

LAUREATE COCKTAILS

\$12 WINTER COCKTAILS

The Snow Shoe

Hangar One Straight 1:1 Vodka, Borghetti Café Espresso Liqueur, Bailey's Irish Cream, Demerara Simple, Oat Milk
garnished with Coffee and Cream King Cube - **contains dairy products**

Whiskey Rose

High West Double Rye Whiskey, Rosemary Simple Syrup, Lemon Juice, Bitters

Winter In The Desert

Jalapeno Infused Altos Blanca Tequila, Machu Pisco, Cinnamon Simple Syrup, Vanilla, Lime, Pineapple Juice
garnished with SF Salt Co Smoked Cherry Salt

Cindy Lou Hoo

St. George Terrior Gin, Cranberry and Rosemary Simple Syrup, Cranberry Juice, Lemon Juice, Fever Tree Tonic Water

Spiked Apple Cider

Clear Creek Pear Brandy, House Made Apple Cider, Cinnamon Dusted Apple Chip

Cup of Cheer! Mulled Wine

Meiomi Pinot Noir, Cinnamon, Clove, Star Anise, House Made Apple Cider, Orange Peel



THE CLASSICS

\$12

Hot Toddy

Choice of Jameson Irish Whiskey or Kraken Spiced Rum, Honey Simple Syrup, Lemon Juice, Hot Water

Paloma

Vida Mezcal, Pampelmousse, Lime, Mixwell Mojave Grapefruit Soda

Margarita

Altos Tequila, Lime, Agave Syrup, SF Salt Co. Spiced Salt

Martini

10:1 Hangar One Vodka or Plymouth Gin, Carpano Dry Vermouth, Olive & a Twist

Negroni

St. George Botanivore Gin, Campari, Carpano Antica

Old Fashioned

Rittenhouse Rye, Demerara Syrup, Angostura Bitters, Orange Bitters

The word "Laureate" is written in a cursive, gold-colored font. To the right of the word is a small, stylized floral ornament. The background features a repeating pattern of larger, light-colored floral motifs.

JOIN US FOR HAPPY HOUR

Monday - Friday 4:00pm - 6:00pm

Saturday 5:00pm - 7:00pm

SPARKLING WINE

Mionetto, Prosecco.....	\$9 \$32
Ruffino, Sparkling Rosé	\$9 \$32
Mont Marçal, Cava, Brut	\$11 \$40
Gloria Ferrer, Brut.....	\$14 \$52
Moet y Chandon, Brut.....	\$30 \$116

Rosé on Draft (Because Rosé!)
Meiomi - \$10

CALIFORNIA WHITES

Blindfold, The Prisoner, California White Blend.....	\$15 \$56
Meiomi, Chardonnay	\$12 \$44
Matanzas Creek, Sauvignon Blanc	\$13 \$48
Robert Mondavi, Fume Blanc	\$14 \$52
Murphy Goode, Pinot Grigio	\$9 \$32
Wente, Riesling	\$10 \$36

CALIFORNIA REDS

Purple Heart, Red Blend.....	\$12 \$44
Simi Alexander Valley, Cabernet	\$13 \$48
Nielson, Pinot Noir.....	\$16 \$60
Beran, Zinfandel.....	\$12 \$44
Ferrari-Carano, Merlot	\$18 \$68
Luigi Bosca, Malbec	\$18 \$68



SNACKS

\$6

- Warm California Olives ✓
- Spiced Nuts (some like 'em HOT) 🔥 ✓
- Bacon Wrapped Dates 🔥
- Sriracha Deviled Eggs 🔥
- Meatballs in BBQ Sauce 🔥
- Edamame ✓
- Chips and Guacamole ✓

SPREADS

\$10

- Southwest Chicken Dip with Tortilla Chips
- Spinach Artichoke Dip with SF Sourdough
- Roasted Red Pepper Hummus with Pita and Veggies ✓

SHARE PLATES

\$12

- Chicken Quesadilla 🔥
- Vegetarian Quesadilla ✓
- Goat Cheese and Pesto Flatbread
- Margarita Flatbread ✓
- Southwest Pulled Chicken or Tofu Sliders with Dill Pickle 🔥

🔥 = spicy
 ✓ = vegetarian

LOCAL DRAFTS

Fort Point Brewery is an independent San Francisco brewery made up of people who believe simple things in life can be a whole lot better. We couldn't agree more.

- KSA Kölsch \$8
- Villager IPA \$8
- Westfalia Red Ale \$8
- Seasonal Draft \$8

BOTTLES + CANS

- Fort Point Galaxy Park \$8
- Fort Point Animal IPA \$8
- Magnolia Brewing Kalifornia Kölsch \$7
- Magnolia Brewing Proving Ground IPA \$7
- Drake's Brewing Hefeweizen \$7
- Trumer Pilsner \$6
- Lagunitas Little Sumpin' Sumpin' \$7
- New Belgium Hempteror \$6
- Drakes Brewing Drakonic (22oz) \$25
- Firestone 805 Lager \$6
- Coors Light | Corona Extra | Modelo Negra \$5
- Wyder's Pear Cider \$7