

CONSTRUCTION PHASE 1-8

DRINKS

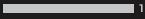
FILE: 04-B-037678

DATE: 04-15-2016

SCALE: AS SHOWN

DATE	NO	AMENDMENTS

VERIFY SCALE
BAR IS ONE INCH ON
ORIGINAL DRAWING

0  1

JOB NUMBER

0805691

DRAWING NUMBER

01-C-0034

SHEET 3 OF 03



DRAUGHTSMAN
BENDERER OF FINE FOODS AND CRAFT BEER

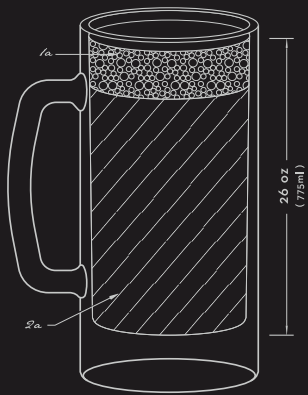


[draughtsman.ps](https://www.instagram.com/draughtsman.ps)

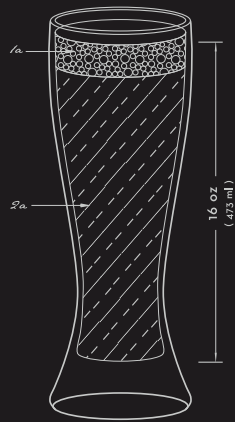


[draughtsmanpalmsprings](https://www.facebook.com/draughtsmanpalmsprings)

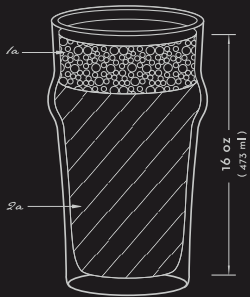
BEER GLASSWARE



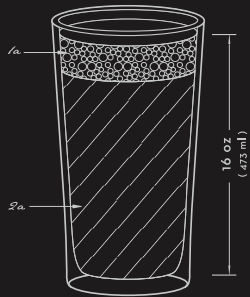
TANKARD
For Ales, Lagers,
Stouts, Porters



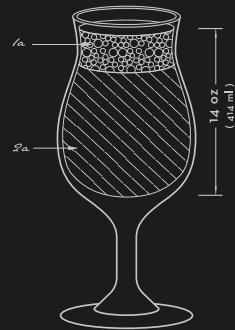
WEIZEN
For Wheat Beers



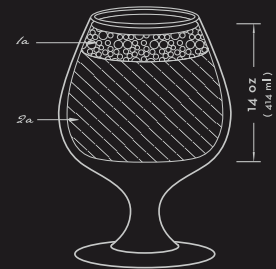
NONIC PINT
For Porters, Stouts,
IPAs, Ales



SHAKER PINT
For Porters, Stouts,
IPAs, Ales



TULIP
For Scottish ales,
Belgian Tripels,
Barleywines



SNIFTER
Belgian ales, IPAs,
Barleywines

Section A-A

GENERAL NOTES:

Beer glassware comprises the drinking vessels made of glass designed or commonly used for drinking beer. Different styles of glassware exist for a number of reasons:

- 1) Reflect national traditions
- 2) Legislation regarding serving measures
- 3) Stacking and washing
- 4) Enhancing aromatic volatiles
- 5) Folk art, novelty or use in drinking games
- 6) Showcasing the appearance, effect on the beer head.

BEER

DRAUGHT

	SHORTY	PINT	NOVELTY
CVB KOLSHELLA	\$5.5	\$7	\$14
CVB MONUMENTOUS	\$6	\$8	
SANTA MONICA 310 BLONDE	\$6	\$8.5	\$14
SANTA MONICA PCH PORTER	\$6	\$8.5	
GOLDEN STATE HERITAGE HONEY	\$6	\$8.5	
IRON FIST SPICE OF LIFE	\$7	\$9	
IRON FIST NELSON THE IMPALER	\$6	\$9	
ABSOLUTION CONVERT	\$6.5	\$9	
MANOS GULADON BOCK	\$4	\$6.5	\$12
BOFFERDING PILS	\$4	\$6	\$12
ALLAGASH WHITE	\$5	\$7	
ANDERSON VALLEY BOONT AMBER	\$4	\$6	\$12
CLOWN SHOES SPACECAKE DIPA	\$7	\$9	
MISSION HEFEWEIZEN	\$4	\$6	\$12
GOLDEN STATE HOP CIDER	\$5	\$7	
BABE'S VANILLA BELGIAN	\$6	\$8	
GUINNESS DRAUGHT		\$8	

BEER

BOTTLED & CANNED

GREEN FLASH PASSION FRUIT	\$5	MILLER HIGH LIFE PONY	\$3
DESCHUTES MIRROR POND	\$5	SAINT ARCHER BLONDE ..	\$3
CUEDO SWEET POTATO	\$7	SAINT ARCH PALE ALE	\$3
BALLAST POINT GRAPEFRUIT SCULPIN	\$6	OLDE ENGLISH TALL CAN	\$5

DRAUGHTSMAN COCKTAILS

- DELOREAN** \$10
Powers Irish whiskey, lemon,
house Irish Cream, Guinness
syrup, sarsaparilla bitters
- OLD DRAUGHTSMAN** \$10
Jameson Irish Whiskey,
Guinness Syrup, toasted
pecan & red eye bitters
- IONIC ORDER** \$12
Tequila Cabeza, Primario mezcal,
pink peppercorn hibiscus syrup,
yellow chartreuse, lime, IPA
foam
- OCULES** \$10
Tito's vodka, spiced apple cider
syrup, ancho Reyes, Lemon
- TUBULAR DUDE** \$10
Banks 7 rum, pineapple
gomme syrup, cynar, tiki
bitters
- WEST WORK** \$10
Ford's gin, Chateau aloe,
watermelon IPA syrup,
lemon, Hops20 soda
- ALTAR** \$10
Aquavit, house bloody mix,
lemon pepper salt
- PERMANENT
VACATION** \$10
Plantation Jamaican rum,
pineapple, lime Giffard banane,
cinnamon syrup

BEER COCKTAILS

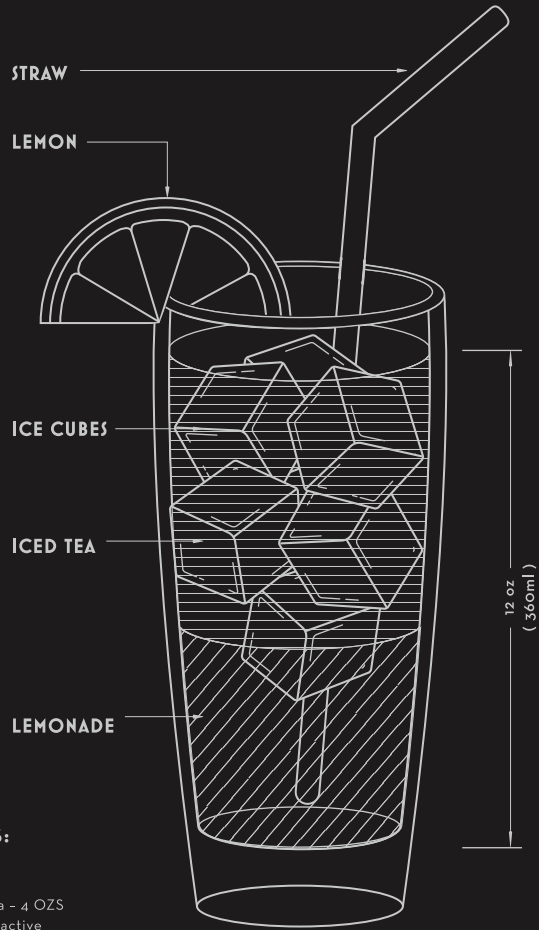
- RADLER PALOMA** \$10
Espolon Reposado, grapefruit, lime, honey syrup, grapefruit radler
- DESERT STORM** \$10
Citadelle gin, lemon, pineapple, honey, falernum, IPA
- MICHELADAS** \$10
Your choice of Traditional or Verde

CLASSIC COCKTAILS

- OLD FASHIONED** \$10
On Draught. Whiskey, sugar,
angostura bitters
- SIDECAR** \$10
Cognac, orange liqueur,
lemon
- MANHATTAN** \$10
Rye whiskey, sweet vermouth,
angostura bitters
- WHITE LADY** \$10
Gin, lemon, sugar, egg white
- WHISKEY SOUR** \$10
Bourbon, scotch, egg white,
lemon, sugar, angostura bitters
- DAIQUIRI** \$8
White rum, lime, sugar
- MOJITO** \$10
White rum, lime, sugar, mint,
seltzer
- TOMMY'S MARGARITA** \$8
Tequila blanco, lime, agave
- SAZERAC** \$10
Rye whiskey, cognac, sugar,
Peychaud's bitters, absinthe
- 50/50 MARTINI** \$8
Gin, dry vermouth, orange
bitters
- OLD PAL** \$10
Rye whiskey, campari, blanc
vermouth

BOILERMAKER

- THE MEXICAN** \$10
Espolon Blanco tequila and a shorty of Guladon Bock
- THE IRISHMAN** \$10
Jameson Irish whiskey and a shorty of Guinness
- THE 'MERICAN** \$10
Old Granddad Bourbon and a pony of High Life



Section A-A

GENERAL NOTES:

- 1) Lemons - 3 LBS
- 2) Sugar - 14 OZS
- 3) Cold-Brewed Black Tea - 4 OZS
- 4) Cheesecloth or non-reactive fine-mesh strainer - req'd
- 5) 2-quart pitcher - req'd
- 6) No-cook technique dissolves sugar without requiring heat
- 7) Weight measurements to be precise to ensure optimal ratio of sugar and citrus
- 8) Use only non-reactive equipment
- 9) Maceration will allow lemon rinds to express natural oil.

4	FINALIZE	AS	6/1/63	CP	AP	RECIPES BY ARRIVE HOTELS & RESTAURANTS	ARNOLD PALMERE
3	ADD NO-COOK	AS	5/24/63	PK	DF	LOCATION: BARTIME: ANYTIMESCALE: NONE	DRAWING NUMBER YZ - 4 - 8232323
2	ADD MACERATION	AS	5/2/63	M5	KE		
1	ISSUED	AS	4/2/63	EC	CA		
REV	DESCRIPTION	DRAWN	DATE	CHK'D	APPROVED		

WINE

SPARKLING

	GLASS	BOTTLE
Laetitia Brut, Arroyo Grande Valley, California	\$13.5	\$46

WHITE

10 Span, Pinot Gris, Monterey Country, CA	\$9	\$33
Adelaida, Picpoul Blanc, Paso Robles, CA	\$11	\$38
Tolosa Winery, UnOaked Chardonnay, SLO, CA	\$10	\$36
Blindfold, White Blend, Rutherford, CA	\$12	\$42

RED

Meiomi, Pinot Noir, Monterey SonomSanta Barbara, CA	\$12	\$44
Jacuzzi, Sangiovese, Sonoma Coast, CA	\$10	\$38
UnParalleled, Cab Sauvignon, Central Coast, CA	\$12	\$44
Saved, Red Blend, Oakville, CA	\$11	\$40

DESSERT OR ON THE SWEETER SIDE

Cooper & Thief, Red Blend, CA	\$15	\$50
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OTHER

SOFT DRINKS

Coke - Diet Coke - Sprite - Ginger Ale - Lemonade	\$3
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COFFEE & TEA

Drip Coffee by Joshua Tree Coffee Company	\$3
Iced Tea	\$3

