



SPECIALTY COCKTAILS

Scarlet Begonias

Codigo "A" Private Barrel Reposado Tequila | Fresh Lemon Juice 18
Agave | Passion Fruit | Pomegranate | Blood Orange | Black Lava Salt

Black Manhattan

Angel's Envy "A" Private Barrel Bourbon | Lazzaroni Amaro 18
Peychaud's Bitters | Rhubarb Bitters

Old Weller

Weller Antique 107 Barrel Select | Touch of Simple Syrup 25
Angostura Bitters | Orange Bitters

PCH Margarita

Celaya Blanco Tequila | Ancho Reyes Chili | Fresh Lime Juice 17
Cointreau | House Crafted Jalapeno Agave

Sandia Sipper

Lalo Blanco Tequila | Watermelon Cordial 17
Fresh Lemon Juice | Rhubarb Bitters

Naked in Naples

Illegal Mezcal Joven | Aperol | Strega | Fresh Lemon Juice 17

Leilani

Meili Vodka | Solerno | Dolin Blanc Vermouth de Chambéry 17
Lychee Puree | Yuzu Juice | Fresh Lemon Juice

The Final Rose

Ketel One Grapefruit & Rose Vodka | St. Germain Liqueur 20
Grapefruit Juice | Served with a split of Lamarca Prosecco

Vibe Check

Ketel One Botanical Cucumber & Mint | Cucumber | Mint 17
Fresh Lime Juice | A touch of Simple Syrup

The Gilded Lily

Rosemary-Infused Absolut Elyx Vodka | Lillet Rose 18
Tart Berry Cordial | Fresh Lemon Juice

Pear'd Up

Grey Goose La Poire | St. Germain Liqueur 17
Fresh Lemon Juice | Touch of Simple Syrup

Citrus Gratissima Negroni

Botanist Gin infused with Avocado Oil | Luxardo Bitter Bianco 17
Dolin Blanc Vermouth de Chambéry | Touch of Orange Blossom and Maldon Salt

Gin Blossom

Aviation Gin | House Crafted Hibiscus Syrup 17
Scrappy's Lavender Bitters | Fresh Lemon Juice | Fresh Egg Whites

Up in Smoke

Suntory Toki Whisky | Avera Amaro | Benedictine 18
Black Walnut Bitters | Smoked with Cinnamon Chips

Summertime in the LBC

Bulleit Rye Whiskey | Aperol | Giffard Peche 18
Fever Tree Grapefruit Soda | Fresh Lemon Juice | Angostura bitters

Yellow-Stoned

Larceny Small Batch Bourbon | Fresh Lemon Juice | Honey Syrup 17
Liquid Alchemist Ginger | Spritz of Laphroaig

Cove'rt Old Fashioned

Sagamore Rye Whiskey | Flor de Cana 15 year Rum 17
Touch of Simple Syrup | Angostura Bitters



wines by the glass

EVERYONE NEEDS BUBBLES

Corte Giovanni | Prosecco | DOC | Italy || 16

Charles Lafitte | Rose | Brut | France || 16

Shramsberg | Mirabelle | Rose | Brut | North Coast || 19

Roederer Estate | Sparkling | Brut | Anderson Valley || 20

G.H. Mumm | Grand Cordon | Champagne | Brut | France || 26

Veuve Cliquot | Yellow Label | Champagne | France || 32

CALI & BURGUNDY CHARDONNAY

Qupé | Santa Barbara | 2023 || 16

Neyers | Sonoma | 2021 || 20

Stag's Leap Wine Cellars | Karia | Napa | 2021 || 25

Vocoret | Chablis | France | 2023 || 25

Post & Beam by Far Niente | Carneros | 2023 || 30

PLAYFUL WHITES AND ROSES

Jabber by Kim Crawford | Sauvignon Blanc | Chile | 2022 || 16

Quattro Theory | Sauvignon Blanc | Napa Valley | 2022 || 20

Cloudy Bay | Marlborough | New Zealand | 2023 || 25

Pierre Riffault | Les 7 Hommes | Sancerre | France | 2022 || 28

Daou | Rose | Paso Robles | 2023 || 16

Whispering Angel | Rose | Cotes de Provence | France | 2023 || 17

Ruffino | Aqua Di Venus | Pinot Grigio | Italy | 2021 || 16

Guado Al Tasso | Vermentino | Italy | 2023 || 18

PERFECTLY PAIRED PINOTS

Banshee | Sonoma | 2022 || 16

Four Graces | Willamette Valley | Oregon | 2022 || 18

Flowers | Sonoma Coast | 2022 || 25

Frank Family | Carneros | 2021 || 30

CABERNET & BLENDS

Luuma | Cabernet | Calistoga | Napa | 2022 || 16

Chappellet | Mountain Cuvee | Bordeaux Blend | Napa | 2022 || 20

A Restaurant | Cabernet | Paso Robles | 2022 || 25

Sinegal | Cabernet | Sonoma | 2022 || 27

Faust | Cabernet | Napa | 2022 || 30

Justin | Isosceles | Bordeaux Blend | Paso Robles | 2019 || 38

THE REDS HAVE MORE FUN

Terrazas de los Andes | Malbec | Argentina | 2021 || 20

Pian Delle Vigne | Sangiovese | Rosso | Italy | 2021 || 20

Ochetti | Nebbiolo | Langhe | Italy | 2021 || 25

Torbreck | The Steading | Rhone Blend | Australia | 2021 || 25

Orin Swift | 8 Years in the Desert | Zin Blend | Napa | 2022 || 28



by the bottle
WHITE WINE SELECTIONS
CHAMPAGNE & SPARKLING WINE

Corte Giovanni, Prosecco, DOC, Veneto, Italy NV	62
Charles Lafitte, Rose Prestige, France NV	62
J Vineyards, <i>Cuvee 20</i> , Brut, Russian River Valley	70
Shramsberg, <i>Mirabelle</i> , Rose, Brut, North Coast NV	74
Roederer Estate, Brut, Anderson Valley NV	78
G.H. Mumm, Grand Cordon, Champagne, Brut, France NV	102
Louis Roederer, <i>Collection 243</i> , Champagne, France	110
Veuve Clicquot <i>Yellow Label</i> , Champagne, France, Brut NV	126
Domaine Chandon <i>Etoile</i> , Napa Valley, Brut NV	120
Duval Leroy, Blanc De Blancs, Champagne, France, Brut NV	180
Tattinger, Rose, Brut, Champagne, France NV	190
Billecart-Salmon, Rose, Brut, Champagne, France NV	233
Ruinart, Rose, Reims, France, Brut NV	260
Moet, <i>Grand Vintage</i> , Champagne, France, Brut 2015	270
Piper-Heidsieck, <i>Rare Millesime</i> , Champagne, France 2013	627
Krug, Grand Cuvee, <i>170 EME Edition</i> , Brut, Champagne	648
Cristal, Brut, Champagne, France 2014	885

CHARDONNAY & WHITE BURGUNDY

Qupé, Santa Barbara 2023	62
Neyers, Sonoma 2021	78
Stag's Leap Wine Cellars, Karia, Napa Valley 2021	98
Vocoret, Chablis, France 2023	98
Philippe Bouzereau, Bourgogne, France 2021	100
Post & Beam, Carneros, 2023	118
Hartford Court, <i>Fog Dance</i> , Russian River 2021	130
Pahlmeyer, <i>Jayson</i> , Napa Valley 2021	138
Castello Della Sala, <i>Cervaro</i> , Umbria, Italy 2020	140
Far Niente, Oakville, Napa Valley 2022	145
Olivier Leflaive, Chassagne-Montrachet, 1er, France 2020	370

SAUVIGNON BLANC

Jabber by Kim Crawford, Sauvignon Blanc, Chile 2022	62
Quattro Theory, Napa Valley 2022	78
ZD, Napa 2023	78
Cloudy Bay, New Zealand 2023	98
Pierre Riffault, <i>Les 7 Hommes</i> , Sancerre, France 2023	110
Groth, <i>Estate White</i> , Oakville, Napa 2022	100
Hubert Brochard, <i>Cote des Monts Damnes</i> , Sancerre 2019	141

WORLDLY WHITES & ROSE

Daou, Rose, Paso Robles 2023	62
Ruffino, Friuli, Pinot Grigio, Italy 2021	62
Buchegger, <i>Pfarrweingarten</i> , Gruner Veltliner, Austria 2020	63
Serial, White Blend, Paso Robles 2023	65
Whispering Angel, Rose, Cotes de Provence, France 2023	66
De iuliis, Semillon, Hunter Valley, Australia 2022	66
Guado Al Tasso, Vermentino, Italy 2023	70
Chapoutier, <i>Les Meysonniers</i> , Marsanne, Rhone, France 2020	90
Domaines Ott, <i>Chateau Romassan</i> , Rose, France 2021	115
Dr. Loosen, <i>Urziger Wurzgarten</i> , Riesling, Germany 2021	120

Vintages, pricing, and availability are subject to change.

Corkage \$30.00 Maximum (2) 750ml bottles per table

RED WINE SELECTIONS

PINOT NOIR & BURGUNDY

Banshee, Sonoma 2022	62
Four Graces, Willamette Valley, Oregon 2022	70
Hartford Court, <i>Land's Edge</i> , Sonoma Coast 2021	96
Flowers, Sonoma Coast 2022	98
Goldeneye by <i>Duckhorn</i> , Anderson Valley 2021	100
Etude, <i>Grace Benoist Ranch</i> , Los Carneros 2019	110
Frank Family, Carneros, 2021	118
Ponzi, Reserve, Willamette Valley, Oregon 2019	145
Kistler, Russian River Valley, Sonoma 2021	150
DuMol, <i>Wester Reach</i> , Russian River 2022	155
Maison Saint Vivant, Grand Cru, Corton, France 2016	225

CABERNETS, BORDEAUXS & BLENDS

Luuma, Calistoga, Napa 2022	62
Chappellet, <i>Mountain Cuvee</i> , Bordeaux Blend, Napa 2022	78
Quilt, Napa 2022	80
A Restaurant, Reserve, Paso Robles 2022	100
Sinegal, Sonoma 2022	106
Faust, Napa 2022	120
Antica, <i>Mountain Select</i> , Atlas Peak, Napa 2018	138
Chateau De Pez, Bordeaux, St Estephe, France 2020	140
Groth, Oakville, Napa 2020	145
Justin, <i>Isosceles</i> , Bordeaux Blend, Paso Robles 2020	150
Levendi, <i>Legacy</i> , Howell Mountain, Napa 2019	160
Penfolds, <i>Bin 407</i> , Australia 2019	170
Chappellet, <i>Signature</i> , Napa 2021	190
Lot C-91 by <i>Heitz Cellar</i> , Napa 2018	200
Dominus, <i>Napanook</i> , Bordeaux Blend, Napa 2020	205
Cade, Howell Mountain, Napa 2019	220
Joseph Phelps, Napa 2021	230
Shafer, <i>One Point Five</i> , Napa 2021	237
John Anthony, Napa 2018	250
Col Solare, Red Mountain, Washington 2019	290
The Mascot by <i>Will Harlan</i> , Napa 2019	300
Daou, <i>Soul of a Lion</i> , Bordeaux Blend, Paso Robles 2020	330
Odetta, Stag's Leap District, Napa 2019	338
Continuum, Red Blend, Napa 2019	555
Patrimony by <i>Daou</i> , Cabernet, Paso Robles 2019	600
Opus One, Cabernet, Oakville 2017	820

MORE EXQUISITE REDS

Pian Delle Vigne, Sangiovese, Rosso di Montalcino 2021	78
Terrazas de los Andes, Malbec, Mendoza, Argentina 2021	78
Ochetti, Nebbiolo, Langhe, Italy 2021	98
Torbreck, <i>The Steading</i> , Rhone Blend, Australia 2021	98
La Palazzetta, Brunello Di Montalcino, Italy 2018	100
Orin Swift, <i>8 Years in the Desert</i> , Zin Blend, Napa 2022	110
Aalto, Tempranillo, Ribera Del Duera, Spain 2020	140
Prunotto, <i>Bussia</i> , Barolo, DOCG, Italy 2018	200
Tignanello, Sangiovese Blend, Tuscany, Italy 2020	310
Guado Al Tasso, Bordeaux Blend, Bolgheri, Italy 2020	330
Gaja, Barbaresco, Langhe, Italy 2020	756

*Vintages, pricing, and availability are subject to change.
Corkage \$30.00 Maximum (2) 750ml bottles per table*



Espresso Martini

Absolut Vanilla Vodka | Licor 43 Chocolate Liqueur
Kahlua | Bailey's | Fresh Espresso
18

Darkside

Absolut Vanilla Vodka | Kahlua | Touch of Simple Syrup
Fresh Espresso
18

Try these with Patron Reposado

DESSERTS

Apple Tart

Vanilla Ice Cream | Caramel Sauce
16

Chocolate Silk Pie

Mascarpone Topping | Oreo Cookie Crust | Oreo Whipped Cream
16

New York Cheesecake

Blueberry Sauce | Whipped Cream
16

Corn Madeleines

Fresh Mixed Berries | Whipped Cream
16

PRECIOUS SELECTIONS

Louis XIII

½ oz 90 | 1 oz 180 | 1 ½ oz 250

Hennessy Paradis

½ oz 60 | 1 oz 120 | 1 ½ oz 180

Macallan 25 yr

1 oz 150 | 2 oz 300

Whistle Pig Boss Hog X The Commandments

1 oz 65 | 2 oz 110

Clase Azul Anejo

1 oz 70 | 2 oz 120

Clase Azul Ultra

1 oz 150 | 2 oz 275

Old Fitzgerald 19 year

2 oz 90

Nolet's Reserve Gold

2 oz 90

Yamazaki 12 year

2 oz 90

Yamazaki 18 year

1 oz 125 | 2 oz 245

DESSERT WINES

Chateau Symphonie, Sauternes, Grand Cru, France 2015 | 20

Ramos Pinto, Quinta do Bom Retiro Tawny Port 20 yr | 20

Taylor Fladgate Tawny Port 40 yr | 30



Three-Course Lunch Special

Monday - Friday

\$40 per person | Served until 3 PM

1st Course

Choice of

Butternut Squash + Arugula Salad

pearl couscous | roasted butternut squash | candied pecans
pomegranate arils | white balsamic vinaigrette

or

Clam Chowder

toasted bread | garlic flower

2nd Course

Choice of

Hanger Steak + Fries

roasted garlic | chimichurri

or

Sautéed Trout

fried egg | potato hash | chorizo
confit tomatoes | sweet garlic | salsa verde emulsion

3rd Course

Choice of

Guava Cheesecake

graham cracker crust | guava sauce

or

Toasted Marshmallow Ice Cream

cinnamon crumble | caramel sauce

WEEKLY SPECIALS

WINE WEDNESDAY

**Half off Wine by the bottle and glass all day
every Wednesday!**

BUBBLY BRUNCH

**Half off bottles of bubbles during Saturday and Sunday
brunch until 3:30pm**

SUNSET SIPS HAPPY HOUR

**Enjoy happy hour food and beverage specials
Monday – Friday from 3:00-6:00pm**