

HAPPY HOLIDAYS
from
189 By Dominique Ansel

COCKTAILS
All 15

Local Martini

Amass Gin, Lavender, Cloves, Dirty Twist, Arts District Mural

Smoked Paloma

Los Javis Mezcal, Elderflower, Rosemary, Grapefruit, Lime

Bees Have Knees

Absolut Citron Vodka, Honey, Lemon, Cava

Afternoon Sips

Pecan & Persimmons Infused Bourbon, Thyme, Cloves, Orange

Bananarama

Plantations Rum, Banana, Baileys, Cream, Cocoa Powder

The Grove Drive

Buffalo Trace, Contratto Aperitif, Dolin Rouge, Orange Heart

Golden Hour

Flor De Caña 12yr Dark Rum, Passionfruit, Pineapple, Lime

BEER

Dales Pale Ale 4.3 abv / 7

Mama's Little Yella Pils 4.7 abv / 7

Hell or High Watermelon Wheat Ale 4.9 abv / 8

Modern Times Passion Fruit & Guava Gose 4.8 abv / 10

Boulevard Brewing Co. Tank 7 Farmhouse Ale 750ml 8.5 abv / 40

Bear Republic Racer 5 IPA 7.5 abv / 8

Port Brewing Shark Attack Double Red Ale 9.5 abv / 11

Xocoveza Mexican Hot Chocolate Inspired Stout 8.1 abv / 10

HAPPY HOUR

DAILY 5:00PM – 7:00PM

BEER / \$5

Mamma Pils

Dale's Pale Ale

Hell or High Watermelon

Xocoveza Mexican Hot Chocolate Inspired Stout

CLASSIC COCKTAILS / \$6

Margarita

Tequila Blanco, Triple Sec, Lime

French Martini

Vodka, Chambord, Pineapple

Old Fashioned

Rye Bourbon, Sugar, Aromatic Bitters

Gin Gimlet

Gin, Lime

WINES / \$7

Red

White

Rosé

Ask your server about the daily selection

BITES

Unlimited Thrice Fries / \$6

Daily Selection of West Coast Oysters / \$2ea

Lavender Marcona Almonds / \$8

Thyme & Citrus Marinated Olives / \$8

Popcorn Korean Chicken w/ Spicy Sweet Gochujang / \$8