



SEASONAL CRAFT COCKTAILS \$10

PEACH BELLINI sparkling wine + white peach balsamic + spanked mint sprig
 BIRDS AND THE BEES vodka + st. germain + honey syrup + lemon
 L'LIT IT B English dry gin + local lillet blanc + licor 43 + orange bitters
 THE FOUNTAIN OF YOUTH Drambuie + lemon + luxardo + lavender & angostura bitters
 STRAWBERRY FIELDS vodka + white strawberry balsamic + fresh lemon + simple syrup
 WATERMELON BASIL COOLER vodka + fresh watermelon + basil + grapefruit bitters
 SMOKEY PALOMA smoky mezcal + fresh grapefruit + lime + agave + crushed worm salt
 OTRA VEZ POR FAVOR blanco tequila + chipotle + tres chiles + fresh lime + chile sugar rim
 '43 PINK CADILLAC silver & pomegranate tequila + licor 43 + agave + lime
 ON THE COPA, COPACABANA Brazilian cachaca rum + acai + muddled mint + lime
 POMEGRANATE MOJITO white rum + pomegranate + fresh mint + lime + gum sugar
 PISCO PUNCH Peruvian Pisco + pineapple + lemon + orange + bitters
 ZOMBIE white & dark rum + pomegranate + pineapple + grapefruit + lime + mint
 THE KILT LIFTER spiced rum + coconut rum + orange + pineapple + luxardo
 BLACK IRISH MULE Jameson Black Barrel Reserve whiskey + Fever Tree ginger beer
 PAPPY'S FAMOUS BLOODY MARY award winning recipe + bacon salt + medium spice 9

DRAUGHT BEERS + CIDERS 16oz / 20oz

CIDER, TIN CITY "Seasonal Selection" 7% Paso Robles 8 (12oz.)
 PILSNER, SCHRIMSHAW North Coast Brewing, 5%, Fort Bragg, CA 7 / 8.5
 LAGER, HARP, 5%, Dublin, Ireland 7 / 8.5
 BLONDE, FIRESTONE 805, 4.7%, Paso Robles 6.5 / 8
 CITRUS BLONDE, BARRELHOUSE SUNNY DAZE, 5.2%, Paso Robles 7 / 8.5
 WHITE ALE, ALLAGASH (Belgian style wheat), 5.1%, Portland, ME 8 / 9.5
 PASO PALE ALE, SILVA BREWING, 5.0%, Paso Robles 7 / 8.5
 ENGLISH PALE ALE, BASS, 5.1%, England 7 / 8.5
 INDIA PALE ALE, FIRESTONE LUPONIC DISTORTION, 5.9%, Paso Robles 8 / 9.5
 INDIA PALE ALE, BARRELHOUSE MANGO, 6.2%, Paso Robles 7 / 8.5
 DOUBLE INDIA PALE ALE, BARRELHOUSE BIG SUR, 9.6%, Paso Robles 9 / 10.5
 STOUT, GUINNESS, 4.3%, Dublin, Ireland 9 (20oz. only)

20 oz. GUINNESS BLENDS

| | | | |
|-------------------|-------------------|-------------------------|---------------------------|
| BLACK & TAN | HALF & HALF | BLACK SMITH | BLACK VELVET |
| Guinness / Bass 9 | Guinness / Harp 9 | Guinness / Smithwicks 9 | Guinness / Hard Cider 9.5 |

CRAFT + IMPORT + DOMESTIC BOTTLES

REEF POINTS KID NEPTUNE DRY CIDER 7.6% Paso Robles, CA (22oz) 15
 LAGUNITAS IPA 6.2% Petaluma, CA (22oz) 12
 BALLAST POINT SCULPIN IPA 7.0% San Diego, CA (22oz) 14
 STONE RUINATION 2.0 DIPA 8.5% San Diego, CA (22oz) 14
 HANGER 24 CHOCOLATE PORTER 8.0% Redlands, CA (22oz) 14
 BELCHING BEAVER PEANUT BUTTER MILK STOUT 5.3% Vista, CA 14

| | |
|-----------------------------|-------------------------------|
| 16oz BUD LIGHT or BUD 5.5 | CORONA / PACIFICO / MODELO 6 |
| 16oz COORS LIGHT 5.5 | STELLA ARTOIS 6 |
| 16oz MILLER LITE 5.5 | BLUE MOON 5.5 |
| MILLER HIGH LIFE (7oz.) 2.5 | SMITHWICKS IRISH RED ALE 6 |
| ANGRY ORCHARD 16oz can 6 | FIRESTONE Double Barrel Ale 6 |

LOCAL WINES ALL BY THE GLASS

| | |
|-----------------------------------|--------------------------------------|
| WHITE: | RED: |
| ROSE Levo 10 / 35 | PINOT NOIR Sextant 12 |
| BLEND Field Recordings Fiction 10 | GRENACHE Levo "Concrete" 12 / 42 |
| ALBARINO Bodega de Edger 10 | RHONE BLEND Cypher "Anarchy" 12 / 42 |
| SAUVIGNON BLANC Justin 10 / 35 | ZINFANDEL Oso Libre 12 |
| CHARDONNAY Tolosa No Oak 10 / 35 | CABERNET Eberle VS 12 / 42 |
| CHARDONNAY Calcareous 11 / 39 | CABERNET Daou 13 / 46 |
| SPARKLING Kenwood 8 | |

PAPPY HOUR MONDAY-FRIDAY 3-6PM

\$1 OFF BOTTLED BEERS
 \$2 OFF DRAFT BEERS
 \$2 OFF WELL DRINKS
 \$2 OFF CRAFT COCKTAILS
 \$2 OFF WINE BY THE GLASS
 \$5 SMALL BITES (see food menu)

PUB SPECIALS ALL DAY EVERYDAY

\$2.5 MILLER HIGH LIFE (7oz)
 \$8 PICKLEBACK SHOTS
 \$9 PAPPY'S BLOODY MARY
 \$9 HOUSE MOSCOW MULE
 \$9 HOUSE OLD FASHION
 \$12 DEW & A BREW
 (any 20oz. draft with shot of
 Tullamore Dew Irish Whiskey)

MOCKTAILS \$6 (non-alcoholic cocktails)

SWASHBUCKLER PUNCH
 pineapple + orange + white peach
 balsamic + luxardo cherry

LEMON ALMOND FRESCA
 fresh squeezed lemon +
 almond orgeat syrup

COLD BREW OLD FASHION
 cold brew coffee + luxardo +
 chocolate bitters + flared orange peel

BARREL AGED CHERRY SODA
 tart cherry juice + barrel aged simple
 syrup + fresh lemon + soda water

WEEKDAY LUNCH DEALS

Monday-Friday 11-3pm
 each item listed below \$10 each
 extra charge for substations may apply

CALAMARI APPETIZER
 1/2 CARNITAS NACHOS

1/2 MAN SALAD
 1/2 CHOPPED SALAD
 1/2 STEAK WEDGE SALAD
 SOUP & GARDEN SALAD
 COMBO

1/2 PRIME SANDWICH
 1/2 CUBANO SANDWICH
 1/2 PULLED PORK SANDWICH
 BACON CHEESEBURGER
 SLIDERS

PLEASE NO SPLIT CHECKS. ONE CHECK PER TABLE. CORKAGE \$15
 some menu items include peanut or shellfish products. consuming raw or undercooked meats,
 poultry, pork, seafood or eggs may increase your chances for a foodborne illness.
 we proudly recycle 100% of our cooking oil for biofuel