

THE
WEST
END
CRAFT COCKTAIL BAR +
NEIGHBORHOOD KITCHEN



Winter'12

Just a taste

- Heirloom Bean Hummus/Crostini 4
- Goat Cheese/Tender Herbs/Crostini 5
- Spiced+Salted Nuts 4
- Local Artisan Bread Basket/Local "Guerrilla Honey"/Sea Salt 4
- Spiced Roasted Cauliflower/Garlic Confit/Sea Salt 6
- Market Vegetable Crudit /Soy+Yuzu+Tamarind/Scallion-Oil 6

Pickled Stuff (All Made In House)

- | | | |
|-----------------------|-----------------------|------------|
| House Brined Olives 4 | Cipollinis 4 | Jalape o 2 |
| Carrots 3 | Curried Cauliflower 3 | |

Nothing Major

- Rocket/Roasted Red Pepper/Shaved Grana/Lemon Vinaigrette 8
- Deconstructed Caesar/Duck Egg/Grilled Romaine Hearts 8
- Duck Rilette/V SOP Prunes/Rocket/Dijon 9
- Hand Cut Fries/Harissa Aioli/Homemade Spiced "Ketchup" 7
- Bruschetta/Spiced Bread/Olive Tapenade/Goat Cheese/Tomato/Basil 8

Satisfaction

- Fish Tacos/
Red Snapper/Chipotle-Fire-Slaw/Creme Fraiche 13
- Burger/
Onion Marmalade/Piknik Cheese/Rocket/Aioli 13
Add Fried Egg +1.5
Add Fries +2
- H.A.M. Sandwich/
Burger+Merguez Sausage/Spiced "Ketchup"/Rocket 15
Add Fries +2
- Pan Roasted Chicken Breast/
Seasonal Sauce + Market Vegetables 16
- Merguez Banh-Mi/
Harissa Aioli/Chilled Greens/House Pickled Stuff 12
Add Fries +2

Desserts

- Giant 11oz Pizza Cookie 7
Add Vanilla Gelato +3
- Seasonal Fruit Cobbler-In-A-Jar 7
- Cr me Brul e 6

Reasonable Food Mods Graciously Accepted. Seriously, not all ingredients are listed; let us know about food allergies, we'll handle it.

18% Gratuity added to parties of 5 or more. Maximum 2 Checks per group, thanks for your understanding.



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Reds

Poppy/PinotNoir/Cali 10/30

R Collection/Cabernet Sauvignon/Cali 10/30

Don Rodolfo/Malbec/Chile 9/30

Whites

Tangent/Pinot Gris/SIP Certified Sustainable 11/30

Dry Creek Vineyard/Sauvignon Blanc/Sonoma 10/30

Chateau Ste. Michelle/Chardonnay/Washington 10/30

Bubbles

Salatin/Prosecco/Italy 8/30

Petalo Rosa/Dry Rosé Moscato/Italy 8/30

Veuve Cliquot/Yellow Label/Champagne 80/bottle

Velvet Morning/

Blackberry Liqueur/Prosecco/VSOP Raisins 9

Brews

On Tap

Scrimshaw/Pilsner/North Coast, Ft Bragg CA 7

Downtown Brown/Brown Ale/Lost Coast Brewing 7

Pranqster/Belgian Style Ale/North Coast, Ft Bragg CA 8

In Bottles

Pacifico/Mexico 5

Amstel Light/Netherlands 5

Heineken/Netherlands 5

Beer + Shot (all 10)

Strawberry Blonde/

Pranqster Belgian Ale/Strawberry Infused Blanco Tequila

White on White/

Scrimshaw Pilsner/Antarctica White Cognac

Red Light District/

Downtown Brown Ale/Cherry Bourbon

Cocktails

Kickin Chicken/ Shirley is all grown up
 Overproof Bourbon/House Pomegranate Grenadine/
 7-Up/Bourbon-Cherries 8

Paloma mi Amante/ From Salon 39, Copenhagen, DK
 Strawberry Infused Blanco Tequila/Agave Nectar/
 Lime/Grapefruit/Salt/Prosecco 11

Rochelle/ Created Here, named after the town in Cognac
 Antarctica Cognac/White Pineau des Charentes/
 Benedictine/VSOP Cognac Raisins 11

Toro Rosso/ Gilroy with Italian-Cherry
 Tanqueray/White Vermouth/Morlacco Cherry Liqueur 10

Jordaan Cocktail/ Gin Brightened with Floral + Aromatic notes
 London Dry Gin/Celery Bitters/Lavender Tincture/
 Prosecco Gelée 10

The West End Sour
 Bourbon/Fresh Sour/Local Meyer Lemon-Tangerine
 Marmalade 11

Fresh House Gimlet/
 Rye Vodka/House Lime-Lemongrass Cordial 10

California Negroni/ (NOT FOR PURISTS!)
 London Dry Gin/Campari/Morlacco Cherry Liqueur 10

Old Fashioned/ Just the basics, "hold the garbage"
 Bulleit Rye/Demerara Syrup/Aromatic Bitters 9

Mar Vista/ Margarita with homemade Pomegranate Jelly
 Reposado Tequila/Local Pomegranate Jelly/Lime/
 Agave Nectar 10

Manhattan/ The Classic
 Canadian Club Whiskey/Sweet Vermouth/
 Aromatic Bitters or House Cherry Bitters/
 Bourbon-Cherries 10