

GRAPEFRUIT basil

BAR MENU

✓ ROASTED OLIVES Orange Zest, Za'atar, Cold Pressed Olive Oil

✓ MARCONA ALMONDS Togarashi

✓ GUACAMOLE & FIRE ROASTED SALSA

House-Made Tortilla Chips

Ⓢ CHARCUTERIE BOARD

Roasted Olives, Marcona Almonds, Mango Escabeche, Grilled Sourdough

Any (2) Selections | (4) Selections | (6) Selections

Cheese Options: Mt. Tam Triple Cream | Point Reyes Blue | Fiscalini White Cheddar

Meat Options: Prosciutto | Soppressata | Chistora

BURRATA TOAST

Grilled Sourdough, Red Wine Poached Pear, Candied Walnuts, Capers Salsa Verde

(808) FLATBREAD

Grilled Pineapple, Jalapeño, Pepperoni, Ricotta, Basil, Cilantro

Ⓢ CHICKEN WINGS

Sriracha Caramel, Crispy Garlic, Furikake Ranch

Ⓢ HALIBUT TACOS

Beer Battered, Island Slaw, Baja Tartar Sauce,

House-Made Chips | Fire Roasted Salsa

Ⓢ SKIRT STEAK TACOS*

Poblano Rajas, Guajillo-Arbol Salsa, Queso Fresco, Avocado,

House-Made Chips | Fire Roasted Salsa

Ⓢ NIMAN RANCH BRISKET-SHORT RIB BURGER*

Fiscalini White Cheddar, Pecanwood Smoked Bacon, Cipollini Onion,

Beefsteak Tomato, Creole Mustard Aioli, Fries

HAPPY HOUR | DAILY 3-5PM

BAR FOOD

4 OFF

SPECIALITY COCKTAILS

4 OFF

WINE BY THE GLASS

4 OFF

SELECT DRAFT BEER

3 OFF

Ⓢ Gluten Free | Ⓢ Gluten Free Upon Request | ✓ Vegetarian

Please notify our staff of any severe or life-threatening food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

GB1024

GRAPEFRUIT *basil*

COCKTAILS

THE MIRAMONTE

El Tequileno Blanco, Agave, Lime
+ El Tequileo Reposado
+ El Tequileo Añejo

COACHELLA CADILLAC

Aratta Reposado, Grand Marnier,
Cointreau, Lime, Agave

MIRA MAI TAI

Appleton Signature, Smith & Cross,
Clement Creole Shrub, Orgeat, Lime

PLEASED AS PUNCH

Pisco, Pineapple Shrub, Lemon,
Prosecco

OOOHBAE COLADA

Smith & Cross Jamaican Rum,
Amontillado Sherry, Coconut Cream,
Pineapple, Lime

GRAPEFRUIT BASIL

Grey Goose, Fresh Basil,
Ruby Red Grapefruit

DANCING IN THE DARK

El Tequileno Reposado, Licor 43,
Espresso

ISLAND EMPRESS

Empress Gin, Giffard Lichi-Li Liqueur,
Lychee Syrup, Lemon

NEW FASHIONED

Coconut Washed Four Roses Bourbon,
Smith & Cross Rum, Crème de Banana,
Pineapple Oleo, Angostura Bitters

SMOKE & SPICE

Bozal Mezcal, Ginger-Honey Syrup,
Lime, Chile De Arbol

FROZEN ICY 808

Icy Twist on a Hawaiian Mai Tai

FROZEN SEASONAL

Ask your Server for Details

WHITE WINE

Sparkling & Champagne

MASCHIO Prosecco

LE GRAND COURTAGE Blanc

DOMAINE CARNEROS Brut Rosé

1 Rosé

FAUSTINO

E. GUIGAL

1

Pinot Grigio & Sauvignon Blanc

ALTO VENTO Pinot Grigio

PONZI Pinot Gris

SATELLITE Sauvignon Blanc

CUVAISON Sauvignon Blanc

Chardonnay

STONECAP

RAEBURN

FAR NIENTE POST & BEAM

2

RED WINE

Pinot Noir

ARGYLE

ETUDE FIDDLESTIX VINEYARD

2

Merlot

CLINE SEVEN RANGLANDS

1

Interesting Reds

TOMMASI Super Tuscan

Red Blends

DECOY LIMITED

DAOU PESSIMIST

Cabernet Sauvignon

TALL SAGE

DAOU

POST & BEAM BY FAR NIENTE