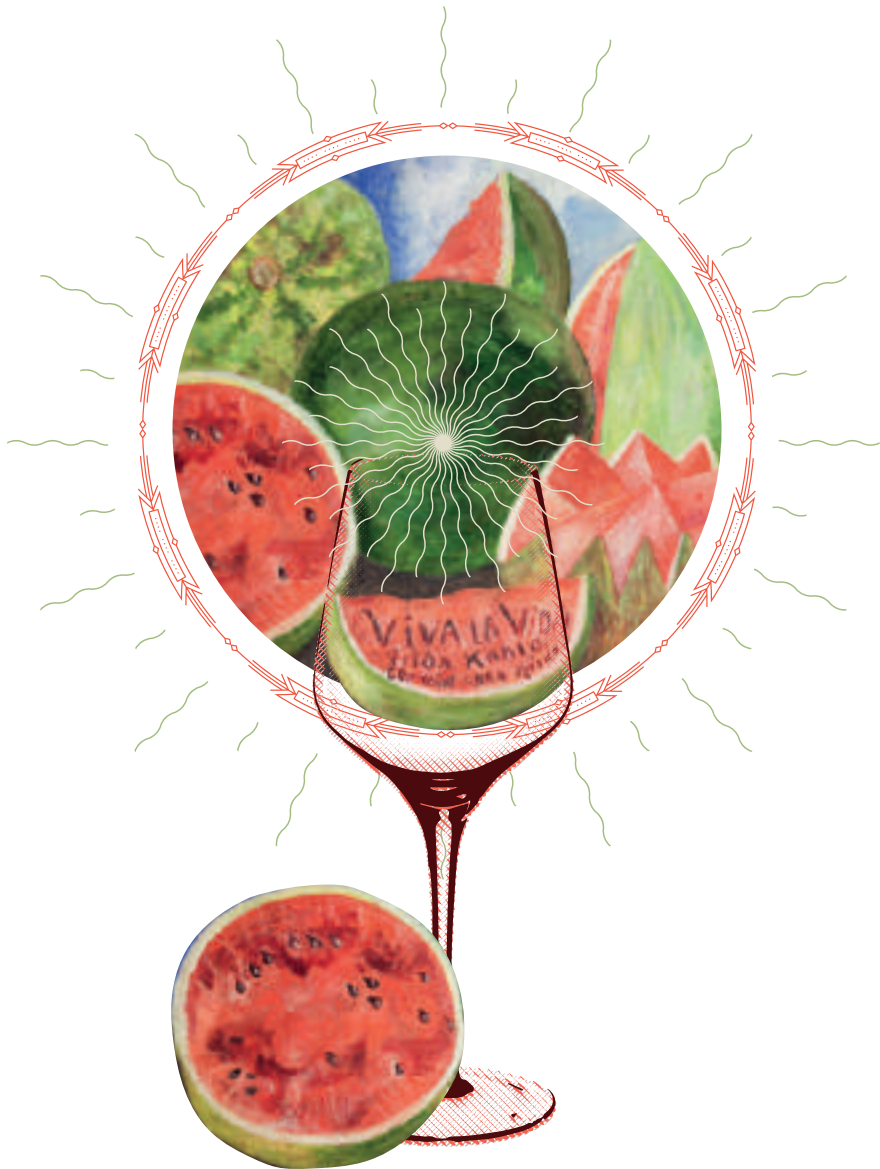


DECALCOMANIA

Aged Cachaça, Papaya,
Hoja Santa, Oloroso Sherry, Lime,
Clarified Coconut Milk

16

add 1oz São Paulo Aged Cachaca - 7



VIVA *la* VIDA

Tamarindo Mezcal,
Watermelon Shrub, Lime,
Pear, Honey, Black Lime Salt

16

add 1oz Divino Maguey Tamarind Mezcal - 7



the KISS

Havana Club Rum, Passion Fruit,
Manzanilla Sherry,
Pedro Ximenez Sherry, Lime

15

add 1oz Aurora Pedro Ximenez Sherry - 7



in
A GREEN
BUGATTI

Noche Luna Sotol, Cucumber,
Buddhas Hand Cordial, Ancho Reyes Liquor,
Lime, Floral Salt

16

add 1oz Noche Luna Sotol - 7



TEATOTALISM

Tamarind Infused Bourbon,
Moroccan Mint Dememara,
Angostura Bitters, Shiso

15

add 1oz Tamarind Bourbon - 7



CASTLE *and* SUN

Bourbon, Dr Bird Rum, Lemon,
Banana, Pineapple, Prosecco,
Banana Peel Jerky

15

add 1oz Dr. Bird Jamaican Rum - 7



GHOST RANCH

Don Fulano Tequila,
Housemade Tonic,
Pamplemousse, Lime, Soda,
Garden Herbs

15

add 1oz Don Fulano Blanco Tequila - 7



the DANCE
of the SEA

Canto Amaro Sirene,
Sirene Bianco Americano,
Prosecco, Soda, Sea Beans

15

add 1oz Canto Amaro Sirene - 7

NON ALCOHOLIC

GREEN SLEEVES

Olivia Newton John

Apple vodka, cucumber buddhas hand cordial,
verjus blanc, lime, soda

13

PURPLE YELLOW RED AND BLUE

Portugal. The Man

Lyres bitter italian, passion fruit,
pineapple, hibiscus, lime

13

WALKING ON A WIRE

Richard and Linda Thompson

Ritual gin, verjus rouge,
lyres italian bitter citrus oleo paleta,
all that bitters

13

KENTUCKY RAIN

Elvis Presley

Spiritless kentucky 74, lapasang demerara,
aztec chocolate bitters

13

BEERS ON DRAFT – 10

Barrio Lager Thorn Brewing 4.5% ABV

Baja style lager, It's not hoppy or bitter,
just smooth and chuggable.

No Guey! Mango IPA by South Norte Brewing 6.5%

It starts as a classic San Diego IPA - dry, refreshing
and hoppy as hell, then we add fresh mango and a blend
of chili, lime and salt for an authentic flavor that will have
you saying "No Güey!"

Magical and Delicious Fall Brewing 5.5% ABV

The Magical aromatics from layered hop varietals create a
balanced, tropical Pale Ale. Smooth and delicious body,
perfectly balanced for the San Diego Summer.

Bivouac OMG cider

Crisp pear cider base, an infusion of ripe oranges, mangoes, and guava, the perfect summer sipper.

“Cat’s Paw” Pumpkin Spice Cider By Bivouac 6%

Limited-edition fall release, with notes of the season’s signature spices and flavors, including pumpkin and pear.

Mate Maker Pineapple Sundream

Draws its influence from tepache, a traditional Mexican beverage made from fermented pineapples and regional spices that has been shared between friends and family for centuries.

Mate Maker Blood Orange P.O.G.

Delicious and fresh, tropical vibes perfect for the summer.

Sharlie Hazy Double Dry Hopped IPA

By Ogopogo Brewing 6.9%

Refreshing hazy IPA popping with flavor from Idaho 7, Citra and Mosaic hops. Luscious and juicy, you'll love this Hazy from Ogopogo in San Gabriel, CA.

Fist Full of Gummies Sour

By Second Chance Brewing 5%

This fruited kettle sour combines lush flavors of raspberries and blueberries, with a sour finish, for a brew that is nothing short of liquid gummy candy!

TOÑA Lager Especial From Nicaragua 4.6% \$7

Smooth, refreshing lager, high drinkability.
Gold Quality Award at the Monde Selection.

BOTANICA

WINE

WINE BY THE GLASS

Sparkling.

Mionetto prosecco treviso brut prestige collection - 12

This is a bright straw-colored wine with fine bubbles; a lively floral aroma; and predominant notes of apple, pear and citrus.

Villa Di Corlo Lambrusco Grasparossa Di Castelvetro Dry - 12/45

100 % Lambrusco Grasparossa

Dry and sapid, this Lambrusco is full-bodied and slightly tannic.

White.

Alta Alella PB 2021 Catalunya, Spain. - 12

100% Pansa Blanca.

Light fresh, easy, nice finish, floral.

Le Ferme Le Blanc 2020 - 13

100% Sauvignon Blanc from Zaer, Morocco.

This beautiful wine will appeal to Sauvignon blanc, Chardonnay, and Sancerre drinkers alike. With a beautiful floral nose, and a delicate dry finish. Truly a summer banger.

Meinklang Mulatschak 2021, Burgenland, Austria. - 14/50

Pinot Gris, Traminer. Orange.

Biodiverse, lots of vegetation and beehives, cattle. Family run.

Light, good for an intro orange.

Not white not red.

Domaine de Cala Coteaux Varois en Provence Rose Classic 2021. - 12/45

60% Cinsault, 30% Grenache Noir, 8% Syrah, 2% Rolle

Light, fresh, dry, mineral, light stone fruit. Reminiscent of hot summers in Brooklyn listening to avantgarde radio.

Meinklang Mulatschak 2021, Burgenland, Austria. - 14/50

Pinot Gris, Traminer. Orange.

Biodiverse, lots of vegetation and beehives, cattle. Family run. Light, good for an intro orange.

Red.

Rotating Chilled Red - 15

Ask your server for details.

Le Ferme Rouge Petite Ferme Rouge 2021. - 13

Cabernet Sauvignon, Carignan, & Cab Franc from Zaer, Morocco.

Savory and easy stewed red fruits on the nose.

Dusty dry tannic structure with notes of red currant.

A fun replacement to your go to California red.

WINE BY THE BOTTLE

Sparkling.

Eric Thill Cremant du Jura Cuvee Adrian 2018 - 80
Jura, France.
Chardonnay, beautiful love her.

Red.

Light Body

Lula 2021 "Table Talk" Mourvèdre, Monterey. - 80
00, funky cheese daddy. Pandam vibes, dry, lightly creamy.

Full Body

Riddle 2020 El Dorado, CA. - 111
Syrah.
Sophisticated, dark fruit, smoky, fragrant, pretty.

Le Potazine Rosso Di Montalcino 2020. - 95
Dry, high tannins, love her.

SPIRITS

BOTANICA

SPIRITS

Aquavit

Blinking owl Aquavit - 13

CA. The primary flavors of our Aquavit are caraway, fresh dill, and hibiscus with undertones of fennel and cardamom.

Brennivin Aquavit - 13

Consider its star flavor caraway as a culinary ingredient; the path of this savory spice leads to many delightful pairings. Iceland.

Norden Aquavit - 11

Freshly cut mint leaf and clover honey on the nose introduces a palate big in caraway, complemented by light citrus and a delicate sweetness imparted by the oak; honey and floral notes linger in a soft take on the original Norden expression. MI.

Gin & Genever Flights.

Baller flight (3) \$39

Granicera (Mexico)
Monkey 47 (Scottish)
Ki No Tea (Japanese)

Illuminating flight (3) \$25

build your flight by flavor profile:

◀ Herbal/dry

♥ Floral/sweet

* Citrus/fresh

● Juniper forward

◎ Eclectic

Genever

Bobbys Jenever - 11

The jenever is made of four percent malt spirit, five botanicals – lemongrass, ginger, cardamom, cubeb pepper, and juniper - and no additives, sugars, or extractions. Just clear, pure taste.
Indonesia.

Bols genever - 14

Exceptionally smooth and complex with an initial apricot tone with sweet macadamia nuts. Dominant malt with a subtle botanical hint of juniper.
Netherlands.

By the Dutch Genever- 14

Complex nose of spice, light malty aromas with a hint of juniper Anise and citrus peel spritz. Orange flowers dusted with cinnamon Nuanced malt with cloves, bitter orange and a touch of cumin. Satisfying finish full of flavor with lingering cooked malt.
Holland.

Rutte Genever Old Simon- 12

Lightly sweet with a soft mouthfeel. Juniper, brown bread, Brazil nuts, pine, dried apples, and honet with faint cracked black pepper, rosemary and cinnamon.
Netherlands.

SPIRITS

Gin

♣Alkemist - 14

Fruit notes rush to the fore, with grape sweetness intact. Supporting notes come from clove, peppery juniper and a floral waft of rose. Spain.

♣Amass Dry Gin - 13

The corn base spirit is distilled with indigenous botanicals like California bay and cascara sagrada to ground vibrant flavors such as hibiscus, cardamom, cacao, and ginger, painting a vivid palate of the rich multicultural fabric that is the spirit of the City of Angels. CA.

●Aria Gin - 12

Underneath the juniper, layers of bright citrus, earthy undertones, floral highlights and subtle spicy notes reveal themselves, both on the nose and palate, though none are overpowering. The pristine Bull Run water use to cut Aria after distillation provides a rich, creamy mouthfeel. Portland.

♣Aviation Gin - 12

Aviation explores the rich, floral and savory notes of lavender, cardamom, and sarsaparilla to capture the lushness, spice, creativity, and freshness of the Pacific Northwest. OR.

♣Barhill - 13

Distilled once in our custom-built botanical extraction still with hand-crushed juniper, and then finished with raw honey from our region. The raw honey contributes depth of countless botanicals from our region. Vermont.

●Beefeater - 12

Mild lemon with pine facets builds into an aggressive, but not overpowering pine-forward juniper heart. Spice builds towards the end with swells of gentle coriander, chewy licorice root, and a bit of bitter orange. England

♣Benhams Barrel Gin - 12

CA. The palate sees notes of menthol, brown butter, thyme and rosemary. The finish veers from flowers to herbs, a dried green herb character building along with some green olive notes. Some coconut-vanilla sweetness rounds out the conclusion.

●Blinking owl dry gin - 12

CA. The result is a delicate, complex California botanical-style gin. The primary flavors are Juniper, Hibiscus, Lemon Peel, Orange Peel, and Sage.

♣Blinking owl old tom vacationed - 13

CA. We get a limited number of late harvest semillon wine barrels from a prestigious Napa producer each year. These particular barrels not only allow the Gin to Vacation, but they also impart a hint of sweetness from the late harvest semillon and sauvignon blanc they were previously holding.

◀Bobby's Gin - 12

A firm body built of sweet orange, warming cloves, cinnamon and floral notes move to the back of the palate, supported by a warming, mouth coating texture. Harmonious and balanced dry gin that ends with a smooth, long lingering and fresh, peppery finish. Indonesia.

SPIRITS

◀ **Bombay Sapphire - 12**

Though it begins very mild with not a whole lot of flavor. The effect is unleashed when it fully covers the mouth, heat and slightly spicy lemon with a touch of earthy floral notes. England.

◀ **Bombay Sapphire Premier Cru - 14**

Discover the bright, bold citrus notes of sustainably grown Spanish Fino lemons, mandarins and sweet Navel oranges from Murcia. A celebration of nature's finest flavors.

✦ **Botanica Barrel Aged Gin - 15**

CA. The result is a sublime cross between brandy and gin, with complex, yet balanced notes of juniper, vanilla, lemon verbena, and other hand-picked herbs.

✦ **Botanica Gin - 12**

CA. It's relatively earthy, with lots of licorice and pine, offering a juicy, slightly sweet finish due to the Sierra Nevada spring water and fresh Persian cucumbers.

✦ **Citadelle - 13**

The palate is where the melon shines. Yuzu, sour lemon and tangerine early. Mid-palate, pine juniper emerges as well as a pungent, rich hint of Canteloupe and stone fruit. FR.

✦ **Condessa Classica - 12**

Hyper-regionally inspired Prickly Pear & Orange Blossom, Condessa's ingredients and botanicals are informed by the indigenous regional curandera (healer) traditions of Mexico. MX.

◀ **Dingle Gin - 15**

Clean and classic on the nose, with lots of bright juniper, piney and warm. Fresh cut angelica stems as well lends it a clean floral brightness to it. Very classic, but really centered around those two notes. There's mint-laden under notes as well, with a crisp herbal complexity rounding things out.

✦ **Etsu Japanese Gin - 13**

It's got a unique flavor profile, with a wonderful bitterness, spice, particularly pepper, and the citrus flavor of the green bitter orange zest and yuzu making for a nice combination. Japan.

● **Grace Gin - 16**

Both juniper and critamos are immediately to the fore, making a perfect match with the spicy character from coriander, pink pepper and cassia bark. Female distilled in Greece.

◀ **Granicera Especiado- 25**

Very deep and herbal, intense flavors of hoja santa, cacao, cinnamon, sultry and delicious. Chiapas, MX

◀ **Garnicera Citrico- 25**

Allspice, Avocado leaf, Lemon Verbena. Bright and citrusy, with a complex depth. Chiapas, MX

◎ **Hapusa - 14**

Juniper leads on the nose with the addition of lime and wildflowers. The palate is soft and round, bolstered texturally by the almond and mango, with coriander, ginger, and a touch of cardamom. India.

SPIRITS

✿Haymans Old Tom - 12

Early on citrus oils and mild sweetness appear, before the flavor unfolds. Following seamlessly into juniper custard with a hint of baking spice. Angelica, Cassia, Cinnamon, Coriander, Juniper, Lemon, Licorice, Nutmeg, Orange, Orris Root. England.

✿Haymans Sloe Gin - 12

The palate is bright fruit once again: plum, grilled cherries, tart and sweet. Notes of ruby red grapefruit, leaning towards a touch of citrus on the finish with hints of nutmeg and sugar. Tart, but quasi-dry finish. England.

☉Jin Jiji - 12

Nose of black tea and cream—a textural promise made good by the weighty mouthfeel from the cashew nut and bolstered by prominent baking spice, cocoa nib, and bright, juicy ginger. An earthy finish lingers, bringing the tea back to the fore. Indian.

◀Jun Gin - 13

There's a spicy finish of ginger, galangal, coriander and bay leaves that never borders on aggressive, while the wild juniper from the Bekaa mountains, signs off with the distinct kiss of nostalgic native flavors.

●Junipero - 12

CA. The nose begins with bright pine-forward juniper, with some slight waxy/herbaceous quality as well, along with bitter orange and peppery cubeb notes.

☉Katun Yucatan Gin - 14

17 unique botanicals include local ingredients like heirloom citrus, cardamom, achiote, sage, chilies including habanero and xcatic, and tropical fruits. The neutral base spirit is made from corn, and after maceration and distillation the still strength liquor is mixed with cenote water before filtering and bottling. MX.

☉Ki No Tea - 22

Sweet and delicate on the nose, a hint of white chocolate complements juniper on the palate. The finish lingers long with the flavor of roasted green tea. Kyoto.

✿Las Californias Citrico - 14

"Fruity aromas of lime, grapefruit, tangerine, lemon, and lemongrass mingle with spearmint, black pepper, and evergreen juniper notes. MX.

☉Las Californias Nativo - 13

"The nose has a pleasant woody funk with a slightly tropical fruit note, expressing aromas of papaya, citrus, evergreen, sage, and anise. MX.

●Leopolds Small Batch - 13

Capturing the brightness of Pomelos and Valencia Oranges, the savory notes of Coriander and Cardamom, and the gentle foundation of Juniper Berries and Orris Root. CO.

✿Leopolds Summer Gin - 13

This gin draws on the warm climates from which ingredients are harvested by hand: Spanish Blood Oranges for a rich sweetness, French Immortal Flowers and Juniper Berries for a cool and clean flavor, and Australian Lemon Myrtle for a fresh, citrus finish. CO.

SPIRITS

✿Malfy Blood Orange Gin - 12

If you're craving that fantastic feeling of sunshine then we have just the taste for you. Italian oranges combined with a selection of ripe Sicilian blood oranges are blended with the finest botanicals and handpicked juniper to create a succulent and vibrant flavour.

✿Mahon Gin- 14

*This grape based gin gives a delicate and floral flavor profile, while still having pronounced juniper flavors.
Great in a gin and tonic or as a substitute for a London dry.*

◀Monkey 47 Gin - 27

On the palate, this begins soft and glycerous, gradually building intensity, climaxing in an explosion of peppers; Mid palate is off dry and oily with juniper, lavender, pine needle and spice. Germany.

✿Nolets Dry Gin - 15

The floral scent of Nolet Silver Gin is over the top. You smell rose when you open the bottle, along with intimations of Lavender and sweet herbal botanicals like melissa and apple mint. Holland.

●Occitan Bordiga Italian Gin - 12

A classic juniper lift, with a fragrant nose cut with cardamom, distinct orange, and lemon rind notes. At once classic and distinctively individual, with the purity and intensity of the botanicals giving this gin remarkable cut and clarity. A great mixing gin, but also one with the detail and finesse to justify a martini.

✿Old Harbor 1542 Gin - 15

SD. This unique-to-San-Diego gin is sourced with 100% native botanicals from the Anza Borrego desert to the cliffs of Torrey Pines.

◀Old Harbor Adventure Series Gin - 11

SD. Made from 100% Juniper Berries for a classic dry-style gin. Bright and floral with notes of evergreen, clean citrus and fresh blueberries.

✿Old Harbor San Miguel Gin - 14

SD. Distilled from a variety of the freshest southwestern botanicals—lime, cucumber, cilantro, sage and more—all locally grown. This is a spicy, bright, juicy and intensely herbal gin.

◎Opihr Indian Style Gin - 14

Distilled from a variety of the freshest southwestern botanicals—lime, cucumber, cilantro, sage and more—all locally grown. This is a spicy, bright, juicy and intensely herbal gin. England.

✿Oxley Gin - 12

A herbal, zesty, almost effervescent palate with notes of juniper and grapefruit peel, as well as aniseed. England.

✿Plymouth - 13

A lovely nose with an unusual earthy melange of angelica and juniper, with subtle camphoraceous tinges of cardamom and coriander. England.

●Prairie Organic Dry Gin - 12

Faint florals in the front, with a touch of juniper hovering in the middle, and mild astringency on the finish. MN.

◀Rutte Celery Gin - 13

Lots of juniper, sparkling with a green and piney note; celery leaves, lemon zest, and coriander mid palate. The finish is denser with rich celery stalk and cracked black pepper. The finish has a pleasant warmth, pepper and juniper remaining. Netherlands.

SPIRITS

🌿 Sherigan Kazuki Japanese Gin - 12

Inspiration for this harmonious and radiant gin was born from the springtime sights and smells of cherry blossom lined streets on Vancouver Island. In this gin, juniper is joined by green tea leaves and florals grown as well as cherry blossom petals and yuzu peels. Canada.

🌿 Sherigan Sea Side Gin - 13

Inspired by the Vancouver Island coast, with its clean surf and appealing fragrance of wild roses, evergreen forests, and salty air, our flagship spirit has a deliciously complex yet impeccably balanced botanical profile. Made with sustainably harvested winged kelp, which gives it a subtle taste of the ocean. Canada.

🍷 Sipsmith London dry - 12

Juniper with an expressed pine character comes on early, with bright lemon curd, mandarin flesh and citrus mid-palate. England.

🌿 St. George Terroir - 14

CA. Wildcrafted local Douglas fir and California bay laurel form Terroir's aromatic signature, while the fennel that grows tall alongside hiking trails and the coastal sage that covers the hillsides cast their spell.

🍷 StoryHouse CA Dry Gin - 12

SD. Distinctly dry and artisanal, featuring a balanced bouquet of juniper and California citrus distilled in small batches using large quantities of botanicals - extracting just the essential oils to achieve the richest possible flavors and mouthfeel

🌿 StoryHouse Coastal Gin - 11

SD. Memories of shining sun, lemon trees, and ocean breezes encourage flavor profiles infused with local floral notes, ripe citrus, and refreshingly crisp cucumber. Approachable and refreshing, we focus less on the juniper and spotlight floral botanicals, bright citrus and fresh cucumber to present a clean and balanced gin reflective of our coastal lifestyle.

🍷 Sweet Gwendoline - 13

The bright liquid is infused with Figue de Solliès, a variety of fig grown in the South of France. A sweet entry, it develops with juniper, pear, green apple, and pepper notes. French white wine provides a unique, round finish with hints of citrus. FR.

🌿 Tanqueray - 12

The palate begins with juniper, but finishes with rich hints of baking spice including angelica root, cinnamon and coriander seed. Scotland.

🍷 Tanqueray 10 - 13

Soft mouthfeel with juniper, bitter orange and lemon early. Mid-palate angelica and pink grapefruit shine through. The back of the palate has creamy licorice root, white grapefruit, piney juniper and hints of peppercorns. The gin has a long finish with moderate warmth. Scotland.

🌿 Ventura Wilder Gin - 12

CA. Distilled with wild-harvested, native California botanicals including sagebrush, purple sage, bay, yerba santa, pixie mandarin peel and chuchupate. This dynamic mix of the wild and the cultivated bursts with fresh, savory aromas, like taking a walk through the mountains of the central coast.

SPIRITS

Vodka

06 Rosé Vodka from Provence - 16

Haymaker Vodka Ventura Spirits - 13

CA. A lively vodka with a hint of sweetness, Haymaker's is made from fresh California apples and potatoes (that would otherwise go to waste) that are mashed, fermented, and six-times pot distilled.

Layback Vodka - 11

Tina's Vodka - 12

Dingle Vodka - 14

You can taste incredible purity in this vodka, as pure as the environment where we make it. It is exceptionally good drunk neat.

Amaro

Alpe Amaro Lys - 12

An amaro made mostly from a variety of locally grown herbs, including gentian and gentianella, blended with bitter botanicals such as rhubarb root. IT

Alpe Genepy - 12

Ipe's Genepy is made primarily from the named herb, with the addition of a small quantity of other botanical ingredients such as true cinnamon, oregano, lemon balm, and mint. IT

Amaro Alpe - 12

An amaro made mostly from more than twenty locally grown herbs, roots and flowers, including gentian, artemisia (genepy), cardamom, and mint, with the addition of bitter botanicals like rhubarb root. IT

Amaro Alto Verde - 12

A complementary blend of alpine herbs, citrus and spice frame and lighten the classic bitter profile. True to its origins, the aromas evoke a summer forest in all its verdant splendor. IT.

Brucato "Chaparral" - 14

CA. A nose of green tea, bay leaf, and mint introduces a warm and bright palate of yellow herbs, cinnamon, and anise. Cardamom blooms late, leading into big notes of mint on the finish.

Brucato "Orchards" - 14

CA. Candied walnuts, orange zest, and apricot jam on the nose spring into a palate of warm baking spice—notably cinnamon & nutmeg— with a lingering, high-toned bitterness that vibrates with lemon and strawberry seeds.

Brucato "Woodlands" - 14

CA. Cocoa nib and blackberry leaf on the nose are complemented by grapefruit peel and sweet orange. A full and juicy mid-palate of chocolate-covered cherries tapers to a lightly bitter finish reminiscent of pine needles.

Amaro Ciociaro - 13

On the palate, the initial flavours are sweet, burnt sugar, honey and caramel, but these quickly develop into more bitter notes as the burnt orange peel and gentian prevail. IT.

Aperol - 12

The blend of zesty citrus, aromatic herbs and mellow vanilla creates a subtle but enticing scent on the nose. IT.

SPIRITS

Averna - 12

Averna has a mouth-coating and bittersweet taste, carrying hints of orange and licorice, balanced with notes of myrtle, juniper berries, rosemary, and sage. IT.

Barathier Amaro - 13

Primary Botanicals: wild juniper, angelica, Archillea erba rotta, gentian root with rhubarb root, cinnamon. IT

Barathier Rabarbaro - 12

Made exclusively with Chinese Rhubarb root that is macerated for 60 days at room temperature in spirit made from organic wheat. IT

Bordiga Chiot - 12

Mint and genepy bring cooling qualities, while red licorice, yarrow, and black currant bring balancing sweetness. The resulting amaro is all mountain meadows: floral and herbal on the nose, with satisfying root bitterness in the finish curbed with a kiss of cocoa. IT.

Bresca Dorada Mirtamaro - 15

Primary Botanicals: myrtle berries, myrtle leaves, gentian, wild olive tree leaves, skins of Sardinian orange, mandarin, and lemon. IT.

Bresca Dorada Mirto Verde - 12

It is made of freshly hand-harvested myrtle leaves and flowers from the inland part of Sardinia known as Sette Fratelli, around the estate. IT.

Brovo Spirits Amari #4 - 13

Amaro #4 starts with a hibiscus note, followed by a three-stage citrus infusion—orange, lemon, and grapefruit—followed by eucalyptus simple syrup and a spicy cayenne finish. WA.

Campari - 12

Campari has a strong bittersweet flavor, with notes of orange peel, cherry, clove, and cinnamon

Contratto Aperitif - 12

Extracts of 28 different herbs, spices, roots and seeds, including aloe, angelica, wormwood, safflower, cinchona, citrus, hawthorn, cloves, cardamom, licorice, juniper, mint, rhubarb, sage, nettle and ginger. IT.

Cynar - 12

Created in 1949, this Italian aperitif is flavoured with artichoke leaves (Cynara scolymus), from which the drink derives its name and 12 other botanicals. Bittersweet, with notes of caramel, toffee and cinnamon, and an bitter herbal finish.

Suze - 12

It tastes very vegetal, like eating dandelion greens, but it also offers citric tones, like pomelo and perfume-y citrus—not lemon or lime. FR.

Mezzodi Amaro - 12

Sweet orange cascades from the bottle along with aromas of cacao and gentian; on the palate, expect more orange, white tea, red berries, and honeysuckle with a hint of cinchona.

Vecchio Del Capo - 12

Distilled from sugar beets, then macerated with 29 herbs, spices, roots, fruits, and flowers from Southern Italy. This digestivo italiano is complex on the palate, revealing bittersweet flavors of orange, chamomile, licorice, and juniper. IT.

SPIRITS

Ventura Amaro Angeleno - 13

CA. A California style bitter liqueur in the vein of the Italian classic Aperol. With bright citrus notes from Valencia orange peel, a balanced bitterness from gentian and a subtle floral finish.

Foro Amaro - 14

Dark herbal bitter notes are balanced with a profound infusion of natural citrus as well as 25 different botanicals, including Angelica Root, Marjoram, Gentian, Sage, Oregano, Cinnamon, Ginger and Chamomile. IT.

Amaro Montenegro - 12

First are the zesty flavors of an orange. Next come the bitter and herbaceous notes of coriander, oregano, artemisia and marjoram. Finally, the sweet tones of cinnamon, nutmeg and cloves finish it off. IT.

Amaro Nonino - 16

Amaro Nonino is equally bitter and sweet, with notes of orange, honey, vanilla, licorice, allspice, mango, pepper, and cocoa. IT.

Canto Sirene Amaro - 12

Lake Garda lemons, thistle, rose berries, sweet & bitter orange, kina, cinnamon, and timut pepper. Medium bitter, some coming from the lemon and some from the citrus. Finishes with the sweetness of vanilla and pungency of the timut pepper and ginger. IT.

Il Gusto de Amalgi Alloro - 12

Made from wild grown bay laurel from the Amalfi coast and hills. The leaves are foraged and infused fresh, not dried, in neutral grape spirit for 30-35 days. IT.

Lo-Fi Gentian Amaro - 12

CA. Predominant aromas of sweet citrus fruit with hints of ginger, exotic flowers and spices are supported by a framework of cinchona bark and bitter root extracts.

Nonino l'aperitivo - 16

18 different flowers, herbs, roots and fruits are carefully harvested from on and around the family estate in Friuli, dried at low temperatures, and infused into Nonino's famed distillate. IT.

Pasubio - 12

Pasubio is a true taste of the Dolomite Mountains in the Trentino region. On a base of rich aged wine you'll find notes of blueberries, pine and smoke, together with bitter alpine herbs. It is rare among amari to feature mountain berries.

Select Aperitivo - 12

complex and intense with bitter notes from roots and barks. Spicy and tropical notes come through at mid-palate, which complement the citrus notes. The finish is pleasant and persistent with fresh and rich notes coming from the citrus fruits and essential oils.

Fernet Meletti - 14

A stomach settler and a breath freshener, this liqueur is full-on minty from first sip straight through to exhale. The moderately bitter midpalate offers hints of dark chocolate, espresso and allspice. There's a passing resemblance to thin-mint cookies if you squint.

Fernet Branca Menta - 14

It's intensely minty, with not only mint, but the cooling effect of menthol as well. It's a step sweeter than Fernet Branca, which masks the firm bitterness, pushing it to the finish. Great for a creamy grasshopper variation.

SPIRITS

Mezcal

Bahez Javali - 35

Comprised of 100% wild Jabalí agave, this mezcal is citric and light bodied with a lively mouthfeel. Tasting notes include lactose, wet stone, fermented fruit, and herbaceous conifers. MX.

Divino Maguey Mezcal - 12

It leaves a warm sensation and the after taste persists the smell of cooked agave and the herbal aromas that refresh the palate and make you salivate.

Divino Maguey Tamarindo - 13

In its primary aromas, fresh earth and light smoky notes are subtly perceived. Finally, the sweet and tamarind flavor.

Divino Maguey Guava - 13

The distinctive aroma of guava with sweet and dry notes is noticeable upon first contact, followed by smoked agave notes.

Yuu Baal Joven Pechuga - 18

It has a nose full of citrus, herbs, fruits, and spices, and tastes of orange, anis, pineapple, and mango. It's velvety texture carries slight hints of turkey, cinnamon, and mango in the aftertaste. MX

Raicilla

La Venenosa Sierra de Jalisco - 22

The real surprise is in the space between scent and flavor because once you sip it you encounter a mouthful of citrus and grassy flavors on a nicely viscous body that reminds you of a light honey. MX.

La Higuera Raicilla Cedronamusa - 14

This sotol has mineral and caramel notes on the nose with smoked grass and cedar on the palate. The finish is dry and the texture is balanced.

Sotol

Noche Luna - 15

The taste highlights fresh minerality with a light sweetness, balanced with notes of citrus and cacao.

Tequila

Real De Valle - 11

Mijenta Blanco - 15

Mijenta Reposado - 21

Patron Reposado - 15

Patron Silver - 13

Don Fulando Reposado - 17

Don Fulano Blanco - 14

Patron Anejo Sherry Cask - 25

Rum

Camazotz Oaxacan Rum - 15

Dr. Bird - 12

Kiyomin Japanese Rum - 15

Plantation 3 star - 13

Sao Paulo Aged Cachaca - 13

Havana Club - 11

SPIRITS

Brandy

Lairds Apple jacks 80 pf - 12

Laird's Applejack is a blend of 35% apple brandy and 65% neutral spirits that possesses a hint of apple flavor and aroma. The apple brandy base gives Laird's Applejack a unique smoothness - a deeper, richer flavor.

Ventura Opuntia Prickly Pear Brandy - 13

CA. Opuntia is a prickly pear spirit, made from the fruit of the Nopal cactus. Its flavor is as singular as tequila's, an invigorating balance of fresh fruit and desert earth that is all its own. Over a ton of sun-ripened California fruit is fermented into wine and then distilled in each batch.

Cognac

Francois Voyer VS Grand Champagne Cognac - 11

Delicate hints of vanilla and lime, lifted by an aroma of white flowers typical of young Premier Cru Cognac. FR.

Francois Voyer VSOP Grand Champagne Cognac - 17

The aromas are particularly persistent. Citrus, lime and dried flowers dominate, slowly developing into sweet hints of apricot, jasmine and vanilla. FR.

Francois Voyer XO Gold Grand Champagne Cognac - 30

A gorgeous balance of fruit and tannin. Flavors of white fruit, orange peel, marmalade, spices and passionfruit. The after taste is long in the mouth and the signature of this Cognac. FR.

Whiskey

Buffalo Trace Bourbon - 14

Storyhouse Bourbon Whiskey - 13

Four Roses Single Barrel Bourbon- 15

Templeton Rye - 12

Storyhouse Straight Rye- 13

Dublin Mercantile Irish - 14

Jameson Irish- 13

Suntory Toki Japanese - 15

Barrell Seagrass Rye - 22

Compass Box Story/Spaniard Scotch - 20

Laphroig 10 Year Scotch - 18

Rabbit Hole Dareinger Bourbon Finished in Px Barrels - 25

A wonderful mix of raisins, currants and cherries with a hint of almond, and an impressive explosion of Sherry with a touch of vanilla and oak.

Rabbit Hole Heigold Bourbon - 21

A crescendo of rye spice briefly surges in the finish, with sweet flavors of vanilla, caramel, and gingerbread rushing back quickly.

SPIRITS

Vermouth

- Cocchi Americano - 10**
- Dolin Blanc Vermouth - 10**
- Dolin Dry Vermouth - 10**
- Lo-Fi Dry Vermouth - 10**
- Lo-Fi Sweet Vermouth - 10**
- Mistela Pijoan - 15**

Vermut rosa dulce. Made with around 15 plant extracts + native and wild flowers from Baja California, harvested throughout the year at different stages of flowering. The base wine is made from the wine and must of Moscato Canelli, Sauvignon Blanc, Chenin Blanc, Zinfandel and Grenache. The base blend is fortified, aged for six months in neutral oak, and macerated with herbal and floral extracts.

Liqueur

Blue Dorris Liquer - 12

A floral liqueur with unusual depth and elegance. Key Botanicals include orris root, pink peppercorn, rose.

Flora Green Liquer - 12

A verdant herbal liqueur with a distinctive alpine character. Key Botanicals include hyssop, lemon balm, chamomile.

Ancho Reyes Verde - 13

Sweet, spicy and savory. Works great in spicy margaritas.

Bordiga Pastis - 12

Primary Botanicals: Star anise, licorice root, wild fennel seed, gentiana root and flower, wild thyme flowers. Light and dry, with a defined salinity and herbaceous finish.IT.

Chareau - 15

CA. The liqueur smells and tastes like a lightly sweet, refreshing mix of cucumber, honeydew and mint, with a pleasing viscosity that thankfully never gets too mucilaginous.

Chartreuse - Green - 16

A sweet, spicy, and smooth flavor, with a distinctly herbal finish. Tasting notes include mint, sage, gentian, apple, and vanilla. FR.

Chartreuse - Yellow - 16

The aroma is bright, mild and lime-lollipop sweet, although the flavor is more herbal, with hints of mint and anise, and a pronounced licorice finish and alcohol sting. Thick, syrupy and tongue-coating.

Cointreau - 15

It is made with both bitter and sweet orange peels which are macerated in neutral alcohol and then distilled. FR.

SPIRITS

Dolin Genepy - 12

While comprised of over 30 Alpine herbs, the most prominent is Genepy. Its bright herbal and fresh flavors can be served on the rocks or with tonic. FR.

Faretti Biscotti Liqueur - 14

Expect thick, rounded hazelnut, chocolate and almond, cut by a fleeting hint of fennel and good alcohol balance.

Italicus Rosolio di Bergamotto - 13

A blend of bergamot peel, Cedro lemons, chamomile, lavender, gentian, yellow roses and Melissa balm. An aromatic and lightly spicy liqueur which balances honeyed sweetness with rooty bitterness.

Licor 43 - 12

It's light and sweet, with vanilla far and away the strongest flavor, backed up by bright citrus and warm cinnamon.

Lillet Blanc - 12

Lillet Blanc is crisp and light, with subtle floral, herbal and citrus notes. It tastes like a semi-sweet white vermouth with intriguing herbal notes on the finish.

Luxardo Maraschino - 14

It's sticky and sweet, some vanilla- and almond-like sweetness in the background of the cherry fruit, and a slight bitter turn at the end that's like licking a cherry pit.

Mahia - 12

This is an ideal after dinner sipper with inviting aromas of sweet dense fig and delicate anise seed influence that freshens things up quite nicely!

Mr. Black - 13

The hint of dark chocolate and cherry on the nose translates to a rich, vanilla-flecked espresso flavor on the palate and a silky texture.

Old Harbor Ampersand Coffee Liqueur - 12

SD. Designed for true coffee fanatics. This is a collaboration with our neighbors at Coffee & Tea Collective. Ampersand is a surprisingly simple, yet expertly crafted blend of their cold brew and our rum. Not artificially flavored or overly sweet, but a seamless expression of the Third Wave Coffee movement in a bottle.

Sibona Chamile Liqueur - 14

On the palate, predominance of chamomile intensified by the Grappa's presence; sweet, harmonious, and persistent.

St Elizabeth All Spice Dram - 17

The berry, called "pimento" in Jamaica, gets its modern name from its flavors of clove, cinnamon, nutmeg, and pepper. Jamaica.

St. Elder Elderflower - 12

Flavor profile is described as a uniquely fresh, fruity, green and slightly floral with subtle pear, lychee and tropical nuances.

SPIRITS

Taylor's Velvet Falernum - 12

The sweetness, spice and almond character of this rum-based liqueur provides weight and texture to classic rum and wine punches. Barbados.

Ventura Limoncello - 13

CA. A limoncello from Ventura, California where some of the world's greatest lemons grow with an ocean view. Made in small batches from lemons, wheat spirits, cane sugar, and distilled lemon juice.

Non-Alcoholic Spirits

Dromme Awake - 11

Dromme Calm - 11

Lyres Amaretti - 11

Lyres Coffe - 11

Lyres Italian - 11