

Afternoon Libations

\$12

MIMOSA

STRAWBERRY | LAVENDER | LEMON
PINEAPPLE GOMME | PASSION FRUIT
BLACKBERRY | THYME | GUM SYRUP

REFRESH

FRESH START {CUCUMBER INFUSED VODKA, ELDERFLOWER LIQUOR, SPARKLING WATER}

BITTER CYCLIST {STEIGL GRAPEFRUIT, CAMPARI, PINCH OF SALT}

SUMMER BREEZE {FORDS GIN, AQUA DI CEDRO, SUZE, CONTRATTO BLANC, MINT}

LIGHT SPIRITED

COBBLER {ALVEAR CREAM, ORANGE, LEMON, SEASONAL FRUIT}

BUZZ {ROYAL DRY VERMOUTH, LILLET BLANC, LEMON, HONEY & BEE POLLEN}

BOTANY

BOTANIST {GREEN CHILI, GIN, CHERRY TOMATOES, CELERY BITTERS, CITRUS}

PHANTOM {HOUSE BLOODY MIX, GHOST CHILI VODKA & JALAPENO}

MICHELADA {PACIFICO, HOUSE BLOODY MIX, SUMAC POWDER}

SMOKE & PICKLE {SOTOL, HOUSE BLOODY MIX, SMOKED PROSCIUTTO, PICKLED VEGETABLES}

ADD PICKLED MARKET VEGETABLES \$2

By the Glass

	3oz	6oz	Bottle
SPARKLING			
<i>Vouvray Brut, Vincent Raimbault, Loire, NV</i>	\$6.5	\$13	\$52
<i>Rose Brut, Domaine Fouet Cremant de Loire, NV</i>	\$5.5	\$11	\$44
WHITE			
<i>Muscadet, Julien Braud, Loire, France, 2014</i>	\$4	\$8	\$32
<i>Riesling, Stein Blue Slate, Mosel, Germany, 2013</i>	\$6.5	\$13	\$52
<i>Albarino, Provoca, Edna Valley, San Luis Obispo, 2014</i>	\$5	\$10	\$40
<i>Chardonnay, Provoca, Edna Valley, San Luis Obispo, 2014</i>	\$7.5	\$15	\$60
<i>Chenin Blanc, Leo Steen 'Saini Vineyard', Dry Creek, 2014</i>	\$7.5	\$15	\$60
ROSE			
<i>Tempranillo, Provoca, Paso Robles, 2015</i>	\$5.5	\$11	\$44
RED			
<i>Blend, Pascal Bellier, Cheverny Rouge, France, 2011</i>	\$5	\$10	\$40
<i>Cabernet Sauvignon, Ultraviolet, Napa Valley, 2013</i>	\$7.5	\$15	\$60
<i>Cabernet Franc, Provoca, Paso Robles, 2014</i>	\$7	\$14	\$56
<i>Tempranillo, Provoca, Paso Robles, 2014</i>	\$6.5	\$13	\$56
<i>Syrah blend, Vi-je'lante, San Luis Obispo, 2013</i>	\$4.5	\$9	\$36
<i>Tempranillo, ONX 'Praetorian', Paso Robles, 2013</i>	\$8.5	\$17	\$68

Sparkling Wine

BUBBLES

<i>Vouvray Brut, Vincent Rimbault, Loire, France, NV</i>	\$52
<i>Rose Brut, Domaine Fouet, Cremant de Loire, NV</i>	\$44
<i>Rose Brut, Nigl Sekt, Austria, 2011</i>	\$80

CHAMPAGNE

<i>Geoffroy, "Expression", Cru, NV</i>	\$89
<i>Ayala, "Brut Majeur", NV</i>	\$78
<i>Aubry, Brut, NV</i>	\$105
<i>Marc Hebrart, Special Club, Cru, 2010</i>	\$175
<i>Pierre Peters, Cuvee Reserve Cote de Blancs, 2006</i>	\$175
<i>Rose, Chartogne Taillet, Merfy, NV</i>	\$118
<i>Savart, L'Overture, NV</i>	\$120
<i>Salon, Le Mesnil Sur Oger, 2002</i>	\$625

Aperitif

SWEET, FORTIFIED, LATE HARVEST

<i>Ruby Port, Quinta de la Rosa, Lot 601, Portugal</i>	\$11
<i>10 year Tawny Port, Quinta de la Rosa, Portugal</i>	\$16
<i>Pedro Ximenez, Alvear "Asuncion", Oloroso, Spain, NV</i>	\$11
<i>Pedro Ximenez, Alvear, Spain 1927 Solera</i>	\$14

Rose

ROSE

<i>Tempranillo, Provoca, Paso Robles, 2015</i>	\$44
<i>Zweigelt, Biohof Pratsch, Austria, 2015</i>	\$40
<i>Blend, Matthiason, Napa, 2015 1.5</i>	\$50 \$100
<i>Lagrein, Terlano, Alto Adige, Italy, 2014</i>	\$44

White Wines

LOCAL-ISH

<i>Albarino, Provoca, Edna Valley, 2014</i>	\$40
<i>Chardonnay, Arnot Roberts, Napa, 2014</i>	\$84
<i>Chardonnay, Provoca, Spanish Springs, Edna Valley, 2014</i>	\$60
<i>Chardonnay, Sinor La Valle, Edna Valley, 2014</i>	\$60
<i>Chenin Blanc, Leo Steen 'Saini Vineyard', Dry Creek, 2014</i>	\$60
<i>Blend, Tablas Creek 'Esprit de Tablas', Paso Robles, 2012</i>	\$125

LOIRE

<i>Muscadet, Gilbert Chon Clos de la Chapelle, Loire, 2014</i>	\$32
<i>Sauvignon Blanc, Domaine Crotereau, Quincy, 2013</i>	\$57
<i>Chenin Blanc, Nicolas Joly, Savennieres, 2011</i>	\$89

BURGUNDY + JURA

<i>Savagnin, Domaine du Pelican, Arbois, 2014</i>	\$90
<i>Chardonnay, Petit Chablis, Moreau-Naudet, Chablis 2014</i>	\$56
<i>Chardonnay, Regnard, Chablis, 2011</i>	\$80
<i>Chardonnay, Pavelot, Savigny les Beaune, 2011</i>	\$78

SOUTHERN FRANCE + CORSICA

<i>Vermentino, Domaine Stillicionu, Corsica, 2014</i>	\$90
<i>Bandol Blanc, Domaine Bunan, Bandol, 2010</i>	\$54
<i>Rhone Blend, Chateau La Couranconne, Seguret, 2013</i>	\$33

AUSTRIA + GERMANY

<i>Riesling, Stein Blue Slate, Mosel, Germany, 2013</i>	\$52
<i>Riesling, Hexamer, Nahe, Germany, 2013</i>	\$50
<i>Riesling, Kruger-Rumpf, Nahe, 2007</i>	\$68
<i>Gruner Veltliner, Nigl, Austria, 2014</i>	\$42

AUSTRALIA + NEW ZEALAND

<i>Riesling, Jim Barry, Australia, 2015</i>	\$41
<i>Sauvignon Blanc, Greywacke, New Zealand, 2014</i>	\$60
<i>Chardonnay, Leeuwin Art Series, Australia, 2011</i>	\$165

SPAIN & PORTUGAL

<i>Viura, Vina Tondonia, Lopez Heredia, Spain, 2004</i>	\$58
<i>Vinho Verde, Quinta do Ameal, Louriero, 2014</i>	\$39

Red Wines

LOCAL

<i>Grenache, Tribute to Grace, Santa Barbara, 2014</i>	\$92
<i>Mourvedre, Paix Sur Terre, Paso Robles, 2014</i>	\$72
<i>Cabernet Franc, Provoca, Paso Robles, 2014</i>	\$56
<i>Tempranillo, Provoca, Paso Robles, 2014</i>	\$56
<i>Syrah, Vijelante, San Luis Obispo, 2013</i>	\$36
<i>GSM, Herman Story, Paso Robles, 2013</i>	\$90
<i>Tempranillo, ONX, Paso Robles, 2013</i>	\$68

NAPA + SONOMA

<i>Gamay Noir, RPM, Napa, 2013</i>	\$80
<i>Merlot, Gunlach Bundschu, Sonoma, 2012</i>	\$67
<i>Cabernet Sauvignon, UltraViolet, Napa, 2013</i>	\$60
<i>Zinfandel, Poco a Poco, Russian River, 2013</i>	\$50

SOUTHERN FRANCE + CORSICA

<i>Mourvedre, Domain Tempier, Bandol, 2014</i>	\$92
<i>Nielluccio, Domaine Nicolas Mariotti Bindi, Corsica, 2012</i>	\$99
<i>Syrah, Mas Grand Plagniol, Rhone Valley, 2012</i>	\$40
<i>Syrah, E. Guigal Rotie, Rhone, 2008</i>	\$450

BEAUJOLAIS + BURGUNDY + JURA

<i>Gamay, Pascal Bellier, Loire, 2011</i>	\$40
<i>Blend, Domaine Du Pelican, Arbois, 2014</i>	\$99
<i>Pinot Noir, Vincent Girardin, Burgundy, 2010</i>	\$205
<i>Pinot Noir, David Duband, Cote de Nuits, 2013</i>	\$81

BORDEAUX + LANGUEDOC

<i>Blend, Ch Belles- Graves, Pomerol, 2010</i>	\$72
<i>Blend, Margaux du Chateau, Bordeaux, 2012</i>	\$128
<i>Blend, Mas des Agrunelles, Lidegene, Languedoc, 2011</i>	\$45

ITALY

<i>Frappato, Bellus, Langhe 2013</i>	\$57
<i>Dolcetto, Borgogno, Barolo, 2014</i>	\$36
<i>Nebbiolo, Cascina Fontana, Barolo, 2010</i>	\$132
<i>Aglianico, Mastroberardino, Avellino, 2007</i>	\$132

SPAIN + PORTUGAL

<i>Alfrocheiro, Terra d'Alter, Alentejo 2014</i>	\$30
<i>Tempranillo, Conde de Valdemar, Rioja, 2011</i>	\$52
<i>Tempranillo, Lopez de Heredia, Rioja, 2003</i>	\$102

Sparkling Wine

BUBBLES

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<i>Rose Brut, Domaine Fouet, Cremant de Loire, NV</i>	\$44
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Cocktails

NEW IMBIBE

\$12

“SLO DOWN” {DOUBLE CROSS WATERMELON INFUSED VODKA, HOUSE BASIL CORDIAL, COCCHI ROSA, LEMON JUICE}

HERMANAS SIETE {SOTOL, VIDA MEZCAL, APEROL, LIME JUICE, PINEAPPLE GOMME}

OPUNTIA {ARETTE TEQUILA, ST. GEORGE BRUTO APERTIF, PRICKLEY PEAR, JALAPENO GRAPEFRUIT SODA}

GIN GIN MULE {PLYMOUTH GIN, LIME JUICE, GINGER BEER & MINT}

GRANADA SIGNATURES

\$12

FRESH START {CUCUMBER INFUSED VODKA, ST.GERMAIN, LEMON JUICE, & SODA WATER}

TOMAS EN FUEGO {JALAPENO INFUSED TEQUILA, LIME JUICE, AGAVE NECTAR, STRAWBERRY PUREE}

R.I.P. {BOLS AGED GENEVER GIN, AMARO NONINO, CAP ROCK PEAR BRANDY}

WELCOME {RE:FIND VODKA, COCCHI AMERICANO, CHAMOMILE SYRUP, GRAPES & MINT}

KENTUCKY COLONEL {RITTENHOUSE RYE, MINT, ANGOSTAURA BITTERS, GINGER BEER}

FORAGED + LOCAL

\$14

BITTERSWEET

{RE:FIND VODKA, DASH OF CAMPARI, ROOT ELIXIRS STRAWBERRY LAVENDER SODA & SLO LAVENDER}

SPANISH GIN & TONIC

{KROBAR GIN, SMALL HANDS TONIC, HONEY & MADONNA PINK PEPPERCORN}

NEGRONI SUR

{BIXBY GIN, SUZE, CARPANO BIANCO & ROSEMARY}

RHONE FIZZ

{WINESHINE BRANDY, YES BEVERAGE CO. HIBISCUS ROSE SYRUP, AMARETTO, MEYER LEMON BITTERS & EGG WHITE}

Spirits of Note

VODKA

WHEATLY - FRANKLIN | \$10
BOYD AND BLAIR - PENNSYLVANIA | \$11
BELVEDERE - POLAND | \$11
SPIRIT WORKS - SONOMA | \$12

GIN

BIXBY - SAN LUIS OBISPO | \$10
KROBAR - PASO ROBLES | \$10
BOLS GENEVER GIN / AGED - HOLLAND | \$10 / \$12
HAYMAN'S OLD TOM / NAVY STRENGTH | \$11/\$13
BOTANIST - SCOTLAND | \$12
ST. GEORGE TERRIOR - SAN FRANCISCO | \$14

TEQUILA & MEZCAL

SIETE LEGUAS SILVER - EL ALTO | \$11
FORTALEZA BLANCO / ANEJO | \$12 / \$14
CLASE AZUL REPOSADO / ANEJO / MEZCAL | \$25 / \$100 / \$40
DON JULIO BLANCO / REPOSADO | \$12 / \$14
MINA REAL BLANCO MEZCAL | \$12
DON AMADO ANEJO MEZCAL | \$13

RUM

THE REAL MCCOY 5YR / 12YR | \$15 / \$18
NOVO FOGO - MORRETES, BRAZIL | \$11
SCARLET IBIS - TRINIDAD | \$11
DIPLOMATICO 12 YR - VENEZUELA | \$11
SMITH & CROSS - JAMACIA STYLE, ENGLAND | \$12
RON ZACAPA - GUATEMALA | \$15

COGNAC / BRANDY

LAIRD'S APPLEJACK BRANDY - NEW JERSEY | \$10
PIERRE FERRAND 1840 - GRANDE CHAMPAGNE, FRANCE | \$10
LECOMPTE CALVADOS - CALVADOS, FRANCE | \$10
BAS ARMAGNAC VS - CHATEAU DU TARIQUET | \$12
PAUL GIRAUD XO COGNAC - GRANDE CHAMPAGNE, FRANCE | \$22

RYE

KROBAR - PASO ROBLES | \$11
RE:FIND - PASO ROBLES | \$11
TEMPLETON - IOWA | \$13
SAZERAC - NEW ORLEANS - LOUISIANA | \$13
MICHTER'S SINGLE BARREL - LOUISVILLE, KENTUCKY | \$14
WILLET 3 YEAR - BARDSTOWN, KENTUCKY | \$13
WHISTLE PIG 100% - SHOREHAM, VERMONT | \$18

BOURBON

BUFFALO TRACE - FRANKLIN | \$10
EAGLE RARE - FRANKFORT | \$11
BASIL HAYDEN - FRANKFORT | \$12
SPIRIT WORKS - SONOMA | \$13
4 ROSES SINGLE BARREL | \$14
NOAH'S MILL - BARDSTOWN | \$18
HUDSON BABY BOURBON | \$28

IRISH WHISKEY

RED BREAST - MIDLETON, IRELAND | \$14
JAMESON - DUBLIN, IRELAND | \$10
YELLOW SPOT - DUBLIN | \$20

SCOTCH & MALTED WHISKEYS

MACALLANS 12 YEAR - HIGHLAND, SPEYSIDE, SCOTLAND | \$12
LAPHROAIG 10YR - ISLAY | \$14
STRANAHANS - DENVER, COLORADO | \$14
OBAN 14YR - HIGHLAND, SCOTLAND | \$16
SIGNATORY 20 YEAR - HIGHLAND | \$14
LAGAVULIN - ISLAY, PORT ELLEN, SCOTLAND | \$18
HUDSON SINGLE MALT - GARDINER, NEW YORK | \$28
YAMAZAKI 12YR/HAKUSHU 12YR/HIBIKI - JAPAN | \$14/\$15/\$16
YAMAZAKI 18YR/HIBIKI 17YR - JAPAN | \$26/\$20



ERDINGER BAVARIAN MALT BEVERAGE- NA BAVARIA | \$5
PACIFICO - MEXICO | \$6
SCRIMSHAW PILSNER- FORT BRAGG | \$6
LAGUNITAS IPA - PETALUMA | \$6
UNITA HOP NOSH - UTAH | \$7
DESCHUTES BLACK BUTTE PORTER - OREGON | \$6
PRANQSTER - NORTH COAST | \$8
ST.ARCHER WHITE ALE - SAN DIEGO | \$7
BALLAST POINT SCULPIN IPA - SAN DIEGO | \$8
ESTRELLA DAURA LAGER - SPAIN | \$7
CRISPIN HARD APPLE CIDER - CALIFORNIA | \$7
BOULEVARD BREWING - TELL TALE TART | \$10
UNIBROUE - FIN DU MONDE | \$11
MISSION PLUM CIDER, PASO 16OZ | \$18
MISSION PEAR CIDER, PASO 16 OZ | \$18

Refreshments

BOYLAN CANE COLA | \$5
BOYLAN DIET CANE COLA | \$5
ROOT ELIXIRS STRAWBERRY LAVENDER SODA | \$5
HOUSE LEMONADE | \$4
HOUSE STRAWBERRY LEMONADE | \$5
HOUSE BLACKBERRY LEMONADE | \$5
ACQUA PANNA STILL WATER | \$6
PELLEGRINO SPARKLING WATER | \$6
FRENCH PRESS COFFEE | \$6
*Stumptown fair trade coffee
service with accompaniments*
DRISHTEA | \$5
CAMEL HOJICHA (GREEN TEA)
EARL GREY WITH ORANGE PEEL
AND LAVENDER (BLACK TEA)
"SEXY TEA" DAMIANA, HIBISCUS AND
OSTHMANTHUS FLOWER (HERBAL)
CHAMOMILE WITH GINGER, ORANGE PEEL,
ROSE PETALS AND ROOIBOS (HERBAL)

