



THE COCKTAIL MENU

COCKTAILS

Our cocktail philosophy is built on our deep appreciation for the vibrant cultural capital that is San Francisco. Each drink on this menu is a homage to the culinary landmarks that define this iconic storied city - from snet soaked alleys of Chinatown to the bustling vibrance of Mission District, every sip is a journey through SF's diverse neighborhoods.

CASTRO VALLEY

*(Bourbon, Heather Honey, Bitters,
BBQ Clarified Butter, Citrus Oils)*

Inspiration - Barbeque

Bittersweet | Spirit Forward

\$20

EMBARCADERO

(Mezcal, Aperitivo, Banana, Tangerine, Apricot, Tarragon)

Inspiration- Farmers Market

Fruity, Citrusy | Smash

\$22

MARINA

(Rum, Mango, Coconut, Pistachio, Lassi)

Inspiration - Mango Lassi

Short & Creamy | Colada

\$21

CHINA TOWN

*(Vodka, Fennel, Green Apple, Lychee,
Calpico, Five Spice, Citrus)*

Inspiration - Native Lychee

Creamy | Short

\$20

MISSION DISTRICT

(Tequila, Salsa Verde, Nopales Cordial, Acids, Salt)

Inspiration - Taco

Spicy | Cooler

\$19

JAPAN TOWN

*(Japanese Whisky, Strawberry & Sakura,
Kinome Leaf, Acids)*

Inspiration - Japanese Tea

Floral, Fruity | Hi-Ball

\$20

NORTH BEACH

*(Vodka, Sour Dough, Parmesan,
Cherry Tomato & Basil Pickle, EVOO)*

Inspiration - Pizza

Savory, Umami | Martini

\$20