



# DRINKS!

## WELCOME TO OUR HOUSE!



### CORE BEERS

#### MARINA BLONDE ALE 8 OZ - \$5 / 16 OZ - \$8

*This easy-to-drink blonde is refreshingly crisp with a medium body and light malt sweetness. The balanced hop aroma does not dominate this delicious brew. Savor the flavor and take it slow; these blondes are always worth the wait!*  
4.8% abv // 30 ibus

#### LOMBARD LAMBIC 13 OZ - \$10

*Brewed with local blood oranges, blood plumcots, blood cherries, blood peaches, and blackberries. Prior to yeast fermentation, this brew is soured in our kettle for 5 days with a lactobacillus culture that we've kept alive for the past 10 years. Served three ways: Straight Sour, Faro (Belgian candy sugared rim) and Framboise (pureed raspberries). Ask your server!* 3.9% abv // 10 ibus // 3.5 pH

#### ALCATRAZ AMBER 8 OZ - \$5 / 16 OZ - \$8

*This well-balanced and full flavored beer has a rich malty body and pleasant caramel character. It begins with a range of floral and citrus hop notes capped by a clean bitterness. Named in honor of San Francisco's historic landmark, known for its infamous inmates and gangsters. Every sip will bring you closer to the "The Rock."*  
6.0% abv // 20 ibus

#### MANGO MARINA BLONDE ALE 8 OZ - \$5 / 16 OZ - \$8

*For our latest twist on our traditional style Blonde, we took our Marina Blonde and added a touch of mango to give it a crisp, tropical, summer finish. This is the perfect beer to enjoy on a sunny day in our beer garden!* 4.8% abv // 30 ibus

### SEASONAL BREWS

#### DIRTY BLONDE ALE 8 OZ - \$5 / 16 OZ - \$8

*Our riff on the Marina Blonde, this ale is dry-hopped with Simcoe, Citra, and Ekunaot Hops. This provides a more aromatic and hop forward taste than your traditional blonde.*  
4.8% abv // 30 ibus

#### RUSSIAN HILL RYE IPA 8 OZ - \$5 / 16 OZ - \$8

*A combination of Pale, Rye, Honey, Caramel, and Smoked malts added with a spicy and earthy character of rye. Dry hopped west coast style with layers of rye, smoked peat, and west coast hops aromas round out this well balanced and full bodied IPA.*  
6% abv // 50 ibus

#### HAZY VALLEY IPA 8 OZ - \$5 / 16 OZ - \$8

*A New England Style IPA, made with malted barley, wheat, and oats. A blend of progressive fruit forward hops carry this beer's aromas of passionfruit, guava, and pineapple. With a foggy and cloudy body, this unfiltered IPA will give you a big mouthfeel without the bitter bite.* 6.9% abv // 58 ibus

#### BARBARY COAST BRUT IPA 8 OZ - \$5 / 16 OZ - \$8

*Pioneered in San Francisco, this very drinkable, light-bodied Brut IPA has little to no bitterness- most of the hopping is done post boil. By utilizing a unique mashing technique that creates more edible sugars for the yeast to consume, the resulting beer is bone dry, but strangely balanced. Dry hopped two times with over 3 lbs/bbl of Mosaic and Cashmere hops; carrying flavors of mango, pine, and citrus coupled with aromas of tropical and stone fruit.* 6.1% abv // 15 ibus

#### DOGPATCH DBL IPA 8 OZ - \$6 / 13 OZ - \$9

*A copper colored beer with a rich malt backbone; we stuff 1/4 oz. of hops into each pint. Dry-hopping with progressive hops from Roy Farms creates aromas of citrus and pine that meld seamlessly together.*  
8.0% abv // 60 ibus

#### THE ORIGINAL BLEND CIDER 8 OZ - \$5 / 16 OZ - \$8

*Made locally by South City Ciderworks, this cider has strong fruity apple characteristics accompanied by the refreshing tartness of biting into a ripe apple.* 5.5% abv

### FLIGHT

#### CAN'T DECIDE? TRY A HOUSE FLIGHT!

FLIGHT 1 - \$11 MANGO BLONDE, RYE IPA, DIRTY BLONDE, DOUBLE IPA

FLIGHT 2 - \$11 BLONDE, BRUT IPA, HAZY VALLEY IPA, AMBER

50Z TASTES AVAILABLE FOR \$3

### BOTTLED CIDER

#### SOUTH CITY CIDERWORKS 500ML - \$10

- "DRY ME A RIVER" DRY HARD CIDER
- "ALL THE GOOD HOPPED NAMES WERE TAKEN" DRY HOPPED CIDER

# COCKTAILS

**MARINA MULE** \$11  
*vodka, house ginger beer*

**OLD FASHIONED** \$11  
*bourbon, sugar, angostura, orange bitters*

**HOG ISLAND ICED TEA** \$11  
*vodka, gin, rum, tequila, lemon, averna*

**PARKSIDE PALOMA** \$11  
*tequila, aperol, grapefruit juice, soda*

**THE SOUR PUSS** \$11  
*rye whiskey, lemon, egg white, sfbco bloode oragne kolsch*

**DANDY SHANDY** \$11  
*bourbon, lemon, peach liqueur, sfbco blonde ale*

**GARDEN PARTY** \$11  
*gin, elder flower liqueur, mint, lime, soda*

**RASPBERRY BERET** \$12  
*rye whiskey, raspberry puree, lime, sfbco sour ale*

# WINE

**SPARKLING WINE** \$11 / \$44  
*brut, Domaine Chandon, Napa Valley*

**CHARDONNAY** \$12 / \$36  
*Newton, Sonoma, 2106*

**SAUVIGNON BLANC** \$9 / \$36  
*Michael David, Lodi, 2016*

**PINOT GRIGIO** \$10 / \$40  
*Sea Glass, Santa Barbara, 2016*

**ROSÉ** \$10 / \$40  
*Raimat, Spain, 2016*

**CABERNET SAUVIGNON** \$13 / \$52  
*B Side, Napa, 2015*

**RED BLEND** \$11 / \$44  
*Conundrum, California, 2015*

**PINOT NOIR** \$12 / \$48  
*District 7, Monterey, 2015*

**ZINFANDEL** \$12 / \$48  
*Terra d'oro, Amador, 2016*

# VODKA

GORDON'S \$8  
GREY GOOSE \$13  
HANGAR ONE \$11  
KETEL ONE \$11  
STOLI \$10  
TITO'S \$10

# GIN

209 \$11  
BEEFEATER \$10  
BOMBAY SAPPHIRE \$11  
BOTANIST \$12  
HENDRICK'S \$12  
PLYMOUTH \$11  
ROGUE PINK SPRUCE \$11  
ST. GEORGE TERROIR \$11

# RUM

BACARDI GOLD \$9  
CAPTAIN MORGAN \$9  
FLOR DE CANA \$10  
MT. GAY BLK BARREL \$10  
RON ZACAPA \$14  
WHALER'S DARK \$9

# TEQUILA

ALTOS BLANCO \$10  
CASA NOBLE AÑEJO \$16  
CAZADORES REPO \$10  
CORRALEJO REPO \$12  
DON JULIO BLANCO \$14  
AVION REPO \$13  
EL TESORO \$13  
ESPOLON AÑEJO \$11

# WHISKEY

BUFFALO TRACE \$10  
ELIJAH CRAIG \$10  
LARCENY \$12  
WOODFORD RSV \$12  
RUSSEL'S RSV RYE \$12  
SAZERAC RYE \$11  
TEMPLETON RYE \$11  
MACALLAN 12 \$16  
LAPHROAIG 10 \$15  
HIGHLAND PARK 12 \$13  
HIGH WEST DBL RYE \$13

# ETC.

APEROL \$9  
AVERNA \$10  
CAMPARI \$9  
GREEN CHARTREUSE \$13  
FERNET BRANCA \$10  
HENNESSY VS \$13

# N/A

ICED TEA \$4  
COCA COLA \$4  
DIET COKE \$4  
SPRITE \$4  
ROOT BEER \$4  
GINGER ALE \$4  
  
FREE REFILLS