



EST. 2012, STOCKTON, CA U.S.A.

## WINES *By The Glass*

### REDS

WILLIAM HILL   Cabernet, Central Coast 2015	7 / 26
JOSH   Cabernet, California 2014	10 / 38
PINE RIDGE   Cabernet, Napa Valley 2014	16 / 60
DUCKHORN   "Decoy" Merlot, Sonoma 2013	11 / 42
OAK FARMS   "Tievoli" Red Blend, Lodi 2015	10 / 38
RODNEY STRONG   "Estate" Pinot Noir, Sonoma 2014	11 / 42
FRANK FAMILY   Pinot Noir, Carneros 2014	13.5 / 52
OAK RIDGE   "OZV" Zinfandel, Lodi 2015	7.5 / 28
MACCHIA   "Mischievous" Zinfandel, Lodi 2015	12 / 46

### Craft COCKTAILS

#### TAVERN OLD FASHIONED 12

*Cane Sugar, Noilly Prat, Bitters, Fresh Orange, Luxardo Cherry*

*Pick From:*

*OLD SCHOOL* | Old Overholt Rye, CLASSIC | Buffalo Trace,

*SMOKED* (Wood Fired Orange Rind & Smoked Glass) | Old Forester,

*STRAINED* (Classic Over One Big Rock)

#### SIGNATURE COCKTAILS

I'M SEEING STARS |  
*Chandon, Absolut Pear, St. Germaine, Pear Juice* 10

SOME LIKE IT HOT |  
*Sauza Blanco, Jalapeno Agave, Fresh Lime, Orange* 10

THE HERBAVOIRE |  
*Nolet's Gin, Cucumber, Basil, Lemon, Lime* 11

WENDY IN PARADISE |  
*Casamigos Blanco, Hibiscus Syrup, Lime, Orange* 12

#### TAVERN MULES

*Please Specify Crushed or Cubed Ice*

*Pick One:*

MEXICAN | 11, IRISH | 10, MOSCOW | 9, KENTUCKY | 11, BRITISH | 11

### WHITES

CHLOE   Chardonnay, Sonoma 2015	7 / 26
RODNEY STRONG   "Chalk Hill" Chardonnay, Sonoma 2014	9 / 34
JAM CELLERS   "Butter" Chardonnay, California 2015	10 / 38
ROMBAUER   Chardonnay, Napa Valley 2015	15.5 / 60
EDNA VALLEY   Sauvignon Blanc, Central Coast 2015	7.5 / 28
FERRARI-CARANO   Fume Blanc, Sonoma County 2015	8 / 30
CAKEBREAD   Sauvignon Blanc, Napa Valley 2015	12 / 46
LA CREMA   Pinot Gris, Monterey 2015	9 / 34
CHATEAU STE MICHELLE   Riesling, Columbia Valley, WA 2015	8 / 30
BERINGER   White Zinfandel, California NV	6 / 22

### ROSE

CHATEAU MIRAVAL   Rosè, Provence, FR 2016	12 / 46
VAN RUITTEN   Sparkling Rosè, Lodi 2016	8 / 35

### SPARKLING

CHANDON   Brut Classic, California NV	8 / 35
MUMM   Brut Classic, Napa NV (187ml)	10.5
MIONETTO   Prosecco Brut, NV (187ml)	9

### DRAFT

NORTH COAST   Scrimshaw Pilsner, Fort Bragg	6.5
FIRESTONE   805 Blond Ale, Paso Robles	6.5
21 <sup>ST</sup> AMENDMENT   Rotating, San Francisco	AQ
KNEE DEEP   Breaking Bud IPA, Auburn	9
LAGUNITAS   Rotating, Petaluma	AQ
DESCHUTES   Fresh Squeezed IPA, Bend, OR	7.5
DUSTBOWL   Hops of Wrath IPA, Turlock	7.5
TRAIL   Cold Brew Coffee	4 / 6

*Ask your server for our rotating selections*

*Ask Server for our Full Craft Cocktail Menu*

*Complete Wine & Beer Bottle list on back. Vintages may vary due to availability*

## Bottled WINES

**\$25**

COSENTINO | *The Cab Cabernet, Lodi 2014*  
 IRONY | *Cabernet, North Coast 2015*  
 JESSIE'S GROVE | *Earth, Zin & Fire, Lodi 2013*  
 LANGE TWINS | *Chardonnay, Clarksburg 2015*  
 MCCAY | *Grenache, Lodi 2013*  
 SILK OAK | *Sauvignon Blanc, California 2015*

**\$35**

BELL | *Syrah, Sierra Foothills 2014*  
 CROCIANI | *Rosso di Montepulciano, Italy 2015*  
 JOEL GOTT | *815 Cabernet, California 2014*  
 LA CREMA | *Chardonnay, Sonoma Coast 2015*  
 LA CREMA | *Pinot Noir, Monterey 2015*  
 MEIOMI | *Pinot Noir, California 2015*  
 OAK FARMS | *Cabernet, Lodi 2014*  
 SONOMA CUTRER | *Chardonnay, Russian River 2014*  
 VAN RUITTEN | *Cab-Shiraz, Lodi 2013*  
 WILLAKENZIE | *Pinot Gris, Willamette Valley 2016*  
 WILLAMETTE VALLEY | *Pinot Noir, W.V. 2015*

**\$45**

FERRARI-CARANO | *Chardonnay, Sonoma 2015*  
 HESS | *19 Block Cuvee, Mt. Veeder/Napa 2013*  
 INTERCOASTAL VINEYARDS | *Petite Sirah, Lodi 2014*  
 JUSTIN | *Cabernet, Paso Robles 2014*  
 KING ESTATE | *Pinot Noir, Oregon 2014*  
 MICHAEL DAVID | *Freakshow, Lodi 2014*  
 ROEDERER | *Brut Sparkling, Anderson Valley, CA NV*  
 ROMBAUER | *Zinfandel, California 2015*  
 TOLOSA | *Merlot, Paso Robles 2012*

**\$55**

BELVEDERE | *Barolo, Italy 2010*  
 KLINKER BRICK | *Old Ghost Zin, Lodi 2014*  
 MORGAN | *Chardonnay, Santa Lucia Highlands 2014*  
 RODNEY STRONG | *Alexander Valley Cabernet 2014*

**\$65**

DAVIS BYNAM | *Pinot Noir, Russian River Valley 2014*  
 FRANK FAMILY | *Zinfandel, Napa 2014*  
 PURO BRUNELLO DI MONTALCINO | *Italy 2008*  
 WHITEHALL LANE | *Cabernet, Napa Valley 2013*

## Bottled BEERS

**12 oz**

21ST AMDT. | *Back in Black IPA, SF (can)*  
 ALPINE | *Duet IPA, Alpine*  
 ANCHOR STEAM | *SF*  
 BALLAST POINT | *Bonito Blonde Ale, San Diego*  
 BALLAST POINT | *Sculpin IPA, San Diego*  
 BALLAST POINT | *Grapefruit Sculpin, San Diego*  
 BALLAST POINT | *Pineapple Sculpin, San Diego*  
 BALLAST POINT | *Sour Wench, San Diego*  
 BALLAST POINT | *Watermelon Dorado, San Diego*  
 BIG SKY | *Moose Drool Brown Ale, Missoula*  
 BLUE MOON | *Golden*  
 BUD/BUD LIGHT | *St. Louis*  
 COORS/COORS LIGHT | *Golden*  
 CORONA | *Mexico*  
 CRISPIN | *(Gluten Free) Cider, Minneapolis*  
 DESCHUTES | *Black Butte Porter, Bend*  
 DESCHUTES | *Mirror Pond Pale Ale, Bend*  
 DOGFISH HEAD | *60 Minute IPA, Milton*  
 DOGFISH HEAD | *90 Minute Double IPA, Milton*  
 DRAKES | *Dark Wing Black IPA, San Leandro*  
 DRAKES | *Hefe, Hefeweizen, San Leandro*  
 FULL SAIL | *Session Lager, Hood River*  
 GREEN FLASH | *GFB Blonde Ale, San Diego (16oz can)*  
 GREEN FLASH | *Styrian Golding Pale, San Diego*  
 HITACHINO | *Real Ginger Brew, Japan (330ml)*  
 HITACHINO | *Red Rice Ale, Japan (330ml)*  
 HITACHINO | *White Ale, Japan (330ml)*  
 KARL STRAUSS | *Red Trolley, San Diego*  
 KONA | *Longboard Lager, Hawaii (16oz can)*  
 LAGUNITAS | *Aunt Sally Sour Mash Ale, Petaluma*  
 LAGUNITAS | *Little Sumpin' Sumpin', Petaluma*  
 OMISSION | *(Gluten Free) IPA or Pale Ale*  
 OSKAR BLUES | *Dale's Pale Ale (can)*  
 PACIFICO | *Mexico*  
 SIERRA NEVADA | *Old Chico Wheat, Chico*  
 SAINT ARCHER | *Blackberry Gose, San Diego (can)*  
 STELLA ARTOIS | *Belgium*

**22 oz**

AMADOR | *Citrachicoe IPA, Plymouth* 11  
 AMADOR | *Dirty Blonde Ale, Plymouth* 9  
 DRAKE'S | *War Pigeon Double IPA, San Leandro* 11  
 DRAKE'S | *Denogonnizer IPA, San Leandro* 11  
 DUSTBOWL | *Hops of Wrath IPA, Turlock* 10  
 DUSTBOWL | *Therapist Imperial IPA, Turlock* 11  
 ELYSIAN | *Space Dust IPA, Seattle, WA* 11  
 GREEN FLASH | *Le Freak Imperial IPA, San Diego* 11  
 HERETIC | *Evil Cousin Imperial IPA, Fairfield* 11  
 HERETIC | *Hazelnut Porter, Fairfield* 12  
 HERETIC | *Evil Twin Red IPA, Fairfield* 11  
 KARL STRAUSS | *Aurora Hoppyalis IPA, San Diego* 11  
 KARL STRAUSS | *Wreck Alley Stout, San Diego* 11  
 KARL STRAUSS | *P.B. Cup Porter, San Diego* 11  
 KNEE DEEP | *Hoptologist, Auburn* 12  
 LAGUNITAS | *IPA, Petaluma* 10  
 NINKASI | *Dawn of the Red, Red Ale, Eugene* 10  
 ROGUE | *Dead Guy Ale, Newport* 11  
 SAMUEL SMITH | *(550ml) Apricot Ale, UK* 10.5  
 SAMUEL SMITH | *(550ml) Chocolate Stout, UK* 10.5  
 SAMUEL SMITH | *(550ml) Strawberry Ale, UK* 10.5  
 TRACK 7 | *Left Eye, Right Eye DIP, SLO* 12  
 TRACK 7 | *Panic IPA, SLO* 10

**750 ML**

ALLAGASH | *Curieux Aged Triple Ale, Portland (750)* 27  
 GOOSE ISLAND | *Matilda Belgian Pale, Chicago (750)* 27

## Specialty WINE

BELLE GLOS | *Pinot Noir, Santa Lucia 2014* 70  
 BERINGER | *Quantum Red Wine, Napa Valley 2011* 85  
 CAYMUS | *Cabernet, Napa Valley 2014* 140  
 FRANK FAMILY | *Cabernet Sauvignon, Napa Valley 2013* 75  
 ROMBAUER | *Diamond Selection Cabernet, Napa Valley 2010* 110  
 SILVER OAK | *Cabernet Sauvignon, Alexander Valley 2012* 125  
 WILD HORSE | *Cheval Sauvage Pinot Noir, Santa Maria Valley 2011* 85

**FRESH HAND PRESSED JUICE (8 OZ.) 5**

ORANGE JUICE  
 GRAPEFRUIT JUICE

**HOUSE MADE SODA 5**

PEAR BASIL | *Fresh Pear, Basil, Lemon-Lime Soda*  
 GINGER LIME | *Ginger and Lime Syrup, Lemon-Lime Soda*  
 MEYER LEMON ROSEMARY | *Fresh Meyer Lemon Juice, Cane Sugar, Rosemary, Lemon-Lime Soda*

## 0% ABV

**ON TAP**

TRAIL COLD BREW COFFEE 4/6

**BOTTLED**

AQUA PANA STILL H2O (750 ml) 5  
 BOYLANS | *Ginger Ale, Orange, Cane Cola, Diet Cane Cola* 3.5  
 FEVER TREE | *Tonic, Light Tonic, Ginger Ale, Ginger Beer* 3  
 HARNEY & SONS | *Organic Apple, Cranberry or Orange-Mango* 4  
 HANK'S | *Gourmet Root Beer or Gourmet Vanilla Cream* 3  
 MEXICAN COKE, BUBBLE UP OR SPRITE 3  
 PELLEGRINO SPARKLING H2O (500/750 ml) 3.5/5  
 FLAVORED PELLEGRINO | *Blood Orange, Grapefruit or Lemon* 3