

LAUREATE COCKTAILS

\$14 Comfort Classics

Espresso Martini

Hangar One Blue Straight Vodka, Borghetti Coffee Liqueur, Baileys Irish Cream, Cold Brew Coffee, Simple Syrup

Cindy Lou Hou

St. George Terroir Gin, Rosemary Simple Syrup, Cranberry, Lemon, Fever-Tree Tonic Water

Laureate's Spiked Apple Cider

House Made Spiced Hot Apple Cider & Jim Beam Kentucky Straight Bourbon

Swanky Hot Toddy

Jameson Irish Whiskey, Lemon Juice, Demerara, Hot Water

Cup of Cheer! Mulled Wine

Astica Malbec, Appleton Estate Signature Blend Rum, Cinnamon, Clove, Star Anise, Demerara, Orange Peel

Hot Buttered Rum

Kraken Dark Rum, Spiced Brown Sugar Butter, Hot Water



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 Grapefruit Soda, 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



Laureate

JOIN US FOR HAPPY HOUR

Tuesday - Saturday 4 pm - 6 pm

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

CALIFORNIA WHITES

Blindfold, The Prisoner, White Blend.....	\$15 \$56
Neyers, Chardonnay	\$15 \$56
Phantom, Chardonnay	\$13 \$50
Ava Grace, Sauvignon Blanc	\$11 \$40
Black Girl Magic (McBride Sisters), Riesling.....	\$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

CALIFORNIA REDS

Purple Heart, Red Blend.....	\$12 \$44
Beringer Bros. Bourbon Barrel Aged Cabernet	\$13 \$48
Juggernaut, Cabernet	\$14 \$52
Simi Alexander Valley, Cabernet	\$13 \$48
Beran, Zinfandel.....	\$12 \$44
J. Lohr Tower Road, Petite Sirah.....	\$14 \$52
Ferrari-Carano, Merlot	\$14 \$54

OTHER WINES

Astica Argentina, Malbec.....	\$9 \$34
La Fête du Rosé Saint Tropez Provence, Rosé.....	\$15 \$56

Rosé on Draft

Chloe Central Coast, Rosé.....	\$9
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BITES

\$8

Bacon Wrapped Dates

Meatballs in BBQ Sauce

\$9

Chips & Guacamole

SPREADS

\$12

Spinach Artichoke Dip with Crostini ✓

Housemade Hummus with Toasted Pita and Veggies ✓

FLATBREADS

\$12

Cheese Flatbread ✓

\$13

Pesto, Artichoke, and Goat Cheese Flatbread ✓

Margherita Flatbread ✓

** Add Pepperoni +\$3

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 Run Wild IPA (Non-Alcoholic) \$7

Fort Point Westfalia Red Ale \$8

10 Barrel Cucumber Crush Sour Beer \$8

Calicraft Cool Kidz Juicy IPA \$8

Golden State Cider \$7

Coors Light | Corona Extra \$5

SPIKED SELTZERS

White Claw Mango \$5

Bon & Viv Black Cherry Rosemary \$5