**BEER**

**TROPICAL POPSICLE**
Refuge Brewery, Blonde Ale, 4.8%

**PALOMA**
2 Towns Ciderhouse, Apple Cider w/ Pineapple, 5%

**PÍÑA COLADA**
San Fernando Brewing Co, Pale Ale w/ Cucumber, 5.5%

**WATERMELON MARGARITA**
Figueroa Mountain Brewing Co, Light Lager, 4.5%

**BEER**

**TWO HEARTED ALE**
Bells Brewery, West Coast IPA, 7.0%

**EXPATRIATE**
Three Weavers Brewery, West Coast IPA, 6.9%

**MON RYE IPA**
Coachella Valley Brewing Co, Rye IPA, 7%

**BOAT SHOES**
Karl Strauss Brewing Co, Hazy IPA, 7.2%

**FIG MTN MOSAIC**
Figueroa Mountain Brewing Co, American Pale Ale, 5.5%

**PINEAPPLE EXPRESS**
Point Dume Beer Co, IPA w/ Cannabis Terpines, 6.9%

**SHIFTING SANDZ**
La Quinta Brewing Co, West Coast IPA, 6.5%

**FIREFRONT LAGER**
Firestone Walker Brewing Co, German Style Lager, 4.5%

**CAMPFIRE STOUT**
High Water Brewing, Stout w/ Marshmallow & Graham Cracker, 6.5%

**BARRIO**
Thorn Brewing Co, Mexican Style Lager, 4.5%

**PASSION POOL**
Mikkeller San Diego, Sour w/ Passionfruit, 5%

**ENJOY BY 04.20.19**
Stone Brewing, Double IPA, 9.4% *

**TROPIC OF THUNDER**
Stone Brewing, Hoppy Lager, 5.8%

**STAFF MAGICIAN**
Mikkeller San Diego, Hazy Pale Ale, 5.5%

**BIG WHIG**
Noble Ale Works, West Coast IPA, 6.8%

**APPLE LIME JASMINE**
Boochcraft, Hard Kombucha, 7%

**HELL OR HIGH WATERMELON**
21st Amendment Brewery, Wheat Beer w/ Watermelon, 4.9%

**FIG MTN LIGHT**
Figueroa Mountain Brewing Co, Light Lager, 4.5%

**Q-CUMBER PALE**
San Fernando Brewing Co, Pale Ale w/ Cucumber, 5.5%

**PACIFIC PINEAPPLE**
2 Towns Ciderhouse, Apple Cider w/ Pineapple, 5%

**REFUGE BLONDE**
Refuge Brewery, Blonde Ale, 4.8%

**COCKTAILS**

**BUSTIN’ GRAPES**
Bells Brewery, Lemon Juice, Simple Syrup, Grapes

**CRANKY COYOTE**
Vodka, Grapefruit, Rosemary, Lime

**OAXACAN SUNRISE**
Mezcal, House Smoked Honey, Ancho Reyes, Green Chartreuse, Lime

**PALM SPRINGSTEEN**
Rum, Coconut Rum, Lemon, Simple Syrup, Strawberries

**SMOKE SIGNAL**
Bourbon, Honey Syrup, Orange, Lime, Lemon, Rosemary, Mezcal Mist

**SQUAD GOALS**
Mezcal, Ancho Reyes, Lime, Grenade, Salt

**THE DESERT FACIAL**
Vodka, Cucumber, Pineapple, Mint

**WINE**

**DATE SHAKE**
Medjool dates, milk, vanilla bean ice cream

**SMOOTHIE OF THE DAY**
Ask your server

**HOT POPCORN CHICKEN**
Bread & Butter Pickles, Ranch

**CAULI BITES**
Masa battered cauliflower, Buffalo sauce, California Dip

**NACHOS**
Beans, Cheese Sauce, All the Fixings

**CRUDITÉS**
Assorted fresh veggies, California Dip

**GRILLED CHEESE**
Sundried Tomato Tapenade, Marble Rye

**MARKET FISH TACOS (2)**
Mexican Lager Fried Fish, Cilantro Lime Dressing, Cabbage, Pico de Gallo

**IT’S A WRAP**
Turkey, Bacon, Swiss Cheese, Shredded Lettuce, Tomato, Thyme Mayo, Spinach Tortilla

**GRILLED CHICKEN SANDWICH**
Bacon, Arugula, Tomato, Parsley Mayo, Pickled Red Onions, Ciabatta

**TWIN PALMS BURGER**
2x Wagyu Patties, American Cheese, Shredded Lettuce, Tomato, Diced Onion, 1000 Island Spread, Sesame Roll

**SNACKS**

**BEVERAGES**

**JUST WATER 500ML**
Spring Water

**WELNESS SHOT 2 OZ**
Immunity Boost (Proactive Defense), Wellness Rescue (Health)

**COLD-PRESSED JUICE**
The Clover (Greens+), The House (Kale, Pineapple+), Go Big (Beets+), Gingersnap

**Refuge Brewery, Blonde Ale, 4.8%**

Beers with an ABV over 9% will be served in a goblet

4.10.19