

LAUREATE COCKTAILS

\$14 Specialty Cocktails

MezCali Fire

Del Maguey Vida Mezcal, Mr. Black Coffee Liqueur, Agave, Bittermens Hellfire Habanero Shrub

Karl The Fog

Elijah Craig Small Batch Bourbon, Luxardo Maraschino, Cherry Simple, Orange Flower Water, Bitters

Espresso Martini

Hangar One Blue Straight Vodka, Mr. Black Coffee Liqueur, Baileys Irish Cream, Cold Brew Coffee, Simple

Laureate Spritz

Aperol, Absolut Juice Apple, Fresh Grapefruit Juice, Fever-Tree Club Soda, Simple, Mionetto Prosecco

Bee's Knees

St. George Botanivore Gin, Fresh Lemon, Honey

Swanky Hot Toddy

Jameson Irish Whiskey, Lemon Juice, Demerara, Hot Water, Clove



The Classics

\$13 Classics Cocktails

Mojito

Plantation 3 Star White Rum, Mint, Simple Syrup, Lime, Fever-Tree Club Soda

Paloma

Del Maguey Vida Mezcal, Giffard Crème de Pamplemousse, Lime, Fever-Tree Sparkling Grapefruit, SF Salt Co. Cherrywood Smoked Sea Salt

Margarita

Olmeca Altos Tequila Plata, Lime, Agave Syrup
- Spicy version available -

Martini

St. George Botanivore Gin or Hangar One Vodka, Dolin Dry Vermouth de Chambéry, Filthy Brand Olives or a Twist
*Filthy Brand Olive Choices: Pimento, Blue Cheese, or Pickle

Negroni

St. George Botanivore Gin, Campari, Carpano Antica Formula Sweet Vermouth

Old Fashioned

Rittenhouse Rye, Demerara Syrup, Bitters

Manhattan

Elijah Craig Small Batch Bourbon, Carpano Antica Formula Sweet Vermouth, Bitters, Filthy Cherry

The logo for 'Laureate' features the word 'Laureate' in a cursive script font. A decorative flourish, resembling a stylized leaf or branch, extends from the top of the letter 't'.

Laureate

JOIN US FOR HAPPY HOUR

Tuesday - Saturday 4 - 6 pm

Kitchen open 4:30 - 10 pm (Last call 9:30 pm)

CALIFORNIA WHITES

Blindfold, The Prisoner, White Blend	\$15 \$56
Neyers Sonoma County, Chardonnay	\$15 \$56
Ava Grace, Sauvignon Blanc	\$11 \$40
Black Girl Magic (McBride Sisters), Riesling	\$14 \$52

Rosé on Draft

Chloe Central Coast, Rosé	\$9
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OTHER WINES

Achaval Ferrer Mendoza, Malbec.....	\$14 \$52
La Fête du Rosé Saint Tropez Provence, Rosé.....	\$15 \$56

CALIFORNIA REDS

Artesa Los Carneros, Pinot Noir.....	\$16 \$60
Simi Sonoma County, Cabernet.....	\$15 \$56
Beran, Zinfandel.....	\$13 \$48
J. Lohr Tower Road, Petite Sirah.....	\$15 \$56
Ferrari-Carano, Merlot.....	\$14 \$52

SPARKLING WINE

Mionetto, Prosecco	\$10 \$45
Ruffino, Sparkling Rosé	\$11 \$50
Poema Penedes, Brut Cava	\$9 \$40
Gloria Ferrer, Brut	\$14 \$65
G.H. Mumm Grand Cordon, Brut Champagne.....	\$100
Veuve Clicquot Yellow Label Brut Champagne	\$140



BITES

<i>\$8</i>
Bacon Wrapped Dates
Meatballs in BBQ Sauce

<i>\$9</i>
Chips & Guacamole ✓

SPREADS

<i>\$12</i>
Spinach Artichoke Dip with Crostini ✓
Housemade Hummus with Toasted Pita and Veggies ✓

FLATBREADS

<i>\$15</i>
Pepperoni Flatbread
<i>\$13</i>
Pesto, Artichoke, and Goat Cheese Flatbread ✓
Margherita Flatbread ✓

DRAFTS

Fort Point KSA Kölsch (San Francisco) \$8
Fort Point Villager IPA (San Francisco) \$8
Sierra Nevada Hazy Little Thing IPA (Chico) \$8
Stella Artois (Belgium) \$7
Modelo Especial (Mexico) \$7

BOTTLES + CANS

Athletic Brewing Upside Dawn Golden Ale (Non-Alcoholic) \$7
Fort Point Westfalia Red Ale \$8
Elysian Superfuzz Blood Orange Pale Ale \$8
10 Barrel Cucumber Crush Sour Beer \$8
Calicraft Cool Kidz Juicy IPA \$8
Guinness Stout \$8
Golden State Cider \$7
Coors Light Corona Extra \$5

SPIKED SELTZERS

White Claw Mango \$5
Bon & Viv Black Cherry Rosemary \$4