

BEER - ON TAP

pints/pitchers except where noted\$8/\$26 Hangar 24, Hangar Brewery Redlands, CA
American Blonde Ale 4.7%\$9/\$28 Blood Orange White Ale, Telegraph Brewing, Santa Barbara, CA
Belgian Style Orange Witbier 4.5%\$8/\$26 Seafarer, Three Weavers Brewing Inglewood, CA
Kölsch Style Ale 4.6%\$8/\$26 Heavenly Hefeweizen, Craftsman Brewing Pasadena, CA
Bavarian Style Unfiltered Wheat Beer 4.8%\$8/\$26 Mic Czech, Boomtown Brewery Los Angeles, CA *
Classic Czech Style Pilsner 5.6%\$8/\$26 Deep Roots, Three Weavers Brewing Inglewood, CA
English Style Pub Ale 5.2%\$9/\$28 Valentine's Massacre, Rob Rubens Brewing El Segundo, CA
Organic Strawberry Wheat Ale 5.5%\$9/\$28 Hitman Ale, Rob Rubens Brewing El Segundo, CA
Roasty German Style Altbier 5.5%\$8/\$26 Westfalia, Fort Point Beer Co. San Francisco, CA *
Nuremberg Inspired Red Ale 5.6%\$9/\$28 PCH, Santa Monica Brew Works CA
Pale Chocolate Heaven Golden Porter 6%\$9/\$28 Fireworks Red Saison, Craftsman Brewing Pasadena, CA
French Oak Barrel Fermented Saison 6.5%8/\$26 24th Street, Strand Brewing, Torrance, CA *
Floral & Hoppy Pale Ale 6.1%\$8/\$26 California Ale, Telegraph Brewing, Santa Barbara, CA
Belgian Style Pale Ale 6.2%\$9/\$28 Inclined IPA, Santa Monica Brew Works CA
American Style Beach Brewed India Pale Ale, Dry Hopped 7%\$9/\$28 Mayberry IPA, El Segundo Brewing El Segundo, CA
American Style India Pale Ale, Wet Hopped 7.1%\$9/\$28 Dog Ate My Homework, Brouwerij West San Pedro, CA
Blackberry Saison 7%\$9/\$28 Southbounder, Three Weavers Brewing Inglewood, CA
Coffee Stout 7%\$9 8oz Curieux, Allagash Brewing, Portland, ME
Bourbon Barrel Aged Tripel 11%

CIDER - ON TAP

\$5 8oz The Rail Splitter 6.9% Honest Abe Cidery, Los Angeles, CA
Farmhouse Hard Apple Cider

KOMBUCHA - ON TAP

\$6 12oz Organic raw fermented raspberry tea
deliciously made by Kombucha Dog in LAbring your own?
\$12 corkage fee/bottle

WINE

1/4 bottle carafe / 750ml bottle

RED

Omen \$12/\$48

'16 Pinot Noir, Rogue Valley, Oregon

Kimmel \$12/\$48

'14 Cabernet Sauvignon, Mendocino, CA

* Conquista \$10/\$40

'15 Malbec, Mendoza, Argentina

Leese-Fitch \$10/\$40

'15 Zinfandel, Napa, CA

Ca' Momi \$9/\$36

'14 Cabernet, Merlot, Zinfandel, Petit Sirah, Napa, CA

WHITE

Château de Pocé \$11/\$44

'14 Sauvignon Blanc, Touraine, France

Oro Bello \$11/\$44

'16 Chardonnay, Monterey, CA

* Lagaria \$10/\$40

'15 Pinot Grigio, Delle Venezie, Italy

Ant Moore \$11/\$44

'16 Sauvignon Blanc, Marlborough, New Zealand

Villa Solais \$10/\$40

'16 Vermentino, Sardegna, Italy

ROSÉ

Miradou \$11/\$44

'16 Côtes de Provence, Sorgues, France

* Mossfire Ranch - Rabble \$11/\$44

'16 Syrah, Paso Robles, CA

SPARKLING

Canella \$12

Prosecco, San Donà, Veneto, Italy

Pol Clement Champagne \$10

Blanc de Blancs Brut, France

Montmartre Champagne \$10

Brut, France

COCKTAILS

Mimosa \$11

champagne w/orange juice or ginger lemonade

APERITIF/DESSERT LIQUEUR

Le Père Jules (aged 5 years) \$9

Pommeau de Normandie, France

Calvados fortified cider

* HAPPY HOUR SERVED FROM 4PM TO 7PM MON-FRI
HALF PRICE ON SELECT *WINES AND *BEERS BY THE GLASS.